

	TECHNICAL SPECIFICATIONS	REVIEW: 09 DATE: 9/2021
	RBD SOYBEAN OIL (HS-CODE: 15079090)	Page 1 of 1

## DESCRIPTION

A liquid oil suitable for use in baking, frying, margarine, mayonnaise, salad dressing and (bottled) salad oil. Produced from genetically modified soybeans. Labelling referring to EU regulation 1829/2003 is required.

## QUALITY STANDARDS AT LOADING

	Size	Limits	Method
Free Fatty Acids	%	0,10 max	ISO 660
Peroxide Value	meqO <sub>2</sub> /kg	1,0 max	ISO 3960
Taste/Odour		Neutral/Bland	
Phosphorus	ppm	5,0 max	ICP
Colour, red	Lovibond 5¼"	1,5 max	ISO 15305 (Lange)

## ADDITIONAL INFORMATION

	Size	Typical Ranges
Relative Density (20°C)	g/cm <sup>3</sup>	0,919 – 0,925
Refractive Index (40°C)	-	1,466 – 1,470
Smoke point	°C	>200
Iodine Value	gI <sub>2</sub> /100g	124 – 139

## FATTY ACID COMPOSITION\*

	Size	Typical Ranges	Method
C14:0	%	ND – 0,2	Gas Chromatography ISO 5508
C16:0	%	8,0 – 14,5	
C18:0	%	2,0 – 5,6	
C18:1	%	17 – 32	
C18:2	%	46 – 59	
C18:3	%	4,5 – 11	
C20:0	%	0 – 0,6	
C20:1	%	ND – 0,5	

\*According to CODEX STAN 210 (ND: non-detectable, defined as ≤ 0.05%)

## NOTE:

*This product does not require a Material Safety Data Sheet. It is a food grade product which is intended for edible uses. It is not a health, safety or toxic hazard. This specification is provided for information purposes only and should not be relied upon as a basis for product performance. It is suggested that you evaluate the product on at least a laboratory basis prior to its commercial usage. NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of patent rights.*