



REFINED HIGH OLEIC SUNFLOWER OIL



CERTIFICATIONS
Eu Bio, Bio Suisse



TRADE NAME

REFINED HIGH OLEIC
SUNFLOWER OIL

FOR HUMAN CONSUMPTION



DESCRIPTION

Product obtained by pressing High Oleic Sunflower seeds

CHARACTERISTICS

Acidity (expressed in oleic acid)	< 0.1%	Total Fat	100 ml	100 g
Peroxide number	maximum 2 meq O2/Kg	saturates	9.1 g	10.0 g
Acid composition		monounsaturates	72.2 g	79.0 g
Palmitic acid	2.6-5.0%	polyunsaturates	10.1 g	11.0 g
Stearic acid	2.9-6.2%	carbohydrates	0	0
Oleic acid	more than 75-90,7%	protein	0	0
Linoleic acid	less than 2.1-17%	energy	3382 KJ/823 Kcal	3700 KJ/900 Kcal
Linolenic acid	maximum 0.3%			
Iodine number	78-90	taste	typical of sunflower seeds	
Smoke point	higher than 200°C	colour	deep yellow	



Specific weight: 90.9-91.5 kg/hl (at 25°) **Use** ideal for frying and excellent for the food industry



STORAGE

At room temperature, away from sources of light and heat



TRANSPORT

In bulk in tanks or cubitainers

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