

Description

Organic Soybean Oil has been expeller pressed, refined, bleached and deodorized from Certified Organic Canola seeds, and purified using organic certified processes.

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

Physical Characteristics

Physical State:	Liquid
Appearance:	Light yellow, clear and brilliant
Flavor:	Bland, neutral
Odor:	Clean, Free from non-typical odors

Chemical Characteristics

Free Fatty Acid %:	≤ 0.10% max.
Peroxide Value mEq/kg:	≤ 5.50 meq/ kg max.
Moisture %:	≤ 0.10% max.
Refractive Index @ 25°C:	1.470 - 1.477
Color (Lovibond):	≤ 15.0 Yellow / ≤ 1.5 Red max.
Saponification Value:	192
Specific Gravity @ 25°C:	0.915 - 0.925

Typical Fatty Acid Properties

C16:0	Palmitic Acid	10.0 - 14.0%
C18:0	Stearic Acid	3.0 - 5.0%
C18:1	Oleic Acid	20.0 - 25.0%
C18:2	Linoleic Acid	50.0 - 57.0%
C18:3	Linolenic Acid	6.0 - 8.0%

Ingredients

Organic Soybean Oil

Country of Origin

May be a product of any of the following countries: USA, Canada, The Netherlands or Italy

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 unopened. All storage recommendations must be followed (see Shelf Life Standards document).

Nutritional Statement

Nutrient	1 Tablespoon (3.6g)	100g	Unit
Calories-Energy	134	584	kcal
Total Fat	13.128	100.0	g
Saturated Fat	2.128	15.65	g
Polyunsaturated Fat	7.855	57.74	g
Monounsaturated Fat	3.098	22.783	g
Trans Fat	0.072	0.533	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	1.11	8.18	mg
Vitamin K	25.0	183.9	µg