



1203 HALL AVENUE • RIVERSIDE • CALIFORNIA • 92509
 T: 1(800) 988-OILS (951) 823-8490 • F: (961) 823-8491

HIGH OLEIC SAFFLOWER OIL - Expeller Pressed
MATERIAL SPECIFICATIONS

PRODUCT DESCRIPTION: Similar to olive oil in its fatty acid profile, but offers a neutral flavor. It is resistant to oxidation because of its high oleic content. This product is also Non-GMO.

<u>EDIBLE GRADE SPECIFICATIONS</u>	<u>MINIMUM</u>	<u>MAXIMUM</u>
Iodine Value	85	95
Oleic Acid (as % TFA)	75	
Refractive Index at 25° C	1.467	1.469
Free Fatty Acid (as Oleic)		0.05%
Flavor and Odor		Bland
Color, AOCS Tintometer 5 1/4" - Lovibond		15Y/1.5R
Peroxide Value (AOCS Cd-8-53)		0.5
Smoke Point	450° F	

<u>PROPERTIES</u>	<u>SPECIFICATIONS</u>
Iodine Value	92
Color, AOCS Tintometer 5 1/4" - Lovibond	10 Yellow/1.5 Red
Free Fatty Acid (as Oleic)	0.03%
Peroxide Value (at shipment)	0.5
AOM (Stability hours w/o antioxidants)	40

<u>FATTY ACID PROFILE</u>		
Palmitic	C 16:0	4.5
Stearic	C 18:0	1.5
Oleic	C 18:1	77
Linoleic	C 18:2	15
Others		2

SHELF LIFE: 18 Months

STORAGE: Recommend storing at temperatures between 50° and 100°.

AVAILABILITY: Product is available in bulk quantities or packaged in drum and tote containers.

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.