



# Technical Specifications

## Refined Corn Oil (RCO)

### PRODUCT DESCRIPTION

Corn oil has four times more phytosterols than olive oil, and 40% more than canola oil. It contains 135.6 mg/portion of phytosterols, compared to 30.0 mg/portion in olive oil. It should be noted that phytosterols are plant substances naturally present in fruits, vegetables, nuts, seeds, cereals, legumes and vegetable oils, such as corn oil.

It is rich in vitamin E, as 100 g of this food contains 34 mg of this vitamin, making it ideal for preventing circulatory, vascular, neurological and sterility diseases. It does not contain significant amounts of proteins, carbohydrates, or dietary fibre. Among its nutritional properties, it has the following nutrients: traces of vitamin B1, vitamin B2, vitamin B5, vitamin B6 and 31 ug of vitamin K. As it does not contain sodium, consuming corn oil is beneficial for people with hypertension and/or high cholesterol.

### TECHNICAL SPECIFICATIONS

|                                      |               |
|--------------------------------------|---------------|
| Free fatty acid [expressed as oleic] | 0.30%         |
| Peroxide value meq/kg                | 1.0 max       |
| Refractive index @ 40 °c             | 1.466 – 1.470 |
| Iodine Vale [Wijs]                   | 120 - 143     |
| Mineral oil test                     | Negative      |
| Cold Test after 24hrs                | Negative      |
| Sesame seed Oil Test                 | Negative      |
| Unsaponifiable matters               | 1.5% max      |
| Density @ 20C                        | 0.909 – 0.925 |
| Appearance clear soap test           | 0.005% Max    |
| Insoluble Impurity in Ether          | 0.05% Max     |
| Volatile matter @ 105C Test          | Negative      |
| Saponification Value                 | 189 – 195     |
| FE (Iron)                            | 1.5% Max      |
| CU [Copper]                          | 0.1% Max      |
| PB (Lead)                            | 0.1% Max      |