

The Soap Kitchen

Specification Sheet



Product Name:	ORGANIC SUNFLOWER OIL
INCI Name:	<i>Helianthus annuus (sunflower) Seed Oil</i>
Supplier	The Soap Kitchen Unit 2 D&E Hatchmoor Industrial Estate Torrington, Devon. EX38 7HP Tel:01805 622944 Email:info@thesoapkitchen.co.uk
Description:	This oil is produced by the refining, bleaching and deodorizing of the crude oil expressed from the seeds of the Sunflower.
Composition:	100% Sunflower Oil
CAS Number:	8001-21-6
EINECS Number:	232-273-9

Analytical details:	
Appearance:	Clear, bright pale yellow to gold liquid
Odour/Flavour:	Bland or faintly typical but free from rancid or foreign odours/flavours.
Free Fatty Acid Value (As Oleic):	0.3 maximum
Peroxide Value meq/kg:	1.0 maximum (Ex Wks)
Refractive Index @ 20°C:	1.473 – 1.475
Specific Gravity @ 20°C:	0.910 – 0.930
Colour Lovibond 5.25" cell:	2.0 Red Maximum
Iodine Value Wijs:	120 – 140
Moisture:	0.1% maximum
Saponification Value:	184 - 194
Unsaponifiable Matter:	1.0 maximum
Typical Fatty Acid Composition:	
C16:0 Palmitic Acid:	3 – 10%
C18:0 Stearic Acid:	1 – 10%
C18:1 Oleic Acid:	14 – 35%
C18:2 Linoleic Acid:	55 – 70%
C18:3 Alpha Linolenic Acid:	0.3% maximum
C22:0 Docosanoic Acid:	1.0% maximum



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Typical Nutritional Information:

Energy Kcal	:	990 Kcal/100g
Total Fat	:	100g/100g
Saturated Fatty Acids	:	12
Monounsaturated Fatty Acids	:	24
Polyunsaturated Fatty Acids	:	64
Protein	:	Nil
Total Carbohydrates	:	Nil
Carbohydrate Sugars	:	Nil
Cholesterol	:	Nil
Salt	:	Nil
Dietary Fibre	:	Nil
Added Water	:	Nil
Acidity as Acetic	:	Nil
Acidity as Citric	:	Nil
Shelf Life	:	12 months minimum

Disclaimer:

The information contained herein is accurate to the best of our knowledge.
No liability can be accepted arising out of the use, application or processing of this material.
It is the Users responsibility to determine safe conditions for the use of this product.
As this is a wholly natural material some parameters may differ due to natural variation and climate change.