



Technical Data Sheet

Uncontrolled Document

Description	SUNFLOWER OIL REFINED HIGH OLEIC (O)	Creation Date	5/16/2011
Product Number	C120870	Revision Date	4/7/2017
GTIN	NA - BULK / FOODSERVICE	UPC Code	

A. Material Description

Organic high oleic sunflower oil is expeller pressed then refined, bleached, deodorized, and winterized; resulting in a food-grade, light yellow oil with mild to neutral aroma and flavor.
Non-GMO Project Verified.
INCI = Helianthus Annuus (Sunflower) Seed Oil

B. Ingredients

Ingredient Statement: Final

ORGANIC SUNFLOWER OIL, REFINED, HIGH OLEIC.

Ingredient Statement: US Standard

Ingredients: INGREDIENTS: ORGANIC SUNFLOWER OIL.

Ingredient Statement: Other Description

100% MECHANICALLY (EXPELLER) PRESSED REFINED HIGH OLEIC ORGANIC SUNFLOWER OIL.

C. Nutritional (Typical)

Maximum

Calories, k/cal	884.0
Total Trans Fat, g/100 g	0.0
Sodium, mg/100g	0.0
Water, g/100g	0.000000
Total Fat, g/100g	100.0
Vitamin A, IU/100g	0.0
B12, mcg/100g	0.0000
B1-Thiamin, mg/100g	0.0000
B2-Riboflavin, mg/100g	0.0000
Calcium, mg/100g	0.0
Carbohydrates, g/100g	0.0
Cholesterol, mg/100g	0.0
Vit. E, mg/100g	0.0000
Monounsatur. Fat, g/100g	80.7000
Polyunsatur. Fat, g/100g	10.5400
Saturated Fat, g/100g	6.6
Dietary Fiber	0.0
Iron, mg/100g	0.0
Potassium, mg/100g	0.0000
Protein, g/100g	0.0
Sugars, g/100g	0.0
Added Sugars, g/100g	0.0000
Vitamin C, mg/100g	0.0
Vitamin D, mcg/100g	0.0000



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Vitamin K, mcg/100g 0.0000

Fatty Acid Profile (Typical) g/100g AOCS Ce 1e-91

		<u>Minimum</u>	<u>Maximum</u>
C16:0 Palmitic, g/100g	3.790	3.000	6.000
C18:0 Stearic, g/100g	2.840	2.000	5.000
C18:1 Oleic, g/100g	80.700	70.000	88.000
C18:2 Linoleic, g/100g	10.150	3.000	20.000
C18:3 (n-3) alpha-Linolenic, g/100g	0.390		1.000

D. Analytical Properties

		<u>Minimum</u>	<u>Maximum</u>	<u>Method</u>
Free Fatty Acid	at packaging		0.1 %	as Oleic
Peroxide Value	at packaging		2 mEq/kg	

E. Physical Properties

Appearance	Clear oil; free of foreign material.
Color	Light to medium yellow
Flavor & Aroma	Bland, mild and neutral.

F. Microbiological

Microbiological	Does not apply to product type (OIL)
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G. Shipping and Handling

Shipping Information	Ambient 55-70°F
Storage Information	Ambient 55-70°F
Storage Instructions	Store in a cool, dry location. Keep tightly sealed when not in use. Avoid exposure to heat, light, oxygen, and other oxidizers.

H. Packaging Information

Packaging:	Closed head metal drum with 2" and 3/4" top fittings.
Unit Size	420 lb (190.5 kg)
Units per Layer:	4
Layers per Pallet:	1
Shelf Life:	730 Days

I. Lot Coding

Code Date Format is:	07APR17 XX6
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Additional Code Information: (Date code represents manufacture date)
Material Code: XXXXXXXX (Represents Spectrum lot code of oil)

J. Regulatory Information

Kosher	Parve
Organic	(O)rganic
Allergens	None
GEI Status	No-by affidavit including process aids
Country of Origin	Argentina, France, The Netherlands, United States

Approved by Stefan Valentin Date 04/07/2017