



UN RATIONS STANDARD

DATE: 31/08/2018

OIL SUNFLOWER

ED No: 02

CODE: UNSTD-COM 3130

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1. PRODUCT NAME
OIL SUNFLOWER

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Sunflower oil is oil derived from sunflower seeds (seeds of *Helianthus annuus* L.).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Sunflower oil is composed primarily of glycerides of fatty acids (linoleic acid in triglyceride form) being obtained only from the seeds of sunflower.

3.2. OTHER PERMITTED INGREDIENTS

It may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the oil.

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX-STAN 210-1999, "Codex Standard for named vegetable oils"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

LIMITS

- 6.1. In accordance with CODEX-STAN 210-1999, "Codex Standard for named vegetable oils"

QUALITY PARAMETERS



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Insoluble impurities	<0.05%
matter volatile substances at 105°C	<0.2%
Acid value (mg KOH/g)	<0.6%
Peroxide value	Up to 10 milliequivalent of active oxygen/Kg oil
Soap content	0.005% (m/m)

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour	Appropriate to the product.
Odour or flavour	Appropriate to the product.
Texture	Fluid.
Foreign matter	Shall have no foreign matter and rancid odour and taste.
Storage and transportation	Ambient temperature

8. CONTAMINANTS

4.1. Arsenic 0.1 mg/kg

4.2. Lead (Pb) 0.1 mg/kg

4.3. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	880 Kcal
Fats	100 g

10. PACKAGING

PARAMETER

LIMITS

Primary packaging	Food grade plastic/glass container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	1 L to 3 L
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"



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12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"