

PRODUCT SPECIFICATIONS

SOYBEAN OIL

Description

- Fully refined, bleached, and deodorized soybean oil
- Used in margarines, salad dressings, sauces, mayonnaise, bakery goods, and as a cooking oil

Physical Characteristics

Physical State:
Appearance:
Taste:
Odor:

As Shipped

Liquid
Clear and Brilliant
Bland, Neutral
Clean, Free from non typical odors

Quality Standards

Free Fatty Acid:	0.05% max
Peroxide Value:	1.0 meq/kg max
Color (Lovibond):	1.5 Red max
Iodine Value (Wijs):	124 - 140
Moisture:	0.1% max
Cold Test:	5.5 hrs min
OSI @ 110°C:	5.0 hrs min
Smoke Point:	425°F min

Fatty Acid Properties

Typical Fatty Acid Profile (major acids)

Type	Name	
C14:0	Myristic	0.0 - 0.1%
C16:0	Palmitic	9.8 - 10.5 %
C18:0	Stearic	4.0 - 4.2 %
C18:1	Oleic	22.0 - 23.0 %
C18:2	Linoleic	49.4 - 54.0%
C18:3	Linolenic	7.9 - 8.5 %

Ingredients

Soybean Oil

Packaging and Storage

- Packaged in 35 lb cases, 425 lb drums, and 2125 lb totes and 48,000 lb tanker trucks
- Recommended shipping and storage temperature between 70°F and 85°F, but no greater than 115°F
- 12 months from the manufactured date

Certificates

- Kosher Certified