



**Mid-Oleic Sunflower Oil (RBD)
Specification CSC-151**

<i>Property</i>	<i>Typical</i>	<i>Method</i>	<i>Analysis</i>
F.F.A	< 0.2	AOCS Cc 5a-40	
Iodine Value	105-120	AOCS Cd 1d-92	
Colour by Lovibond	Light Yellow	AOCS Cc 13b-45, 5 ¼ cell	
Appearance	Pale-yellow, bright & clear		
Flavour	Bland		
Odor	Odorless		
Peroxide Value	< 3	AOCS Cc 8-53	
Weight per Gal @ 60°F (15°C)	7.7 lbs		
Stability - Cold Test Hrs. min	-	AOCS Cc 11-53	
Melting Point	-		
Smoke Point	430°F (221°C)	AOCS Cc 9a-48	
Flash Point	601°F (316°C)	AOCS Standard Methods	
Fire Point	-		
Additives	--		

Typical Fatty Acid Profile (%) AOCS Ce 1e-91

<i>C16:0</i>	<i>Palmitic</i>	4-6
<i>C18:0</i>	<i>Stearic</i>	2.5-4.5
<i>C18:1</i>	<i>Oleic</i>	50-55
<i>C18:2</i>	<i>Linoleic</i>	34-38
<i>C18:3</i>	<i>Linolenic</i>	<1.5

Shelf Life & Storage: Store in a cool dry place away from direct sources of sunlight, heat and oxidizers. Properly stored unopened containers have an expected shelf life of 24 months.

Application: Sunflower Oil is used for cooking and salad dressings.