



# EUROPEAN FOOD IMPORT MARKET

## Refined sunflower oil Technical Data Sheet

### 1. General Information

- **Product Name:** Refined Sunflower Oil
- **Type:** Refined sunflower oil
- **Category:** Food
- **Appearance:** Clear, light yellow liquid
- **Odor:** Neutral, mild
- **Taste:** Mild, neutral taste
- **Origin:** Sunflower seeds grown in Ukraine
- **Processing Method:** Refined, bleached, and deodorized (RBD)
- **Brand:** EFI Market
- **Weight/Quantity:** Available in 1L, 2L, 5L, 10L, 25L drums, and 1000L tanks
- **Shelf Life:** 18 months from the date of manufacture
- **Storage Conditions:** Store in a cool, dry place, away from direct sunlight and heat sources.

### 2. Packaging

- **Available Formats:** 1L, 2L, 5L, 10L bottles, 25L, and 1000L drums
- **Packaging Type:** PET bottles, HDPE drums

### 3. Composition

- **Ingredients:** 100% Refined sunflower oil
- **Fatty Acid Profile:**
  - **Saturated Fatty Acids:** Approximately 10%
  - **Monounsaturated Fatty Acids:** Approximately 20%
  - **Polyunsaturated Fatty Acids:** Approximately 70%
- **Trans Fat:** 0 g per 100 g
- **Cholesterol:** 0 mg per 100 g
- **Non-GMO:** This product does not contain genetically modified organisms
- **Allergens:** None

### 4. Nutritional Characteristics (per 100 g of product)

- **Energy:** Approximately 884 kcal (3700 kJ)
- **Fats:** 100 g
  - **of which saturated fatty acids:** 10 g
  - **of which monounsaturated fatty acids:** 20 g
  - **of which polyunsaturated fatty acids:** 70 g
- **Carbohydrates:** 0 g
  - **of which sugars:** 0 g
- **Proteins:** 0 g
- **Salt:** 0 g
- **Vitamins:**
  - **Vitamin E:** 41 mg (342% of NRV)



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### 5. Instructions for Use

- **Main Uses:** Suitable for cooking, deep frying, baking, and salad dressings.
- **Smoke Point:** Approximately 232°C (450°F)
- **Recommended Use:**
  - **Frying:** Ideal for deep frying due to high smoke point and neutral taste.
  - **Baking:** Use as a substitute for butter or other oils in baking recipes.
  - **Salad Dressing:** Can be used as a base oil for dressings and vinaigrettes.
- **Storage Tips:** Keep the bottle tightly closed after each use to preserve freshness. Store away from strong odors and light to prevent oxidation.

### 6. Safety and Hygiene Standards

- **Compliance:**
  - Complies with current European regulations on edible oils.
  - Certified according to ISO 22000 (food safety), IFS, or BRC standards (if applicable).
- **Hygiene:**
  - Handle with clean hands and in a sanitary environment.
  - Store under hygienic conditions, away from contaminants.
  - Avoid cross-contamination with other food products.
- **Safety:**
  - **Inhalation:** Not hazardous under normal conditions.
  - **Skin Contact:** Generally non-irritating; in case of contact, wash with soap and water.
  - **Eye Contact:** In case of contact, rinse immediately with clear water.
  - **Packaging:** Ensure packaging is intact before use to prevent contamination.
  - **Waste:** Dispose of empty packaging according to local waste management regulations.

### 7. Supplier

- **Company Name:** S.A.S Petit Prince de Vendée
- **Brand Name:** European Food Import Market
- **Address:** 2 bis rue Saint-Benoît, 85190 Aizenay, France
- **Contact:** +33 7 88 81 14 09