

# SUNFLOWER OIL HIGH OLEIC, REFINED, ORGANIC

## PRODUCT DATA SHEET



**SUNFLOWER OIL HIGH OLEIC, REFINED, ORGANIC** is a Refined Vegetable Oil that is an ideal source of monounsaturated fatty acids for nutritional products. In cosmetic applications it has moisturising properties, excellent skin feel and is easily absorbed. The physical characteristics have been improved when compared to virgin oil resulting in a minimal colour level and a virtually odourless vegetable oil.

**SUNFLOWER OIL HIGH OLEIC, REFINED, ORGANIC** exhibits greater stability and resistance to rancidity over time compared to other oils due to the high content of natural Tocopherol and the low level of polyunsaturated fatty acids.

### TECHNICAL DATA

<b>Appearance:</b>	Oily liquid, pale yellow with minimum odour
<b>Acidity index:</b>	≤ 1.00 mg KOH/g
<b>Peroxide value:</b>	≤ 10.0 meq O <sub>2</sub> /Kg
<b>Specific gravity:</b>	0.90 - 0.93 g/ml
<b>Oleic acid:</b>	≥ 75.0 %

Fatty Acid	Composition
Palmitic acid	3.5 - 8 %
Stearic acid	3 - 7 %
Oleic acid	Min. 75 %
Linoleic acid	5 - 15 %
Linolenic acid	Max. 0.2 %

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## APPLICATION

**SUNFLOWER OIL HIGH OLEIC, REFINED, ORGANIC** offers an excellent source of monounsaturated fatty acids (MUFA) in adapted milk formulae, since addition of 50% of the lipid fraction as **SUNFLOWER OIL HIGH OLEIC, REFINED, ORGANIC** gives the equivalent of the total quantity of MUFA in the mother's milk. Increased interest has been spurred by dietary recommendations favouring high monounsaturates, low saturates and stable alternatives to hydrogenated oils. Functional applications for this oil include use as a dairy substitute, a spray oil for fruits and cereals, a salad or frying oil, and use in the manufacture of confectionery items.

In cosmetic applications, **SUNFLOWER OIL HIGH OLEIC, REFINED, ORGANIC** is an excellent emollient. Due to its good oxidation stability it is also recommended in sun care products. It can be used in anhydrous products and in emulsions at a concentration of 1-100% of the oil phase.

## OIL STABILITY INDEX (OSI)

The Oil Stability Index (OSI) was determined using a Rancimat instrument. The rapidity of oxidation of an oil depends on the degree of unsaturation, the presence of antioxidants, and prior storage conditions. In the OSI analysis, the rate of oxidation is slow until resistance to oxidation is overcome. This time is known as the oxidation induction period and it is a tool to determine the useful life of the oil.

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**OSI:** 48.9 hours (100 °C)

ISO 6886 (1996)

Animal and vegetable fats and oils  
Determination of oxidation stability

### Conditions

Sample amount  $2.5 \pm 0.01$  g

Temperature  $100^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$

Gas flow 20 L/h

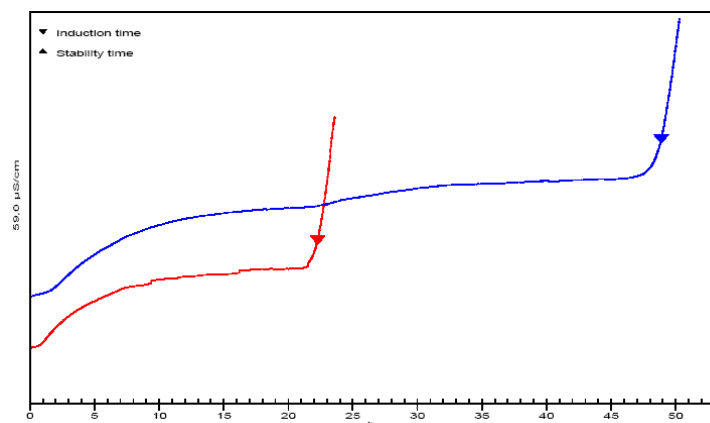
Vessel: 50 mL distilled water

Evaluation Conductivity

Induction time (tangent method)

Blue: determination at 100 °C

Red: determination at 110 °C



**INCI Name:** Helianthus annuus Hybrid Oil

**CAS Number:** 164250-88-8