



Sunflower Oil

PRODUCT:

Refined Sunflower Oil.

ORIGIN:

Malasya

MINIMUM:

2.000 MT x 12

PACKAGIN:

PET: 1 litre, 5 liters, 20 liters,

Bulk

Flexi tank

PRICE:

Between \$1450 MT and \$1550 MT / exact price will be obtained in response to LOI and Proof of

Funds (simple without blocking), depending on the quantity and duration of the contract.

Request with LOI without simple Proof of Funds, will be delivered FCO without factory data, and if

buyer is interested will provide Proof of Funds (simple without blocking) to receive FCO with all

data to sign and continue with the contract.

DELIVERY TERM:

CIF cost, insurance & freight – Incoterms 2020.

DELIVERY TIME:

Will be advised (Normally 30 days +/- 10 days).

PAYMENT:

DLC transferable, irrevocable, divisible, 365+1 and MT103 against shipping Documents.

INSPECTION:

Quality, Quantity, Weight by SGS at seller's cost at port of loading; Quality, Quantity, Weight by CIQ at port discharge. The cost is borne by buyer.

DOCUMENTS REQUIRED FOR PAYMENT BY DLC TERMS:

- Certificate of Origin
- Certificate of Weight and Quality by SGS
- Bill of Lading
- Commercial Invoice
- Phytosanitary Certificate
- Packing List
- Export Declaration
- Cargo Insurance Certificate
- certificate of free sale
- Health certificate issued by the veterinary administration in China
- Packing date certificate
- DIOXIN certificate
- CIQ issued by the port of discharge inspection and quarantine certificates



(Physical and Chemical Analysis Values may vary within reference values of related standard.)

COMMODITY: COMMODITY: REFINED SUNFLOWER OIL (RSFO).	
TYPE:	REFINED, WINTERIZED, DEODORIZED, BLEACHED
ORIGIN:	TURKEY, EUROPE, UKRAINE, RUSSIA MALAYSIA OR OTHER.
STANDARDS:	CONFORM TO TURKISH STANDARD TS 886, UKRAINIAN STANDARD DSTU 4492:2005 OR RUSSIAN STANDARD GOST 1129:2013, 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 210-1999 STANDARD FOR NAMED VEGETABLE OILS.
QUALITY:	FIT FOR HUMAN CONSUMPTION, FREE FROM FOREIGN MATTER, ANY OTHER OIL OR ANIMAL FATS.
COLOR (5^{1/4} LOVIBOND):	3,5 RED AND 30 YELLOW MAXIMUM, 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:	12 MONTHS. CAN BE UP TO 24 MONTHS WITH ADDITION
PHYSICAL AND CHEMICAL ANALYSIS VALUES: (THE VALUES MAY VARY WITHIN STANDARDS)	
FREE FATTY ACID, % M/M OLEIC ACID:	0,3 MAXIMUM.
ACID NUMBER, MG KOH/G:	0,6 MAXIMUM.
PEROXIDE VALUE, MEQ O₂/KG:	2,0 MAXIMUM.
IODINE VALUE, WIJS:	94 - 141
MOISTURE AND VOLATILE MATTER, %:	0,2 MAXIMUM.
SAPONIFICATION VALUE, MG KOH/G:	188 - 194
UNSAAPONIFIABLE SUBSTANCES, G/KG:	1,5 MAXIMUM.
INSOLUBLE SUBSTANCES IN ETHER, %:	0,05 MAXIMUM.
REFRACTIVE INDEX, AT 40°C:	1,461 - 1,468
SPECIFIC GRAVITY, G AT 20°C:	0,914 - 0,923
SOAP CONTENT, %:	0,005 MAXIMUM.
HALPHEN TEST:	NEGATIVE.
MINERAL OIL TEST:	NEGATIVE.
SESAME OIL TEST:	NEGATIVE.
COLD TEST, 5,5 HOURS AT 0°C:	CLEAR.
HEAVY METAL ANALYSIS:	
IRON (FE):	0,05 PPM MAXIMUM
COPPER (CU):	0,05 PPM MAXIMUM
LEAD (PB):	0,05 PPM MAXIMUM
ARSENIC (AS):	0,1 PPM MAXIMUM
FATTY ACID COMPOSITION (%):	
KAPROIC ACID C 6:0:	0,05 MAXIMUM.
KAPRILIC ACID C 8:0:	0,05 MAXIMUM.
KAPRIC ACID C 10:0:	0,05 MAXIMUM.
LAURIC ACID C 12:0:	0,1 MAXIMUM.
MIRISTIC ACID C 14:0:	1,0 MAXIMUM.



PALMITIC ACID C 16:0:	4,0 – 7,6
PALMITOLEIC ACID C 16:1:	0,3 MAXIMUM.
MARGARIC ACID C 17:0:	0,2 MAXIMUM.
HEPTADECENOIC ACID C 17:1:	0,1 MAXIMUM.
STEARIC ACID C 18:0:	2,1 – 6,5
OLEIC ACID C 18:1:	14,0 – 71,8
LINOLEIC ACID C 18:2:	18,7 – 74,0
LINOLENIC ACID C 18:3:	0,5 MAXIMUM.
ARACHIDIC ACID C 20:0:	0,1 – 0,5
EICOSENOIC (GADOLEIC) ACID C 20:1:	0,3 MAXIMUM.
EICOSADIENOIC ACID C 20:2:	0,05 MAXIMUM.
BEHENIC ACID C 22:0:	0,3 – 0,5
DOCOSENOIC (ERUSIC) ACID C 22:1:	0,3 MAXIMUM.
DOCOSADIENOIC ACID C 22:2:	0,3 MAXIMUM.
LIGNOSERIC ACID C 24:0:	0,5 MAXIMUM.
NERVONIC ACID C 24:1:	0,05 MAXIMUM.
<u>NUTRITION FACTS IN 100 GRAM:</u>	
ENERGY VALUE:	886 KCAL / 3641 KJOULE
TOTAL FATS:	100 G
SATURATED FATS:	11 G
MONOUNSATURATED FATS:	27 G
POLYUNSATURATED FATS:	62 G
TRANS FAT:	0 G
PROTEIN:	0 G
CARBOHYDRATE:	0 G
SODIUM:	0 G
CHOLESTEROL:	0 G