

ANNEX 1.



Bunge Zrt.

PRODUCT SPECIFICATION REFINED SUNFLOWERSEED OIL

Bottled

Spec No: SPT-42 (PL)

Recipe No.: R1

Version: 11_01/2024

Date: 09.04.2024

Next revision: November 2024

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1. Product name:	Refined sunflowerseed oil, bottled			
Legal name:	Vegetable oil / Refined sunflowerseed oil			
Product description:	Physically refined sunflower edible oil obtained from sunflowerseed (<i>Helianthus annuus</i>) by pressing and solvent extraction. The oil is degummed, bleached, winterized and deodorized.			
Ingredients :	sunflowerseed oil (100%). Free from additives.			
Net weight/volume:	918.5 g/l litre			
2. Sensory characteristics				
Appearance, colour	liquid, light yellow, clear & transparent at 20°C			
Taste	neutral or very slight sunflowerseed taste, free from any foreign taste			
Smell	neutral or very slight sunflowerseed smell, free from any foreign smell			
3. Chemical and physical properties				
Parameter	Unit	Typical values	Limit values	Method
Free Fatty Acids (FFA)	%	0,06	max. 0,1	ISO 660
Moisture	%	0,02	max. 0,08	ISO 8534
Insoluble impurities	%	<0,01	max. 0,05	ISO 663
Phosphorus content	mg/kg	3	max. 5	ISO 10540-1
Soap content	mg/kg	3	max. 8	Wolff MTLB 007
Peroxide value (at bottling)	meq O ₂ /kg	<0,5	max. 2,0	ISO 3960
Lovibond colour (5 1/4" cell)	Lovibond unit	1,4R / 10Y	max. 1,5R / 12Y	ISO 27608
Iodine Value	g I ₂ /100 g oil	131	118-141	ISO 3961
Alfa-tocopherol	mg/kg	500	min. 480	ISO 9936
Trans fatty acids	%	0,5	max. 1,0	ISO 12966
Density at 20 °C	g/cm ³	0,9185	0,918 - 0,923	ISO 6883
4. Fatty acid profile				
Parameter	Unit	Typical values	Limit values	Method
C14:0 myristic	%	0,1	nd - 0,2	ISO 12966
C16:0 palmitic	%	6,4	5,0 - 7,6	
C16:1 palmitoleic	%	0,1	nd - 0,3	
C18:0 stearic	%	3,4	2,7 - 6,5	
C18:1 oleic	%	29,6	14 - 39,4	
C18:2 linoleic	%	59,2	48,3 - 74	
C18:3 linolenic	%	0,1	nd - 0,3	
C20:0 arachidic	%	0,2	0,1 - 0,5	
C20:1 gadoleic	%	0,2	nd - 0,3	
C22:0 behenic	%	0,7	0,3 - 1,5	
C22:1 erucic	%	-	nd - 0,3	
C24:0 lignoceric	%	0	nd - 0,5	
nd: not detectable, defined as <= 0,05%				
5. Microbiological values				
Parameter	Unit	Typical values	Limit values	Method
Salmonella	presence/25 g	negative	negative	ISO 6579-1
E.coli	cfu/g	<10	10	ISO 16649-2
Total plate count	cfu/g	<10	100	ISO 4833-1
Yeast count	cfu/g	<10	10	ISO 21527-2
Mould count	cfu/g	<10	10	
Enterobacteriaceae	cfu/g	<10	10	ISO 21528-2
Staphylococcus aureus	cfu/g	<10	10	ISO 6888-1
Bacillus Cereus	cfu/g	<10	10	ISO 7932





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Protein	g	0	0	0
Salt	g	0	0	0
Vitamin E (alfa-tocopherol)	mg	50	5	46
Omega 6	g	55	5,5	50,6

B. General information	
Supplier	Bunge Zrt. 1134 Budapest, Váci ut 43., Hungary
Producer address	Bunge Zrt. Martfű plant, 5435 Martfű, Szolnoki út 201., Hungary
Origin	Hungary
Primary packaging	PET bottle and PE cap
Secondary packaging	Corrugated carton box
Storage and transport requirements	Protect from direct sunlight, store at room temperature.
Shelf-life	12 months
Indication of shelf-life	See at the bottle neck (dd.mm.yyyy)
Legal aspects	This product complies with the existing and applicable Hungarian law and EU regulations.
Application	Vegetable oil ideal for frying, cooking, salad-dressing
Issued by	Csilla Dianoczki  Lab manager
Approved by	Ágnes Szemők  QFS manager

