

### Description

Expeller pressed oil made from non-genetically modified sunflower seeds that are certified organic. Fully refined, bleached, deodorized, non-GMO pure oil manufactured. No solvents, de-foamers, additives, butylated antioxidants or other synthetic agents added or are used in the processing of this oil. This organic high oleic sunflower oil is non-allergenic.

### Physical Characteristics

Physical State:	Transparent Liquid
Flavor:	Bland, free from foreign and rancid flavors
Odor:	Bland, free from foreign and rancid odors
Appearance:	Transparent and free from foreign material

### Chemical Characteristics

Free Fatty Acid %:	< 0.1%	AOCS Ca 5a-40 as Oleic Acid
Peroxide Value meq/ kg:	< 2.0 meq/ kg max.	AOCS Ca 8b-90
Iodine Value (Wijs):	75 to 97	AOCS Cd 1d-92
Color:	< 20 Y, < 2 R	AOCS Cc 13b-45, 5 1/4 cell
Saponification Value:	182 to 194	AOCS Cd 3-25
Specific Gravity @ 20°C:	0.909 - 0.915 gr/ml	AOCS Cc 10c-95 at 20°C
Moisture and Matter Volatile %:	< 0.1%	AOCS Ca 2e-84
Appearance	Clear	Observation
Organoleptic	Bland Oil	Sensory Evaluation
Smoke Point	230°C	AOCS Cc 9a-48
OSI at 110°C	19 hrs	AOCS Cd 12b-92

### Typical Fatty Acid Properties

C16:0	Palmitic Acid	3 to 6
C18:0	Stearic Acid	2 to 5
C18:1	Oleic Acid	>70
C18:2	Linoleic Acid	3 to 20
C18:3	Linolenic Acid	< 1

### Ingredients

Organic Sunflower Oil, High Oleic

### Country of Origin

This oil may be a product of any of the following countries: USA, Canada, The Netherlands, Ukraine, France, Spain, Australia

**Packaging and Storage**

Packaged in Tankers, 2,010, 2,093 or 2,511 Lb Totes, 419 Lb Drums, 35 Lb Containers, 1 Gallon Containers or 3 Liter Bag in a Box 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).

**Nutritional Statement**

	<b>1 Tablespoon</b>	<b>100g</b>	
<b>Calories-Energy</b>	124	884	<b>kcal</b>
<b>Total Fat</b>	14	100	<b>g</b>
<b>Saturated Fat</b>	1.4	9.9	<b>g</b>
<b>Polyunsaturated Fat</b>	0.5	3.8	<b>g</b>
<b>Monounsaturated Fat</b>	11.7	83.7	<b>g</b>
<b>Trans Fat</b>	0	0	<b>g</b>
<b>Cholesterol</b>	0	0	<b>mg</b>
<b>Sodium</b>	0	0	<b>mg</b>
<b>Dietary Fiber</b>	0	0	<b>g</b>
<b>Sugars</b>	0	0	<b>g</b>
<b>Protein</b>	0	0	<b>g</b>
<b>Total Carbohydrates</b>	0	0	<b>g</b>
<b>Vitamin E</b>	5.8	41.1	<b>µg</b>
<b>Vitamin K</b>	0.8	5.4	<b>µg</b>