



ARIYAN INTERNATIONAL INC.
Bridging Businesses Together

Ariyan International Inc.
Mississauga, Ontario, Canada.
Phone: +1 (416) 477 – 1746
Emails: contact@ariyancorp.com
cs@ariyancorp.com
info@ariyancorp.com
Website: <https://www.ariyancorp.com>

STANDARD SPECIFICATION OF REFINED BLEACHED DEODORIZED (RBD) SUNFLOWER OIL

Description:

High quality refined, Sunflower Seed Oil is the non-volatile oil compressed from the seeds of Sunflower. Sunflower Oil is commonly used in food as frying oil and in cosmetic formulation.

Application:

It is excellent medium for Cooking, Stir and Deep Frying as well as cosmetic formulation. It is also suitable for consumer usage.

Shelf Life:

12 months from production when stored in original packaging at 25 °C (77 °F) max and humidity at 65% max. Please keep away from direct sunlight and odoriferous materials.

Available Sizes:

We are offering multiple packaging options for Retail and Industrial consumers. Our packaging solutions have several advantages that extend shelf life, improve cost savings, lower pack weight and freight cost savings. We can ship RBD Sunflower Oil in 1 & 2 Liters Pet Bottles, 5, 18, 20 & 25 Liters in Jerry Cans, Flexi-Bag (21/MT), and in Steel and Plastic Drum (190/Kg.). We can also ship in IBC Tote (1/MT).

Recommended Storage Conditions:

- <> Store in an ambient temperature and kept at a dry place.
- <> Avoid direct exposure to sunlight.
- <> Product that has been opened should be used as soon as possible.



ARIYAN INTERNATIONAL INC.

Bridging Businesses Together

Ariyan International Inc.
Mississauga, Ontario, Canada.
Phone: +1 (416) 477-1746
Emails: contact@ariyancorp.com
cs@ariyancorp.com
info@ariyancorp.com
Website: <https://www.ariyancorp.com>

Product Specification:

CHARACTERISTIC	UNIT	SPECIFICATION DURING FILLING	REFERENCE METHOD
ORGANOLEPTIC PROPERTIES			
Appearance	—	Clear Liquid	—
Color	—	Golden Yellow	—
Odor	—	Odorless	—
Texture	—	Liquid	—
Taste	—	Bland	—
PHYSICAL & CHEMICAL PROPERTIES			
Relative Density @ 20 °C	g/cm ³	0.918 : 0.923	AOCS Cc 10c-95
Refractive Index @ 40 °C	—	1.461 : 1.468	AOCS Cc 7-25
Saponification Value	Mg KOH/g	188 : 194	AOCS Cd 3-25
Iodine Value	gI ₂ /100g	118 : 141	AOCS Cd 1-25
Unsaponifiable Matter	g/Kg	15 Max	AOCS Ca 6b-53
Acid Value	mg KOH/g	0.20 Max	AOCS Cd 3d-63
Peroxide Value	Meq/Kg	2.0 Max	AOCS Cd 8-53
Volatile Matter @ 105 °C	%	0.05 Max	AOCS Ca 2c-25
Insoluble Impurities	% (w/w)	0.05 Max	AOCS Ca 3a-46
Soap Content	% (w/w)	0.005 Max	AOCS Cc 17-95
Free Fatty Acid	%	0.10 Max	AOCS Ca 5a-40
Color 5 ^{1/4} " Cell (Lovibond Scale)	Red	1.0 Max	AOCS Cc 13c-92
Cold Test	—	Clear	AOCS Cc 11-53
Iron	mg/kg	1.5 Max	AOCS Ca 18b-91
Copper	mg/kg	0.10 Max	AOCS Ca 18b-91
Lead	mg/kg	0.10 Max	AOCS Ca 18b-92
Arsenic	mg/kg	0.10 Max	AOCS Ca 18b-93
Pesticides Residue	—	As per GS 382 & 383	AOCS Cd 23-93
Radioactivity Levels	Bq/cm ²	75 Max	As per GS Standard
Mineral Oil	—	Absent	As per GS Standard

* At the time of shipment.



ARIYAN INTERNATIONAL INC.

Bridging Businesses Together

Ariyan International Inc.
Mississauga, Ontario, Canada.
Phone: +1 (416) 477 – 1746
Emails: contact@ariyancorp.com
cs@ariyancorp.com
info@ariyancorp.com
Website: <https://www.ariyancorp.com>

Nutritional Information:

Nutritional Facts			
Serving Size 1 Tablespoon (4.5 g) Servings			
Amount Per Serving			
Calories 40		Calories from Fat 40	
		Daily	Value
Total Fat 4.5 g			6%
– Saturated Fat 0.6 g			3%
– Monounsaturated Fat 2.1 g			
– Polyunsaturated Fat 1.6 g			
Cholesterol 0 mg			0%
Sodium 0 mg			0%
Total Carbohydrate 0 mg			0%
– Dietary Fiber 0 g			0%
– Sugar 0 g			
Protein 0 g			0%
Vitamin A 0%		Vitamin C	0%
Calcium 0%		Iron	0%
Vitamin D 0%		Vitamin B6	0%
Vitamin B12 0%		Magnesium	0%
* Percent Daily Values are based on 2,000 Calories diet. Your Daily Value may be higher or lower depending on your calories needs.			

Specifications are subjected to change without prior notice as our company practices continuous product improvement.

Shelf Life Recommendation:

Store product and maintain its temperature in a cool (70 – 80 °F), dry area away from odor causing substances.

All information herein is considered to be confidential. Solid Fat Content analysis has been statistically evaluated to establish the new specification. There may be some minor corrections/modifications made as new data becomes available. All physical and chemical analyses are determined as packed.

The information given above is, to the best of the company's knowledge and belief, accurate and reliable. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.