

Refined Sunflower Oil

Product Data Sheet

Item Number: 20-021

Ingredients

100 % Refined Sunflower Oil

Specification

Characteristics of quality	Value	Control methods
Free Fatty Acids (%) as oleic acid	max. 0.3	ISO 660
Peroxide number (mmol O ₂ / kg)	max. 0.7	ISO 3960
Iodine number (Gj ₂ / 100 g)	118 – 141	ISO 3961:2000
Moisture (%)	max. 0.2	ISO 662
Taste and odour	gentle, pleasant and typical for the added herbs	organoleptic
Appearance	clear, with parts of herbs	visual

Structure of Fatty Acids

Characteristics of quality	Value	Control methods
C 14:0	ND – 0.2	ISO 5508 / ISO 5509
C 16:0	5 – 7.6	ISO 5508 / ISO 5509
C 16:1	ND – 0.5	ISO 5508 / ISO 5509
C 18:0	2.7 – 6.5	ISO 5508 / ISO 5509
C 18:1	14 – 39.4	ISO 5508 / ISO 5509
C 18:2	48.3 – 74	ISO 5508 / ISO 5509
C 18:3	ND – 0.9	ISO 5508 / ISO 5509
C 18:2	0.1 – 0.5	ISO 5508 / ISO 5509
C 20:0	ND – 0.3	ISO 5508 / ISO 5509
C 18:2	0.3 – 1.5	ISO 5508 / ISO 5509
C 18:2	ND – 0.3	ISO 5508 / ISO 5509
C 18:2	ND – 0.5	ISO 5508 / ISO 5509