



SUPA EXPORT[®]

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REFINED SUNFLOWER OIL

REFINED AND DEODORISED SUNFLOWER OIL

GENERAL SPECIFICATIONS

Refined Sunflower oil is the oil obtained from the seed of the sunflower plant by mechanical expression or solvent extraction.

QUALITY CHARACTERISTICS

Appearance	clear, free from suspensions and deposit
Odor	None – free from foreign and rancid odors
Taste	bland – free from off flavors
Peroxide value	Max. 1 mEq KOH/Kg oil
Free fatty acids	Max. 0,08 %
Water and volatile matter	Max 0,04 %

FOOD ADDITIVES:

Coloring	None
Flavoring	None
Antioxidant	None
Antifoam	None

CHEMICAL CONTAMINANTS:

Insoluble impurities %	Max. 0,02
Soap content %	Max. 0,01
Pb, mg/Kg	Max 0,5



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NUTRITIONAL INFORMATION:

Average values per 100g

Energy	3700Kj / 900 Kcal
Protein	Trace
Carbohydrate	0
Fat	99,97
Cholesterol	0

Microbiological standards:

Specifications are not applicable for pure oils as the product is microbiologically inert.

Storage conditions:

Store at ambient temperatures, off the floor in a clean dry area
Keep away from strongly odorous materials and direct sunlight.

Warranty term is 12 months from the date of production.

The product is fit for human consumption.

Quality Manager
Mirela Antache

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