

SUNFLOWER OIL, HIGH OLEIC-K

PRODUCT DATA SHEET



HIGH OLEIC SUNFLOWER OIL-K 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.

HIGH OLEIC SUNFLOWER OIL-K 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

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

APPLICATION

HIGH OLEIC SUNFLOWER OIL-K offers an excellent source of monounsaturated fatty acids (MUFA) in adapted milk formulae, since addition of 50% of the lipid fraction as high oleic sunflower oil 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.

HIGH OLEIC SUNFLOWER OIL-K

In cosmetic applications, **HIGH OLEIC SUNFLOWER OIL-K** 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.

HIGH OLEIC SUNFLOWER OIL-K OSI: 48.9 hours (100 °C)

ISO 6886 (1996)

Animal and vegetable fats and oils
Determination of oxidation stability

Conditions

Sample amount 2.5 ± 0.01 g

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

Gas flow 20 L/h

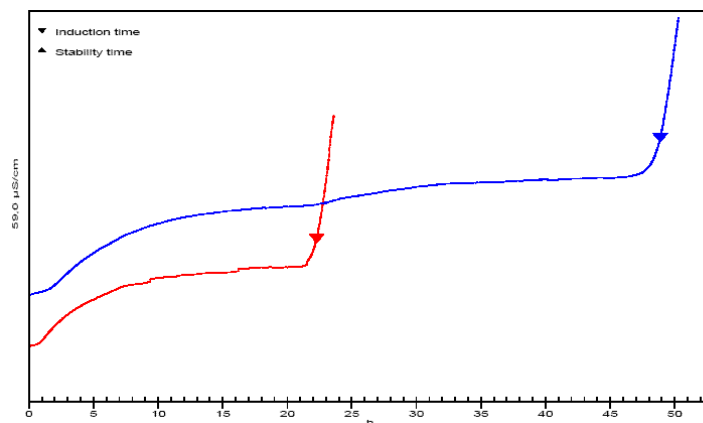
Vessel: 50 mL distilled water

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

SUNFLOWER OIL HIGH OLEIC (WINT)

CUSTOMER	BRENNTAG SPECIALTIES INC.	MANUFACT. DATE	10-2017
BATCH N°	M171023-A	ANALYSIS DATE	10-2017
DELIVERY Q	0,10 KG		

SPECIFICATION	00855302	CERTIFICATE N°	66755	EDITION DATE	23/10/17
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PARAMETERS	SPECIFICATIONS	RESULTS
Appearance	Clear pale yellow oily liquid at 20°C, almost odourless and characteristic bland taste.	Pass test
Iodine Value	75 - 90	83
F.F.A	max. 0.25 %	0.1
Peroxide value (meq/kg at time of pack, 20°C) (PE 2.5.5)	max. 1 meq. O2/Kg	0.1
FATTY ACIDS COMPOSITION:		
Lauric	max. 0.1 %	<0.1
Myristic	max. 0.1 %	<0.1
Palmitic	3.5 - 8.0 %	4.2
Palmitoleic	max. 0.2 %	0.1
Stearic	3.0 - 7.0 %	5.5
Oleic	80.0- 90.0 %	85.1
Linoleic	5.0 - 15.0 %	5.5
Linolenic	max. 0.2 %	0.1
Arachidic	max. 0.6 %	0.3
Gadoleic	max. 0.3 %	<0.3
Behenic	max. 1.0 %	1.0

Observations

200 KG (440 LB.) OR 23 KGS (50.7 LB) STEEL DRUMS.
 Keep full and well closed in a dry place and away from light.

CONTAINS TOCOPHEROL

Conclusion

COMPLIES WITH SPECIFICATIONS