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# CSC-801 Material Specification Data ORGANIC HIGH OLEIC SUNFLOWER OIL, RBWD

Property	Typical Analysis	Method
Appearance	Clear, Pale Yellow liquid	Visual
Color (Lovibond)	2.0 Red Max	AOCS Cc 13b-45, 5-1/4 cell
Free Fatty Acids (% oleic)	0.10% Max	AOCS Ca 5a-40
Peroxide Value	2.0 mEq/kg Max*	AOCS Cd 8b-90
Iodine Value	78 - 95 cg/g	AOCS Cd 1d-92
Moisture	0.10% Max	AOCS Ca 2e-84

\*Maximum result at packaging as an oil's peroxide value can increase. This increase does not denote the oil is rancid.

Typical Fat	ty Acid Profile (%)	AOCS Ce 1e-91
C16:0	Palmitic Acid	5.5 Max
C18:0	Stearic Acid	6.2 Max
C18:1	Oleic Acid	75 - 91
C18:2	Linoleic Acid	17 Max
C18:3	Linolenic Acid	0.3 Max

Nutritional Information			
	Per 100 gm	Per 14 gm (1 Tbsp.)	% DV* per 14 gm (1 Tbsp.)
Calories	900	120	
Fat (g)	100	14	18
Saturated (g)	7.4	0.5	7
Trans Fat (g)	<1.0	0	
Monounsaturated Fat (g)	84.0	12	
Polyunsaturated Fat (g)	7.9	1.5	
Cholesterol (mg)	0	0	0
Sodium (mg)	0	0	0
Total Carbohydrate (g)	0	0	0

Product Name: Organic High Oleic Sunflower Oil, RBWD	Revision Number: 12
Specification Number: CSC-801	Reason for Revision: changed to a max spec of 2.0 red for color
Date: 1/02/2018	Reviser: Christina S. Oopara
Date of Approval: 1/2/2018	Approved By: Daniel Adigun, Director of QA

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Dietary Fiber (g)	0	0	0
Total Sugars (g)	0	0	0
Added Sugars (g)	0	0	0
Protein (g)	0	0	0
Vitamin D (mcg)	0	0	0
Calcium (mg)	0	0	0
Iron (mg)	0	0	0
Potassium (mg)	0	0	0
Vitamin E (mg)	41.08	5.8	39

<sup>\*</sup>The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**<u>Ingredients Statement</u>**: High Oleic Sunflower Oil

**Country of Origin**: USA, and EU27 (The Netherlands)

### **Applications:**

High-Oleic Sunflower Oil is commonly used in the food industry in conditions with extra high cooking temperatures, and is well suited for baking and frying. The high level of oleic acid, a monounsaturated fat, is recommended for a healthier diet. Furthermore, it renders stability to the oil, almost twice that of traditional sunflower. Sunflower oils are also used in cosmetic formulations as an emollient, and as carrier molecules in pharmaceuticals.

#### Claims:

Kosher Pareve Certified Organic (Certified by QAI) Halal Compliant (not certified)

#### **Process Flow:**

Expeller pressed from organic hybridized seed kernel of the Helianthus annuus plant (Sunflower) without the use of chemical solvents. The oil is then refined, bleached, winterized, and deodorized by certified organic processes.

## **Status of Ingredient Statement:**

High Oleic Sunflower Oil is considered suitable for Vegan diets, Lactose Free, Gluten Free, Glutamate Free, BSE Free.

#### **Packaging & Availability:**

Contact your Sales Representative about packaging options and product availability.

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