

	SPECIFICATION SOYA OIL		Revisión: 000
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- 1. Technical description of the products:** Refined soybean oil
- 2. Product description.** Product from the refining of raw oil degummed soybean (see item Quality Characteristics)
- 3. Composition** 100% refined soybean oil, without additives.
- 4. Food uses:** food product for human consumption or as an additive in the production of food for human consumption.
- 5. Instructions for its handling, preparation and use.** The product handling tasks must be carried out maintaining the safety conditions of the product. It does not have special requirements of preparation for its consumption. It does not have special requirements of use for its consumption.
- 6. Distribution Methods.** It is marketed containers contained in boxes of corrugated cardboard and distributed in land transport with sanitary cargo compartments: clean, dry, free of odors. The transports must be enabled by a sanitary organism for the transport of alimentary substances.
- 7. Storage conditions.** It is stored in PET containers suitable for use in food, closed and at room temperature. It should be kept in a cool, dry place and protected from sunlight.
- 8. Shelf life:** 24 month.
- 9. Inappropriate uses.** Does not have.

10. QUALITY CHARACTERISTICS

Appearance: Viscous, clean and translucent liquid free of sediment and / or foreign particles

Taste: Smooth, with a tenuous flavor characteristic of the seed of origin. Minimum 7 (Scale 1 - 10)

Odour: Soft, pleasant, free from rancidity. Minimum 7 (Scale (1 - 10)

TEST	UN	SPEC.	STADISTICS
ACIDITY	% m/m	≤ 0,15	
WATER	% m/m	≤ 0,05	
COLOUR LOVIBOND (5 1/4") - RED		≤ 2	
COLOUR LOVIBOND (5 1/4") - YELLOW		≤ 9	
COLOUR LOVIBOND (5 1/4") - BLUE		0	
PHOSPHORUS	ppm	≤ 5,0	
SOAPS CONTENT	ppm	≤ 10	
PEROXIDE INDEX	meq O2/Kg	≤ 3	
MATTER VOLATILE	% m/m	≤ 0,050	
LINOLENIC C18:3	% m/m	5,0 - 10,0	

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IODINE VALUE		122,0 - 142,0	
SAPONIFICATION VALUE	mg/g	188 - 195	
DENSITY 25°C	g/cm3	0,9155-0,9184	
INSOLUBLE IN HEXANE	g/100g	≤ 0,02	
SODIUM TOTAL	mg/kg	≤ 0,75	
TRANS FAT	%	≤ 2	X
REFRACTIVE INDEX A 25°C		1,4720 - 1,4743	X
ARA-BEH-LIG INDEX		≤ 2,2	X
UNSAAPONIFIABLE	% m/m	≤ 1	X
OXICARBONILO INDEX (o de éster)	g/kg	148,3 - 152,2	X
VINILENO INDEX (o de insaturación)	g/kg	125,2 - 147,5	X
HALPHEN-GASTALDI		NEGATIVA	X
SEDIMENTO	ml/100ml	CUMPLE	X
BELLIER INDEX	°C	17 - 20	X

12. SAFETY

TEST	UN	SPEC.	STADISTICS
ERUCIC ACID	% m/m	≤ 5	X
RESIDUAL HEXANE	% m/m	≤ 10	X
MINERAL OIL		NO CONTIENE	X
Cu	mg/kg	≤ 0,1	X
Cr	mg/kg	≤ 0,05	X
Fe	mg/kg	≤ 1,5	X
Hg	mg/kg	≤ 0,05	X
Pb	mg/kg	≤ 0,1	X
ALFACIPERMETRINA/ALFAMETRINA	mg/kg	≤ 0,2	X
BETACIPERMETRINA	mg/kg	≤ 0,2	X
CIPERMETRINA	mg/kg	≤ 0,2	X
CLORPIRIFOS ETIL/CLORPIRIFOS	mg/kg	≤ 0,1	X
CYFLUTRIN / CYFLUTRINA	mg/kg	≤ 0,1	X
ETION	mg/kg	≤ 0,05	X
OXIFLUORFEN	mg/kg	≤ 0,05	X
PERMETRINA	mg/kg	≤ 0,1	X
PROFENOFOS	mg/kg	≤ 0,05	X
PYRACLOSTROBIN	mg/kg	≤ 0,1	X
QUIZALOFOP- P- TEFURIL	mg/kg	≤ 0,01	X
SULFOXAFLOLOR	mg/kg	≤ 0,2	X
ZETAMETRINA	mg/kg	≤ 0,2	X

Allergens: Does not contain.

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Microbiological contaminants: Microorganisms are not developed due to the characteristics of very low water activity of the product.

Physical contaminants: Free of foreign materials.