

Refined soybean oil

DESCRIPTION

A liquid oil suitable for use in baking, frying, margarine, mayonnaise, salad dressing and (bottled) salad oil. Produced from genetically modified soybeans. Labelling referring to EU regulation 1829/2003 is required.

QUALITY STANDARDS AT LOADING

	Size	Limits	Method
Free Fatty Acids	%	0,10 max	ISO 660
Peroxide Value	meqO ₂ /kg	1,0 max	ISO 3960
Taste/Odour		Neutral/Bland	
Phosphorus	ppm	5,0 max	ICP
Colour, red	Lovibond 5¼"	1,2 max	AOCS Cc 13e-92

ADDITIONAL INFORMATION

	Size	Typical Ranges
Relative Density (20°C)	g/cm ³	0,919 – 0,925
Refractive Index (40°C)	-	1,466 – 1,470
Smoke point	°C	>200
Iodine Value	gl ₂ /100g	124 – 139

FATTY ACID COMPOSITION*

	Size	Typical Ranges	Method
C14:0	%	ND – 0,2	Gas Chromatography ISO 5508
C16:0	%	8,0 – 13,5	
C18:0	%	2,0 – 5,4	
C18:1	%	17 – 30	
C18:2	%	48 – 59	
C18:3	%	4,5 – 11	
C20:0	%	0,1 – 0,6	
C20:1	%	ND – 0,5	
C20:2	%	ND – 0,1	
C22:0	%	ND – 0,7	
C22:1	%	ND – 0,3	
C22:2	%	ND	
C24:0	%	ND – 0,5	

*According to CODEX STAN 210 (ND: non-detectable, defined as ≤ 0.05%)



NUTRITIONAL INFORMATION

	Size	Typical
Energy	kcal/g	9*
Energy	kJ/g	37*
Fat	g/100 g	100
- Saturates	g/100 g	10 – 21
- Mono-unsaturates	g/100 g	17 – 31
- Poly-unsaturates	g/100 g	52 – 70
- Trans-fatty acids	g/100 g	1,5 max
Moisture	g/100 g	0,1 max
Protein	g/100 g	ND
Carbohydrate	g/100 g	ND
- Sugars	g/100 g	ND
Fibre	g/100 g	ND
Sodium	mg/100 g	ND
Ash	g/100 g	ND

*According to article 5.1 of directive 90/496/EEC

SHELF-LIFE

24 months from date of manufacture.

NOTE:

This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.