

## Description

Expeller Pressed, High Oleic, Sunflower Oil is an oil with high stability. It is well-suited for applications such as frying. High Oleic properties extend shelf-life naturally and can often replace hydrogenated oils, which provides for a cleaner label. The sunflower seeds do not undergo genetic modification in any way.

Can be used in various applications, such as mayonnaise, salad dressings, sauces, canned foods, bakery products, and as cooking oil.

## Physical & Chemical Characteristics

Appearance	Clear and Translucent
Flavor	Neutral
Free Fatty Acid %:	≤ 0.10% max.
Peroxide Value meq/ kg:	≤ 1.00 max. at loading
Color (Lovibond):	≤ 1.0 red max.
Iodine Value:	80-97
Moisture:	≤ 0.1% max.

## Ingredients

Sunflower Oil

## Certifications

Star-K Kosher Certified, Non-GMO Project Verified

## Country of Origin

May be a product of: US=USA, CA=Canada, MX=Mexico, AU=Australia, UA=Ukraine, NL=Netherlands

## Packaging and Storage

Packaged in Tankers, 2093 Lb Caged Plastic or Cardboard Totes, 419 Lb Drums, 35 Lb Containers or 1 Gallon Containers.

This product is best if used within 24 months from date of process, if un-opened. All storage recommendations must be followed (see Shelf Life Standards document) to maintain this shelf life.

### Nutritional Statement

Nutrient	1 Tablespoon (13.5g)	100g	Unit
Calories-Energy	120	880	kcal
Total Fat	14.0	100.0	g
Saturated Fat	1.5	10	g
Polyunsaturated Fat	0.5	4.0	g
Monounsaturated Fat	12.0	84.0	g
Trans Fat	0	0	g
Cholesterol	0	0	mg
Sodium	0	0	mg
Dietary Fiber	0	0	g
Sugars	0	0	g
Protein	0	0	g
Total Carbohydrates	0	0	g
Vitamin E	6.0	40.0	mg
Vitamin K	0*	6.0	µg
Calcium(1)(2)	0	2	mg
Iron(1)(2)	0	0	mg

(1) - "Contains less than 2% of the Daily Value of this (these) nutrient(s)"

(2) - "Not a significant source of Calcium and Iron"

Source: USDA National Nutrient Database for Standard Reference, Release 28, Revised May 2016



Quality Assurance Department  
Centra Foods