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DIN EN ISO 9001: 2000 &amp; HACCP certified

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## QUALITY SPECIFICATION FOR COLD PRESSED SUNFLOWER OIL

PARAMETERS	VALUE	TEST METHOD
<b>I. ORGANOLEPTIC PARAMATERS</b>		
1. Appearance	pure	
2. Colour	golden	
3. Taste and odour	specific	
<b>II. CHEMICAL PARAMATERS</b>		
1. Colour index (Lovibond) – 5 ¼"	max 6 R/70 Y	BDS EN ISO 15305
2. Moisture and volatile matters	max 0.2 %	BDS EN ISO 662
3. Acidity as oleic acid	max 3.0 %	BDS EN ISO 660
4. Insoluble matters in ether	max 0.1 %	BDS EN ISO 663
5. Iodine value	77-88	BDS EN ISO 3961
6. Peroxide value	15 meq O <sub>2</sub> /kg	BDS EN ISO 3960
7. Saponification value	182 - 194	BDS EN ISO 3657
8. Unsaponifiable matters	max 1.5 %	BDS EN ISO 3596
9. Phosphorous content	200 ppm	BDS EN ISO 10540-1
10. Vitamin E (tocopherol)	900 mg/kg	BDS EN ISO 9936
11. Fatty acid content		
Palmitic acid – C 16:0	% of the total fatty acid content	5.5 - 8.5
Stearic acid - C18:0		3 - 5.5
Oleic acid – C18:1		20 - 40
Linoleic acid - C18:2		40 - 70
Linolenic acid – C18:3		0.5 - 1.5