



**Description** Very resistant to the exposure of high temperatures, this product is particularly indicated for frying.  
Ingredients: 96% High oleic Sunflower seed oil degummed, bleached and deodorized vacuum packed and under controlled temperature and 4% Sesame seed oil.  
In conformity with CE Reg. 834/2007.

**Raw material** Selection of H.O. sunflower seeds and sesame seeds from organic cultivation.  
**Origin** EU / NO EU  
**Ctfa/inci name** *Heliantus annuus L. e Sesamum indicum..*



Analytical standards	units	value
F.F.A.	%as oleic acid	≤ 2,0
Peroxide value	meq O <sub>2</sub> /Kg	≤ 7,0

Determination		value
Myristic acid	C14:0	Max 0,1
Palmitic acid	C16:0	3,5 - 6,0
Palmitoleic acid	C16:1	Max 0,2
Eptadecanoic acid	C17:0	
Eptadecenoic acid	C17:1	
Stearic acid	C18:0	3,5 - 6,0
Oleic acid	C18:1	65,0 - 80,0
Linoleic acid	C18:2	4,0 - 30,0
Linolenic acid	C18:3	Max 0,2
Arachic acid	C20:0	Max 0,6
Eicosenoic acid	C20:1	Max 0,3
Beenic acid	C22:0	0,5 - 1,0
Erucic acid	C22:1	
Lignoceric acid	C24:0	
<i>trans</i> oleic acid	C18:1t	Max 0,05
Σ <i>trans</i> C18:2+C18:3		Max 0,10

Pesticide residues	unit	value
Total pesticides	mg/Kg	≤ 0,01

NUTRITIONAL INFORMATION		(quantity for 100ml)
Energy		3404 KJ / 828KCal
Protein		0 g
Carbohydrate		0 g
sugar		0 g
Fat		92 g
saturated		6 g
Sodium		0 g
Fiber		0 g

Organoleptics parameter	
Taste	light
Colour	light yellow
Store	Store in a cool and dry place.
Use	Ideal for friyng
Shelf life	18* month

**OGM free**

\*only for bottled oil. For loose products shelf life is 24 months.

<b>Made</b> quality control	<b>Review</b> technical office	<b>Approved</b> manager
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