

**REFINED CORN OIL SPECIFICATION**

**INPUT NAME** : REFINED CORN OIL

**GENERAL FEATURES** : Does not contain genetically modified organisms. Must have a food grade certificate of conformity.

| CHEMICAL PROPERTIES                               | LIMITS      |
|---------------------------------------------------|-------------|
| Refraction Index (40°C)                           | 1,465-1,468 |
| Free Fatty Acids (in oleic acid)                  | max 0,3     |
| Peroxide Content (meq - g / kg)                   | max 10      |
| Quantity Soap                                     | max 0,005   |
| Number of Iodine                                  | 103-135     |
| Inhalant % m / m                                  | max 0,2     |
| Saponification Number                             | 187-195     |
| Unsaponified Article                              | max 15      |
| Insoluble Impurities                              | max 0,05    |
| Foreign Oil                                       | -           |
| Mineral Oil                                       | -           |
| Iron                                              | <1,5 ppm    |
| Arsenic                                           | <0,1 ppm    |
| Lead                                              | <0,1 ppm    |
| Nickel                                            | <0,2 ppm    |
| Copper                                            | <0,1 ppm    |
| Aflatoxin                                         | <10 ppm     |
| FATTY ACID COMPOSITION ( % in methyl ester m / m) | LIMITS      |
| Lauric Acid (C12:0)                               | max 0,3     |
| Myristic Acid (C14:0)                             | max 0,3     |
| Palmitic Acid (C16:0)                             | 8,6-16,5    |
| Palmitoleic Acid (C16:1)                          | max 0,5     |
| Heptadecanoic Acid (C17:0)                        | max 0,1     |
| Heptadeceneoic Acid (C17:1)                       | max 0,1     |
| Stearic Acid (C18:0)                              | max 3,3     |
| Oleic Acid (C18:1)                                | 20,0-42,2   |
| Linoleic Acid (C18:2)                             | 34,0-65,6   |
| Linolenic Acid (C18:3)                            | max 2,0     |
| Arachidic Acid (C20:0)                            | 0,3-1,0     |
| Gadoleic Acid (C20:1)                             | 0,2-0,6     |
| Ekosadienoik Acid (C20:2)                         | max 0,1     |
| Behenic Acid (C22:0)                              | max 0,5     |
| Erusic Acid (C22:1)                               | max 0,3     |
| Lignoceric Acid (C24:0)                           | max 0,5     |

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#### PHYSICAL CHARACTERISTICS

**Visual** : Clear, without impurities

**Microbiological Properties:** ---

#### PACKAGE FEATURES

Bulk transportation storage tanks and valves must be stainless steel food grade.

Products shipped in packaging must be properly packed and sealed without any physical damages or holes.

#### TRANSPORT PROPERTIES

No product other than Vegetable Oils shall be transported in food grade stainless steel tanks used for Edible Cooking Oil transportation to ensure no foreign materials will be in the oil content as well in regards the protection measures against smell, taste, chemical contamination, visual pollution and dead or alive insects.

#### STORAGE PROPERTIES

Must be stored in food grade isolated, odorless storage tanks preferably made of chrome material. Must be protected from sunlight.

**NOTE** : Shelf Life for Refined Corn Oil is 24 Months

**GÜNEY TÜKETİM MALLARI**  
**TİC. VE SAN. LTD. ŞTİ.**  
Merkez: 1145/12 Sokak No: 11 Yenışehir - İZMİR  
Şube: Ankara Asfaltı Yenmiş Köyü Yolu No:26  
Ege V.D. 435 004 6286 Kemalpaşa-İZMİR  
Tel:0232 887 16 40-41 Faks:887 16 26