



The Source  
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Domestic  
Vegetable Oils

## **TECHNICAL DATA**

### **REFINED HIGH OLEIC SAFFLOWER OIL**

DESCRIPTION: Edible safflower oil is the polyunsaturated vegetable oil obtained by directly deodorizing expeller pressed Non-GMO hybridized safflower seed.

<u>PROPERTIES</u>	<u>TOLERANCE</u>	<u>TYPICAL</u>	<u>METHOD (1)</u>
Appearance, 25 C	Clear and free of foreign material	Clear & brilliant	Visual
Color, Lovibond red	Max 1.5	0.6	Cc 13b-45
Density, Lbs./Gal. @ 25 C	7.59		Cc 10a-25
Flavor and Odor	Bland	Bland	(2)
Free Fatty Acids, %(as Oleic)	Max. 0.05	0.04	Ca 5a-40
Oleic Acid, %	Min. 75	76	Ce 15-78
Peroxide Value, Meq/Kg(3)	Max. 10	1	Cd 8-53
Cold Test (hrs)	5.5		Cc11-53
Iodine Value	85 – 95	93	Cd 1d-92

#### TYPICAL GLC:

C16:0	4.8%
C18:0	1.7%
C18:1	81.8
C18:2	11.4%
OTHER	0.4

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