



REFINED SOYBEAN OIL SPECIFICATIONS

DESCRIPTION A liquid oil suitable for use in baking, frying, margarine, mayonnaise, salad dressing and (bottled) salad oil. Produced from genetically modified soybeans. Labelling referring to EU regulation 1829/2003 is required..

SPECIFICATIONS OF REFINED SOYBEAN OIL:

QUALITY STANDARDS AT LOADING

CHARACTERISTIC	SIZE	MAXIMUM LIMITS	METHODS OF TEST
FREE FATTY ACIDS	%	0,10 MAX	IS 660
PEROXIDE VALUE	MEQ02/KG	1,0 MAX	ISO 3960
TASTE/ODOUR		NEUTRAL /BLAND	
PHOSPHORUS	PPM	5,0 MAX	ICP
COLOUR, RED	LOMB ND 5¼*	1,2 MAX	AOCS CC 13E-92

ADDITIONAL INFORMATION

CHARACTERISTIC	SIZE	TYPICAL RANGES
RELATIVE DENSITY (20°C)	G/CM3	0,919 - 0, 25
REFRACTIVE INDEX (40°C)	-	1,466 - 1,470
SMOKE POINT	°C	>200
IODINE VALUE	GI2/100G	124 - 139

FATTY ACID COMPOSITION*

CHARACTERISTIC	SIZE	TYPICAL RANGES	METHODS OF TEST
C14:0	%	ND - 0,2	GAS CHROMATOGRAPHY ISO 5508
C16:0	%	8,0 - 13,5	
C18:0	%	2,0 - 5,4	
C18:1	%	17 - 30	
C18:2	%	48 - 59	
C18:3	%	4,5 - 11	
C20:0	%	0,1 - 0,6	
C20:1	%	ND - 0,5	
C20:2	%	ND - 0,1	
C22:0	%	ND - 0,7	
C22:1	%	ND - 0,3	
C22:2	%	ND	
C24:0	%	ND - 0,5	

*ACCORDING TO CODEX STAN 210 (ND: NON-DETECTABLE, DEFINED AS ≤ 0.05%)

NUTRITIONAL INFORMATION

CHARACTERISTIC	SIZE	TYPICAL RANGES
ENERGY	KCAL/G	9*
ENERGY	KJ/G	37*
FAT	G/100 G	100
- SATURATES	G/100 G	10 - 21
- MONO-UNSATURATES	G/100 G	17 - 31
- POLY-UNSATURATES	G/100 G	52 - 70
- TRANS-FATTY ACIDS	G/100 G	1,5 max
MOISTURE	G/100 G	0,1 max
PROTEIN	G/100 G	ND
CARBOHYDRATE	G/100 G	ND
- SUGARS	G/100 G	ND
FIBRE	G/100 G	ND
SODIUM	MG/100 G	ND
ASH	G/100 G	ND

*According to article 5.1 of directive 90/496/EEC

Best Regards,
On behalf of GOLDEN FALCON
Global CEO

