



## CRUDE SOYBEAN OIL SPECIFICATIONS

CRUDE DEGUMMED SOYBEAN OIL is predominantly used in human nutrition after refining and hydrogenation, in form of oil and vegetable fat and margarine. They provide the body with the essential fatty acids, fat soluble vitamins, they are an important source of energy and serve as one of the major components of cell walls. Physiologically, they stimulate appetite and secretion of digestive enzymes by providing pleasant flavor, odor and texture to the foods, and they enhance the feeling of satiety. In animal feed soybean oil is energizer. Crude soybean oil in pharmaceutical industry is used for fermentation process for antibiotics.

### SPECIFICATIONS OF CRUDE SOYBEAN OIL:

CHARACTERISTIC	SIZE	ANALYSIS	GUARANTEE
RELATIV DENSITY (20°C)	%	0,920	0,917-0,928
REFRACTIVE INDEX (20°C)	%	1,474	1,472-1,476
IODINE VALUE	%	125	114-143
SAPONIFICATION VALUE	%	193	189-195
UNSATURIFIABLE MATTER	%	0,5	UP TO 1,5
CONTENTS FATTY ACIDS	%	-	-
C14:0	%	-	1
C16:0	%	10,33	7-14
C 16:1	%	-	up to 1
C18:0	%	4,99	1,5-6
C18:1	%	26,54	19-30
C18:2	%	49,07	44-62
C18:3	%	9,03	4-11
C20:0	%	-	up to 1
C20:1	%	-	up to 1
C22:0	%	-	up to 1

HEAVY METALS	GUARANTEE
ARSENIC, AS (MG/KG)	MAX. 0,4
LEAD, PB (MG/KG)	MAX. 0,1
COPPER, CU (MG/KG)	MAX. 0,4
IRON, FE (MG/KG)	MAX. 5

POTENTIAL CONTAMINANTS	GUARANTEE
Saturated hydrocarbons in range C10 - C40 (mg/kg)	max.150

QUALITY CONDITIONS	TYPICAL	GUARANTEE
COLOR (LOVIBOND) (UNITS 25,4MM)		6 R AND 70 Y
APPEARANCE		CLEAR
SMELL AND FLAVOR		SPECIFIC
FREE FATTY ACIDS (% AS OLEIC)	0,4 - 1	UP TO 1,5
MOISTURE AND VOLATILE MATTER (%)	0,3	UP TO 0,3
FLASH POINT (°C) (IN OPEN POT BY MARCUSON)	311	NOT LOWER THAN 220
TOTAL PHOSPHORUS (%)	0,015	UP TO 0,016

CRUDE DEGUMMED SOYBEAN OIL IS PRODUCED FROM CONTROLLED NON-GMO SOYBEANS (<0,9) VARIATION IN SPECIFIED VALUES AND COLOR ARE POSSIBLE, DEPENDING ON THE RAW MATERIAL QUALITY (SOYBEAN).

Best Regards,  
On behalf of GOLDEN FALCON  
Global CEO

