



Product Specification

RDW Sunflower Oil

Description: This oil is produced by the refining, bleaching and deodorisation of the crude oil obtained from sunflower seeds.

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	112 – 145
Colour (Lovibond 5¼")	2.0 red maximum

Typical Values

Fatty Acid Composition (%):

Palmitic Acid (C16:0)	4 - 9
Stearic Acid (C18:0)	1 - 7
Oleic Acid (C18:1)	14 – 40
Linoleic Acid (C18:2)	48 - 74
Linolenic Acid (C18:3)	0.5 maximum

Saponification Value	185 - 199
Refractive Index (20°C)	1.460 – 1.476
Relative Density (20°C)	0.92
Moisture (%)	0.1 maximum

Smoke Point (°C)	200 minimum
Flash Point (°C)	300 minimum

Specification No: 015 Issue 5 Author: N Harris Approved: P Sims Date: 04/03/2012



Nutritional Values (typical figures per 100g):

Energy	3700 kJ / 900 kcal
Fat	100g
of which saturates	12.0g
monounsaturates	20.5g
polyunsaturates	63.3g
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.

Dietary Status

The product is suitable for:

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

Genetic Modification

The oil does not contain, and is not obtained from, genetically modified organisms.



Product Specification

Winterised High Oleic Sunflower Oil

- Description:** This oil is produced by the refining, bleaching, deodorisation and winterisation of the crude oil obtained from specially bred sunflower seeds.
- 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	78 - 89
Colour (Lovibond 5¼")	2.0 red maximum

Typical Values

Fatty Acid Composition (%):	
Oleic Acid (C18:1)	78 – 89
Cold Test (0°C)	Clear after 5½ hours
Rancimat at 120°C	7 minimum
Refractive Index (20°C)	1.469 – 1.471
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	10.0g
monounsaturates	80.0g
polyunsaturates	10.0g
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.

Dietary Status

The product is suitable for:

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

Genetic Modification

The oil does not contain, and is not obtained from, genetically modified organisms.



Product Specification

Organic Sunflower Oil

Description: This oil is produced by the refining, bleaching and deodorisation of the crude oil obtained from the seed of organically grown sunflower. Certification - Soil Association (GB-ORG-05).

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 (%)	0.3 maximum
Peroxide Value (meq/kg)	1 maximum
Iodine Value	120 – 140

Typical Values

Fatty Acid Composition (%):

Palmitic Acid (C16:0)	3 – 10
Stearic Acid (C18:0)	1 - 10
Oleic Acid (C18:1)	14 – 39
Linoleic Acid (C18:2)	48 – 70
Linolenic Acid (C18:3)	0.3 maximum
Refractive Index (20°C)	1.472 – 1.476
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	12.0g
monounsaturates	20.5g
polyunsaturates	63.3g
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.

Dietary Status

The product is suitable for:

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