



Manufacture & Exporter of Organic Soybean, Organic Soy Meal, Organic Soy Flour (Food & Feed grade), Organic Soy Oil, Organic Soy Lecithin, TVP, Organic Oil Seed etc

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## **ORGANIC SOYBEAN OIL SPECIFICATION SHEET**

**DESCRIPTION:** All Soybean Oils are naturally expelled soybean oils which have been expelled without the use of solvents or other chemicals. The bulk organic soybeans are first cleaned of all foreign matter before they are mechanically extruded. The resulting meal is then mechanically expelled, after which the oil is sent to storage tanks. The soy oil is naturally cold-pressed, which provides the maximum amount of tocopherols.

**PRODUCT:** Crude, Naturally Expelled Organic Soybean Oil

**SHELF LIFE:** Minimum of two years at room temperature and dim light.

### **TYPICAL ANALYSIS:**

*Appearance:	Brilliant Dark Golden	*Moisture & Volatiles	03%
*Free Fatty Acid, % max:	3%	*Total Tocopherols, ppm:	1516
*Phosphorus, ppm:	200	*Color: Yellow	40
*Peroxide Value (meq/kg):	0.3	Red	3.5
*Iodine Value:	133	*Flash Point, Degrees F:	300 Degrees F

### **FATTY ACID COMPOSITION, %**

C16: 0 Palmitic 10.14%	C18: 2 Linoleic 51.47%	C22: 0 Behenic:0.37%
C17: 0 Margaric0.11%	C18: 3 Linolenic8.31%	C24: 0 Lignoceric: 0.12%
C18: 0 Stearic 4.20%	C20: 0 Arachidic 0.35%	Other: 0.17%
C18: 1 Oleic 24.31%	C20: 1 Gadoleic0.19%	

\* Applications: Used by manufacturers for cooking oil, baked goods, among others. Not for frying.

\*\* Available as Non-GMO or Organically Certified Non-GMO

**PRODUCT:** Degummed, Naturally Expelled Organic Soybean Oil

**SHELF LIFE:** Minimum of two years at room temperature and dim light.

### **TYPICAL ANALYSIS:**

*Appearance:	Brilliant Dark Golden	*Moisture & Volatiles %:	.03%
*Free Fatty Acid, % max:	3%	*Total Tocopherols, ppm:	1447
*Phosphorus, ppm:	25	*Color: Yellow	40
*Peroxide Value (meq/kg):	0.3	Red	3.5
*Iodine Value:	133	*Flash Point, Degrees F:	560 Degrees F

### **FATTY ACID COMPOSITION, %**

C16: 0 Palmitic 10.14%	C18: 2 Linoleic 51.47%	C22: 0 Behenic:0.37%
C17: 0 Margaric0.11%	C18: 3 Linolenic8.31%	C24: 0 Lognoceric: 0.12%
C18: 0 Stearic 4.20%	C20: 0 Arachidic 0.35%	Other: 0.17%
C18: 1 Oleic 24.31%	C20: 1 Gadoleic0.19%	

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\*\* Magic Soy organic oils are certified by Onecert Asia Agri Certification Pvt Ltd

