

## **Refined Sunflower Oil**

We wish to confirm with full corporate responsibility, that we are ready, willing, and able to transact and sell the commodities, with the following specifications, terms & conditions. Sales & purchases will be conducted based on the international procedures.

Commodity: Refined Sunflower Oil.

Type: Refined, Winterized, Deodorized, Bleached.

Origin: Tanzania.

Standards: Conform to European Norm CEN/TC 307 or Standard of production country, and International Standard Organization ISO/TC 34/SC11, International Food Standards of United Nations and FAO Codex Alimentarius CODEX STAN 2101999 Standard for Named Vegetable Oils.

Quality: Fit for human consumption, free from foreign matter & other oil or animal fats.

Color: Light yellow, clear and transparent.

Odor: Neutral odor, without an artificial odor additive.

Visibility: Without any deposition and blurriness.

Taste: Neutral, without an artificial taste, free from rancidity or any strange or bad taste and smell.

Shelf Life: Up to 12 months with if properly stored.

## QUOTATION

Price: \$1,300.00 per MT CIF Any Sea Port in Europe.

Trade Terms: CIF

Inspection: By SGS for Quality and Quantity.

Packing: 1 liter x 12 bottles = a carton  
1700 cartons/ 20 feet container  
3410 cartons/40 ft container

3 liters x 6 bottles = a carton  
1370 cartons/ 20 feet container  
2744 cartons/ 40 ft container.

5 liters x 4 bottles = a carton  
993 cartons/ 20 feet container  
1990 cartons/ 40 ft container.

10 liters x 1 plastic jerry can  
2200 cans/ 20 feet container  
4400 cans/ 40 ft container.

20 liters x 1 plastic jerry can  
1500 cans/ 20 feet container  
2500 cans/ 40 ft container.

Labeling: Buyer will advise label. MOQ for private label 500MT

Lead time: 10 Days after payment confirmation

Payment Terms and Conditions: Telegraphic Transfer MT103  
30% prepayment against Invoice  
Balance 70% against shipping documents.

Sampling: We offer free samples of upto 1 liter free.  
However, the buyer is responsible to cover freight (DHL) and phytosanitary inspections costs in Tanzania. (USD 500). This amount will be deducted from final invoice.

# PRODUCT SPECIFICATION

Product name: **Refined sunflower oil**

Product description: Naturally stable sunflower oil extracted from sunflower seeds and chemically refined

Composition: **100% sunflower oil**

## Physical features

Appearance	Clear liquid no settlings
Colour	Golden yellow
Smell	Specific for sunflower oil
Taste	Specific for sunflower oil
Impurities from other oil	absent

## Chemical features

Moisture and volatile matters	<0.05%	Acidity (as oleic acid)	< 0.10 %
Density at 20°C	0.9165 - 0.9235 g/	Dioxins	0.75 pg/kg
Peroxide value	< 4 mgek <sub>v1/2</sub> O <sub>2</sub>	Benzo (a) pyrene	2 µg/kg
Colour Lovibond, 5 ¼" (Lovibond cell,max)	1.5 red, 15 yellow		

## Microbiological features

Sunflower oil is not conducive to the growth of microorganisms.

## Processing information

GMO	Absent
Allergens	Free from. Absent on production line and on site

## Packaging

Clean and dry utensils, not reacting with the product

## Storage, shelf life and transportation

Storage	In utensils, which are clean and in good condition, appropriate for the storage of oil. Storage in cool and dry place, restricted from direct sunlight
Shelf life	1 year from the date of production under recommended storage conditions
Transportation	According to requirements for food transportation

<b>1. TECHNICAL SPECIFICATIONS</b>				
		<b>Min</b>	<b>Max</b>	<b>Reference method</b>
<b>Sensory:</b>				
Taste	-	bland		
Appearance at room temperature	-	clear		
<b>Chemical:</b>				
Free Fatty Acid, as oleic	%	-	0.12	EN-ISO 660:2009
Peroxide Value, at bottling	meq/kg	-	2.0	ISO 3960:2007
Moisture Content	%	-	0.10	ISO 8534:2007
Colour Lovibond 5.25"	Red	-	2.0	ISO 15305:1998
<b>Fatty Acid Composition:</b>			EN-ISO 5509:2000 & EN-ISO 5508:1995	
C16:0	%	5.0	7.6	
C18:0	%	2.7	6.5	
C18:1 (total)	%	14.0	39.4	
C18:2 (total)	%	48.3	74.0	
C18:3 (total)	%	-	0.5	
Trans fatty acids (total)	%	-	2.0	

<b>2. PRODUCT DESCRIPTION</b>	
2.1	<b>Possible legal names</b> Sunflower oil Vegetable oil
2.2	<b>Ingredients :</b> sunflower oil
2.3	<b>Process description</b> Crude sunflower oil is refined, winterised, bleached and deodorised.
2.4	<b>Organic product</b> No

<b>3. NUTRITION INFORMATION</b>		<b>Average g/100g</b>		<b>Average g/100ml</b>	
		<b>Mandatory</b>	<b>Voluntary</b>	<b>Mandatory</b>	<b>Voluntary</b>
3.1	Energy kJ Energy kcal	3700 900		3404 828	
3.2	Fat <i>of which</i> saturates mono-unsaturates (cis) polyunsaturates (cis)	100 11	29 60	92 10	27 55
3.3	Carbohydrate <i>of which</i> sugars	0 0		0 0	
3.4	Fibre		0		0
3.5	Protein	0		0	
3.6	Salt	0		0	
3.7	<b>Is this product suitable for :</b> Vegans Vegetarians (Ovo)-Lacto vegetarians Coeliacs	yes yes yes yes			

<b>4. PHYSICAL/CHEMICAL (indicative)</b>		
4.1	Soaps	≤ 5 ppm
4.2	Density at 20°C	918 kg/m <sup>3</sup> - 923 kg/m <sup>3</sup>
4.3	Smoke point	~232°C

## 5. ALLERGENS

### 5.1 Allergen present as ingredient in the product

Allergen	Present	Form in which the allergen is present
Cereals containing gluten and products thereof	NO	
Crustaceans and products thereof	NO	
Eggs and products thereof	NO	
Fish and products thereof	NO	
Peanuts and products thereof	NO	
Soybeans and products thereof <i>(fully refined soybean oil excluded cfr. art. 1 of DIR 2005/26 EC)</i>	NO	
Lupin and products thereof	NO	
Milk and milk products thereof	NO	
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia & Queensland nuts) and products thereof	NO	
Celery and products thereof	NO	
Mustard and products thereof	NO	
Sesame and products thereof	NO	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO <sub>2</sub>	NO	
Molluscs and products thereof	NO	

<b>In-House Laboratory Test Certificate of Analysis</b>  <b>18<sup>th</sup> March 2022</b>		<b>FINAL PRODUCT ANALYSES SUNFLOWER OIL Test 1</b>	<b>FINAL PRODUCT ANALYSES SUNFLOWER OIL Test 2</b>		
			<b>TEST METHOD</b>	<b>ACCEPTED CRITERIA</b>	<b>ANALYSIS RESULTS</b>
			<b>Class</b>	<b>First Class</b>	<b>Frist Class</b>
<b>TEST METHOD</b>	<b>ACCEPTED CRITERIA</b>	<b>ANALYSES RESULTS</b>			
<b>Class</b>	<b>First Class</b>	<b>First Class</b>	<b>Refractive Index (40<sup>0</sup>)</b>	1,461-1,471	1,461
Free Fatty Acid (Oleic Acid ),%	0.3	0.12	<b>Iodine Number (Wijs method)</b>	94 -141	132,5
Peroxide Number (Meq O2 /kg)	5	0.5	<b>Density (20<sup>0</sup>)</b>	0,914-0,923	0,92
Soap Percentage. %	0.005	negative	<b>105°C Volatile Matter, %</b>	Max. 0,2	NEGATIVE
Insoluble Impurities. %	<= 0.05	negative	<b>Insoluble Impurities, %</b>	Ma 0,05	0
105°C Volatile Matter. %	0.2	0.10	<b>Peroxide Number (meqO2/kg)</b>	Max. 10	0,6
Saponify Index	188-194	192.3	<b>Soap Percentage (ppm)</b>	0,005	0,002
Density (20 °C)	0.918-0.923	0.9203	<b>Non-saponify Matter</b>	Max.1,5	0,34
Iodine Number (ANs Method)	118-141	128.5	<b>Saponify Index</b>	188-194	192
Refractive Index (40 °C)	1.467-1.468	1.4674	<b>Halogen Test</b>	NEGATIVE	NEGATIVE
Colour (Lovibond 5.25")	1.5d15y	1.4r / 12y	<b>Mineral oil test</b>	NEGATIVE	NEGATIVE
Muddy Test (NTU)	0.5	0.24	<b>Colour (Lovibond 5.25)</b>		
Mineral Oil Test	negative	negative	<b>Muddy Test (NTU)</b>		
Non-saponify Matter	<=1.5	1.05			
Halogen Test	negative	negative			
<b>OIL ACIDITY COMPOSITIONS</b>			<b>OIL ACIDITY COOMPOSITIONS</b>		
Lauric Acid	<= 0.1	0.04	futurist* Acid C14:0	TED-1,0	0,07518
Myristic Acid	0.2	0.07	PakTillik Add C16:0	4,0-7,6	6,21871
Palma* Acid	5-7.6	6.3	Palmitoleic Acid C16:1	TED-0,3	0,10571
Palmitoleic Acid	0.3	0.09	Heptadesendk Add 07:1	TED-0,1	0,07899
Margaric Acid	0.2	TED.	Stearic Acid C18:0	2,1-6,5	3,85582
Heptadesendk Acid	<= 0.1	TED.	Oleic Add C8:1	14,0-71,8	26,97954

Stearic Acid	2.7-6.5	3.9	Linoleic Acid C18:2	18,7 - 74,0	61,23327
Oleic Acid	14-39.4	26.4	Arachidic Acid C20:0	0,1-0,5	0,26372
Linoleic Acid	48.3-74	61.8			
Linolenic Acid	<=0.3	0.08	Linolenic Acid C18:3	TED -0,5	0,20763
Aridic Acid	0.1-0.5	0.31	Behenic Acid C22:0	0,3 -1,5	0,7334
Gadoleic Acid	a0.3	0.15	Behenic Acid C22:1	TED -0,3	0,1525
Behenic Acid	0.5-1.1	0.69	Lignoceric Acid C24:0	TED-0,S	0,29189
Behenic Acid	<=0.3	TED.	Lauric Acid		
Lignoceric Acid	<=0.5	0.12	Margaric Acid		
			Gadoleic Acid		