



Vegetable Oil

Free fatty acid (aspalmitic) – 0.1 % max
 Moisture & Impurities - 0.1 % max
 Iodine value (wijs method) – 56 min.
 Slip melting point – 24 deg C max.
 Colour (51/4 lovibond cell) 3 red max



Crude Sunflower Oil

Grade Highest Sunflower oil process Mechanical (expeller) pressing Acid number, KOH/g 1.06

Moisture and volatile	0.08%
Free fatty acids	0.53%
Impurities	0.002
Unsaponifiables	1.2%
Colour index, mg of iodine	15
Iodine value	125-145
Saponification value	180
Refractive index	40C 1.4770
Specific weight	20C 0.9165-0.9180
Peroxide, micromole kg	5.5
Phosphor number	0.40%
Flash point, C minimum	225

Refined Sunflower Oil

Specific Gravity at	20c 0.916-0.923
Refractive Index at	20c 1472-1474
Iodine Value	120-143
Unsaponification	2.5 Max
Free Fatty Acid	0.1% Max.
Peroxide Value	1 Max. (meg/kg)
Colour Max. 2 Red (on 5 Lovibond cell)	
Moisture	0.1% Max
Appearance	Clear and Bright
Odour and Flavour	Odourless and Bland

