



**Description** Oil obtained from cold pressed H.L. Sunflower seeds from organic cultivation. In conformity with CE Reg. 834/2007.

**Raw material** Selection of H.L. sunflower seeds from organic cultivation.

**Origin** EU / ITALY

**Ctfa/inci name** *Heliantus annuus L.*



Analytical standards	units	value
F.F.A.	%as oleic acid	≤ 1,5
Peroxide value	meq O <sub>2</sub> /Kg	≤ 10,0

Determination		value
Myristic acid	C14:0	Max 0,1
Palmitic acid	C16:0	5,0 - 8,0
Palmitoleic acid	C16:1	Max 0,3
Eptadecanoic acid	C17:0	Max 0,1
Eptadecenoic acid	C17:1	Max 0,1
Stearic acid	C18:0	3,0 - 6,0
Oleic acid	C18:1	13,0 - 40,0
Linoleic acid	C18:2	40,0 - 74,0
Linolenic acid	C18:3	Max 0,3
Arachic acid	C20:0	Max 0,5
Eicosenoic acid	C20:1	Max 0,3
Beenic acid	C22:0	0,5 - 1,1
Erucic acid	C22:1	
Lignoceric acid	C24:0	Max 0,4
<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		10 g
Sodium		0 g
Fiber		0 g

Organoleptics parameter	
Taste	tipycal of seed
Colour	yellow
Store	Store in a cool and dry place.
Use	Crude dressing
Shelf life	18* month

**OGM free**

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

Made	Review	Approved
quality control	technical office	manager