Technical Specifications
Refined Sunflower Oil (RSFO)

DESCRIPTION

We can distinguish two types of sunflower oil depending on how it is obtained:

- Virgin sunflower oil: it is obtained by exclusively mechanical processes and may have been purified only by washing, sedimentation, centrifugation or filtration, and without additives.
- Refined sunflower oil: obtained by pressing and extraction, and then subjected to a refining process.

In addition, they differ according to the content of oleic acid, since they have found varieties of sunflower with a higher content of monounsaturated fatty acids, which makes them more resistant to oxidation. Medium Oleic sunflower oil: whose oleic acid content is between 55 and 74% of the total fatty acids. High Oleic sunflower oil: whose oleic acid content is greater than or equal to 75% of the total fatty acids. High Stearic-Alto Oleic Sunflower Oil: (AEAO): the oleic acid content of which is 60% tent is equal to or greater than 10% of the total fatty acids.

GENERAL CHARACTERISTICS

Type	High oleic refined sunflower oil RBDW
Appearance	Clear, no sediments
Taste	Neutral in smell and taste
Color	(Lovibond) Transparent light 5 Red - 1.5 Yellow = 12
Smoke point	240°C min
Allergens	None

CHEMICAL CHARACTERISTICS

Specific density	@ 20°C: 0.92
Caloric value:	899 kcal
Refractive index	A 40°C: 1.461 - 1.468
Acidity	mg KOH °/o gm accepted: 0.0
Peroxide value	mMol/kg accepted: 0.6
Iodine	2 mg coloration value
Iodine value (WIJS):	125
Percentage of humidity and volatile:	0,01
Saponification value:	Absent
Percentage unsaponifiable:	1
Matter containing phosphorus (P205):	Absent
Non-fat impurities % Maximum range:	Absent

PRESENTATION

Bulk.

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