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QUALITY SPECIFICATION FOR REFINED HIGH OLEIC SUNFLOWER OIL „PAPAS OLIO” JSC

PARAMETERS	VALUE	TEST METHOD
I.ORGANOLEPTIC PARAMATERS		
1. Appearance	clear without sediments	
2. Colour	Light yellow	
3. Taste and odour	blanc	
I. ФИЗИКО-ХИМИЧНИ ПОКАЗАТЕЛИ		
Colour index (Lovibond) – 5 ¼”	Max 2,5 R / 12.0 Y	BDS EN ISO 15305
Moisture and volatile matters	max 0,05 %	BDS EN ISO 662
Acidity as oleic acid	max 0,10 %	BDS EN ISO 660
Phosphorous content	max 5 ppm P	BDS EN ISO 10540-1
Peroxide value*	Max 1 meqO2/kg at loading point;	BDS EN ISO 3960
Iodine value	77-88	BDS EN ISO 3961
Saponification value	182-194	BDS EN ISO 3657
Unsaponifiable matters	max 0,7 %	BDS EN ISO 3596
Waxes content	Passed	Cold test AOCs CC 11-53
Mineral oil content	Not allowed	BDS EN ISO 5508
Fatty acid content		
Palmitic acid – C 16:0	% of the total fatty acid content	5.5-6.5
Stearic acid - C18:0		3-5.5
Oleic acid – C18:1		75-82
Linoleic acid - C18:2		8,0-19,0
Linolenic acid – C18:3		0.5-1.5

*Peroxide value max 10 meqO2/kg within 24 months if the oil is kept in dark and cold place.