

## Description

Organic, Expeller Pressed, High Oleic, Sunflower Oil is an oil with high stability. It is well-suited for high heat 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 goods, bakery products, and as cooking oil.

## Physical Characteristics

Type	Refined, bleached and deodorized
Appearance	Clear and bright
Flavor	Neutral / Pleasant
Color (Lovibond)	2.0 Red / 0.0 Yellow max.
Smoke Point	230°C min. (450°F)
Trans Fatty Acids	1.0% max.
Allergens	None

## Chemical Characteristics

Free Fatty Acid %	0.1% max.
Moisture %	0.1% max.
Peroxide Value meq/ kg	10.0 meq/ kg max.
Iodine Value	75-95
Saponification Value	182-194 mg KOH/g
Refractive Index	1.467-1.471 @ 25°C
Relative Density	0.909-0.915 @ 20°C
Oleic Acid C18:1	75-90.7%
Linoleic Acid C18:2	2.1-17%
Linolenic Acid C18:3	0.3 max.

## Ingredients

Organic, High Oleic, Expeller Pressed, Sunflower Oil from Non-Genetically Modified Seed

## Certifications

Star-K Kosher Certified

## Country of Origin

May be a product of any of the following countries: USA, Canada, Australia, Mexico or the Netherlands

### Packaging and Storage

Packaged in Tankers, 2,010, 2,093 or 2,511 Lb Totes, 419 Lb Drums, 25 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 (14g)	100g	Unit
Calories-Energy	120	880	kcal
Total Fat	14.0	100.0	g
Saturated Fat	5	10.0	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

\* Contains less the 2% of the Daily Value for this nutrient.



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