

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 µg/kg |
| Peroxide value | < 4 mgek _{v1/2} O ₂ | 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 |

. ALLERGENS

ñ 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 ₂ | NO | |
| Molluscs and products thereof | NO | |

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

| | | | | | |
|-----------------|---------|------|-----------------------|-------------|----------|
| 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 | | |