

Organic certified linoleic sunflower oil

Description

The product is resulting from the pressure of 100% organic sunflower kernels. The processing is done at low temperature after a mechanical cleaning of the seeds. The oil is filtrated trough a buvard paper and desodoryzed by steam. The raw material is clean, organic, freshly harvested, ripe and whole.

The sunflower oil does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

Botanical species

Heliantus annuus

Certification, origin, allergens

The product is certified by Bioagricoop, Ecocert. NOP and Bio Suisse on demand.

The product is GMO free

Origin Italy, Germany.

No allergenes.

Sensorial parameters

Colour yellow, delicate taste, dense and golden aspect

Physico-chemical information

- Oleic acidity:	<0,6
- Peroxids:	<3 mval O ² /kg
- Palmic acid c 16:	6,0 – 7,0%;
- Stearic acid c 18:	4,0 – 5,0%;
- Peanutic acid c 20:	0,1 – 0,2%;
- Behenic acid c 22:	0,5 – 0,7%;
- Oleic acid c18/1:	22,0 – 26%;
- Linoleic acid c 18/1:	62,0 – 66%.

Microbiological

Total count:	n.d.
Enterobactieraceae:	n.d.
Total choliforms:	n.d.
E.Coli:	Absent in 1 g
Yeasts:	<10 ² CFU/g
Moulds:	<10 ² CFU/g
Staphilococcus aureus:	n.d.
Listeria monocytogenes:	n.d.
Clostridium:	n.d.
Bacillus cereus:	n.d.

Nutritional values (/100 g)

Energy:	884 kCal
Proteins:	0
Carbohydrates:	0
Fat:	100

Shelf life

18 months.

Packing and logistics

- a) 22 tons tank load;
- b) 920 kg cubitainer;
- c) 27 ,6 kg Kubiliter (24/pallet)

SOME DETAILS MAY CHANGE WITHOUT ADVISE

For more information: info@fprojects.com

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