



SUNFLOWER OIL

DURABILITY: Preferably consume before the end of: 18 Months for the national market and for the international market up to 36 months.

PRODUCT DESCRIPTION: Oily liquid product, without deposit and clear. Yellow in color and with extinct smell and taste.

COMPOSITION: 100% refined Sunflower Oil.

STORAGE CONDITIONS: In a covered warehouse, protected from light and heat. The final consumer should keep the product fresh, dry and at room temperature.

METHODS OF USE: Product packaged and ready to consume for food.

Sensory Characteristics:

- - Appearance: clear and free of impurities at 25 ° C.
 - - Color: characteristic.
 - - Odor: characteristic.
 - - Taste: characteristic.
 - - Peroxide index (meq. O₂ / Kg): ≤ 10
 - - Fatty Acids (%): According to Reg. (EEC) No. 2568/91 and Ordinance IN 752/88 of the Diário da República.
- Iron (mg / kg): ≤ 1.5 Copper (mg / kg): ≤ 0.1

Copper (mg-kg): ≤ 0.1

- Lead (mg / Kg): ≤ 0.1 Cadmium (mg / Kg): $\leq 0.$
- Pesticides: Not detectable
- Maximum acidity: ≤ 0.6

PHYSICAL AND CHEMICAL CHARACTERISTICS

RELATIVE DENSITY	0.918 - 0.923(20°C/20°C) 0.915 - 0.920(25°C/25°C)
REFRACTION INDEX (n D 40)	1,467 - 1,469
SAPONIFICATION INDEX	188-194
IODINE INDEX (Wijs)	110-143
INSAPONIFIABLE MATERIAL G-100g	MAXIM 1.5
ACIDITY G OF OILIC ACID / 100G REFINED OIL	MAXIM 0.3
ACIDITY G OF OILIC ACID / 100G SEMI-REFINED OIL	MAXIM 0.5
ACIDITY G OF OILIC ACID / 100G CRUDE OIL	MAXIM 2.0
ACIDITY G OILIC ACID / 100G VIRGIN OIL	MAXIM 2.0
PEROXIDE INDEX MEQ / KG	MAXIM 10

**SUNFLOWER
OIL 100%**

Características Físicas e Químicas:

Ácido graxo	Nomenclatura	g/100g
C < 14	-	< 0,4
C 14:0	Mirístico	< 0,5
C 16:0	Palmítico	3,0 - 10,0
C 16:1	Palmitoléico	< 1,0
C 18:0	Esteárico	1,0 - 10,0
C 18:1	Oléico	14,0 - 35,0
C 18:2	Linoléico	55,0 - 75,0
C 18:3	Linolênico	< 0,3
C 20:0	Araquídico	< 1,5
C 20:1	Eicosenóico	< 0,5
C 22:0	Behênico	< 1,0
C 22:1	Erúico	< 0,5
C 24:0	Lignocérico	< 0,5
C 24:1	Tetracosenóico	< 0,5