



Product Specification

RD Soyabean Oil

- Description:** This oil is produced by the refining, bleaching and deodorisation of the crude oil obtained from soya beans.
- Appearance:** Clear and bright pale yellow liquid.
- Odour:** Bland or faint typical, free from rancid or foreign odours.
- Flavour:** Bland or faint typical, free from rancid or foreign flavours.

Specification

Free Fatty Acid Content (%)	0.1 maximum
Peroxide Value (meq/kg)	1 maximum
Iodine Value	124 – 139
Colour (Lovibond 5¼")	2.0 red maximum

Typical Values

Fatty Acid Composition (%):

Palmitic Acid (C16:0)	8 – 13.5
Stearic Acid (C18:0)	2 – 5.4
Oleic Acid (C18:1)	17 - 30
Linoleic Acid (C18:2)	48 - 59
Linolenic Acid (C18:3)	4.5 - 11
Saponification Value	185 - 196
Refractive Index (20°C)	1.473 approx
Relative Density (20°C)	0.919 – 0.925
Moisture (%)	0.1 maximum
Smoke Point (°C)	200 minimum
Flash Point (°C)	300 minimum



Nutritional Values (typical figures per 100g):

Energy	3700 kJ / 900 kcal
Fat	100g
of which saturates	15.6g
monounsaturates	21.3g
polyunsaturates	58.8g
Carbohydrate	0g
of which sugars	0g
Protein	0g
Salt	0g

Allergens

The oil does not contain any of the allergens required to be declared under current EU legislation, namely:

Cereals containing gluten, Crustaceans, Molluscs, Eggs, Fish, Peanuts, Nuts, Soyabeans, Milk, Celery, Mustard, Sesame, Lupin, Sulphur Dioxide.

Note that refined soyabean oil is exempt from the labelling declaration requirement.

Dietary Status

The product is suitable for:

Vegetarians	Yes
Vegans	Yes
Kosher	Yes
Halal	Yes (not formally certified)

Genetic Modification

The oil can be obtained from Genetically Modified Soya.