
	<b>PRODUCT SPECIFICATION SHEET</b>		
<b>EDIBLE OILS DIVISION</b>	<b>Effectivity Date:</b> 17 <sup>th</sup> October 2022	<b>Product Code:</b> RBDSFO	<b>Issue Date:</b> 17 <sup>th</sup> October 2022
	<b>Issue No.:</b> 01 <b>Revision No.:</b> 0	<b>Specification Code:</b>  <b>HS-CODE:</b> 15121990	<b>Page:</b> 1 of 2
<b>PRODUCT SPECIFICATIONS</b>			

**PRODUCTS NAME:** RBD Sunflower Oil

**PRODUCT BRAND:** 6ix Naturals

**PRODUCT DESCRIPTION:** 100% vegetable oil (oil from Sunflower: refined, bleached and deodorized)

**INGREDIENTS:** Sunflower Oil

**GMO STATUS:** Non-GMO

**COUNTRY OF ORIGIN:** Upon request

**USES:** Suitable for use in the food industry

**ADDITIVES:** No additives

**PRODUCT APPLICATION:** **A liquid oil** suitable for baking and frying. For use in diet margarine, or bottled as a general purpose oil. Especially for products high in poly-unsaturated fatty acids.



**STORAGE AND HANDLING INSTRUCTIONS:** Store in a cool, dry place away from direct exposure to heat and light

**PACKAGING:** Bulk. (Buyer's Preference)

**MICROBIOLOGICAL CHARACTERISTICS:** Our refined oils and fats comply with the microbiological criteria for foodstuffs according to Directive (EC)2073/2005. Please note that refined oils and fats undergo a sterilization step and are then not susceptible to the growth of microorganisms due to the low water activity levels in commercially available refined oils and fats. Oils and Fats are deodorized according to FEDIOL Code of Practice (min 180°C for min 2 hrs), which effectively eliminates microbiological activity.

Approved by: Kerwin Cardinez – Managing Director	Date: 17 <sup>th</sup> October 2022
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PLEASE NOTE: All information contained in this publication are based on the company's manufacturing and research and development network, and to the best of its knowledge accurate and applicable to the applications intended. Results of analysis are typical for the product under normal, regular production. KC Agribusiness Ltd., reserves the right to change or modify the product specifications in a continuing effort to improve its products in order to meet customer needs.

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**DESCRIPTION:**

A liquid oil suitable for baking and frying. For use in diet margarine, or bottled as a general purpose oil. Especially for products high in poly-unsaturated fatty acids.

**ORGANOLAPTIC CHARACTERISTICS**

Appearance: Clear and brilliant at room temperature  
 Texture: Liquid at 20°C  
 Taste – Smell: neutral / odourless  
 Colour: Light yellow ((Max. 1.5 red, 15 yellow) (Lovibond, 5 ¼" cell))

**CHEMICAL AND PHYSICAL CHARACTERISTICS**

Analysis	Norms	Methods
Iodine value (calculated)	125 – 145*	AOCS Cd 1c-85
Moisture (%)	< 0.03	NF ISO 662
Free Fatty Acid as Oleic Acid (%)	0,05 - 0.10	NF EN ISO 660
Peroxyde value at loading	≤ 2	NF ISO 3960

*\*In accordance with the CODEX ALIMENTARIUS STAN 210 (Amended 2003,2005)*

**FATTY ACID COMPOSITION\***

Fatty acids	Carbon	Norms	Methods
Palmitic	C16:0	5.0 – 7.6	Gaz Chromatography NFT EN ISO 5508
Stearic	C18:0	2.7 – 6.5	
Oleic	C18:1	14 – 39	
Linoleic	C18:2	50 - 74	
Linolenic	C18:3	≤ 0.3	
Arachidic	C20:0	≤ 0.6	
Gadoleic	C20:1	≤ 0.3	
Behenic	C22:0	≤ 1.5	
Erucic	C22:1	≤ 0.3	

*\*In accordance with the CODEX ALIMENTARIUS STAN 210 (Amended 2003,2005)*

**Total Trans Fatty Acid < 1,5%**

**NOTE:**

*This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.*

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