



SUPA EXPORT
Passion For Import - Export Solutions

CRUDE SOYBEAN OIL

Crude degummed soybean oil is mostly used in the form of oils and vegetable fats in human nutrition, after precise refining and hydrogenation. Vegetable oils and fats play a significant role for the human organism from the nutritional and physiological point of view. They provide the human body with essential fatty acids and fat-soluble vitamins. Vegetable Oils stimulate the appetite and the secretion of digestive enzymes by giving dishes a pleasant flavor, odor, texture and increase the feeling of satiety.

Non-GMO, 100% free from any coloring materials, flavors, and anti-foaming agents.

Technical Purposes

Crude Degummed Soybean Oil is used less frequently in the production of paints and varnishes, fatty acids, resins and plastics.

Solvent extracted from yellow Soybeans:

FFA (as oleic with a molecular weight of 282): Basis 1.00 % Max 1.25 %

Moisture and Volatile Matter: Max 0.20 %

Impurities (insoluble in petroleum ether): Max 0.10 %

Sediment (Gardner Break Test): Max 0.10 %

Lecithin (expressed as phosphorous): Basis 0.02 % Max 0.025 %

Color (Lovibond cell 1 inch): Basis: not darker than 50 yellow plus 5 red

Flash point: Min 250°F (121°C)

Lovibond Color: Yellow 50 / Red 5

Unsaponifiable Matter (test as per n.s.p.a.): Max 1.50 %

Packaging

Packed in Flexi-tank (From 20 up to 22 Metric Tons each (Loading amount may vary within permission))

Storage

Store in a pest-free, well ventilated environment, at ambient temperature, away from source of heat and water.

Shelf Life

Recommended Shelf Life is 24 months from date of production if stored in cool, dry conditions.

Chemical Residue: No chemical residue exists to create a hazard for human consumption