



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

REFINED HIGH OLEIC SUNFLOWER OIL

<u>PROPERTIES</u>	<u>SPECIFICATION</u>	<u>METHOD</u>
Free Fatty Acids, %(as Oleic)	Max. 0.05%	Ca 5a-40
Peroxide Value, Meq/Kg	Max. 1.0*	Cd 8-53
Iodine Value	75 - 95	Cd1d-92
Color Gardner	4 (max)	Td 1a-64
Flavor	Bland	

TYPICAL FATTY ACID COMPOSITION

C16:0	3 – 5%
C18:0	3 – 5%
C18:1	70 – 92%
C18:2	2 – 20%
C18:3	0.3% Max

* Maximum result at packaging. Peroxide value can go up above 1.0 but this does not imply that the oil is rancid.

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