



Description Oil obtained from pressed organic H.L. sunflower seeds by physical means. Pressing followed by filtration and final depuration with water stream. 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	≤ 0,5
Peroxide value	meq O ₂ /Kg	≤ 7,0

Determination		value
Myristic acid	C14:0	Max 0,2
Palmitic acid	C16:0	5,0 - 7,6
Palmitoleic acid	C16:1	Max 0,3
Eptadecanoic acid	C17:0	Max 0,2
Eptadecenoic acid	C17:1	Max 0,1
Stearic acid	C18:0	2,7 - 6,5
Oleic acid	C18:1	14,0 - 39,4
Linoleic acid	C18:2	48,3 - 74,0
Linolenic acid	C18:3	Max 0,3
Arachic acid	C20:0	0,1 - 0,5
Eicosenoic acid	C20:1	Max 0,3
Beenic acid	C22:0	0,3 - 1,5
Erucic acid	C22:1	Max 0,1
Lignoceric acid	C24:0	Max 0,5
<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

Nutrition Values		(Typical values for 100ml)
Energy		3404kJ/828Kcal
Fats		92 g
	of which saturated	10 g
	of which monounsaturated	25 g
	of which polyunsaturated	57 g
Carbohydrates		0 g
	of which sugar	0 g
Proteins		0 g
Salt		0 g

Organoleptics parameter	
Taste	Odorless, light almond aftertaste
Colour	Light yellow
Use	Crude dressing and cooking
Store	Store in a cool and dry place
Shelf life	18* month

OGM free

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

Made quality control	Review technical office	Approved manager
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