

CRUDE DEGUMMED SOYBEAN OIL

Product code DMH-SBZ19SP

CRUDE DEGUMMED SOYBEAN OIL is predominantly used in human nutrition after refining and hydrogenation, in form of oil and vegetable fat and margarine.

They provide the body with the essential fatty acids, fat soluble vitamins, they are an important source of energy and serve as one of the major components of cell walls. Physiologically, they stimulate appetite and secretion of digestive enzymes by providing pleasant flavor, odor and texture to the foods, and they enhance the feeling of satiety.

In animal feed soybean oil is energizer. Crude soybean oil in pharmaceutical industry is used for fermentation process for antibiotics.



Crude degummed soybean oil is used in lesser extent in production of paints and varnishes, fatty acids, resins, plastics and it is also recommended as a dust controller in silos and transport elements for cereals and oil bearing materials.

Identification Characteristics	Analysis	Guarantee	
Relativ density (20°C)	0,920	0,917-0,928	(2)
Refractive index (20°C)	1,474	1,472-1,476	(2)
Iodine value	125	114-143	(2)
Saponification value	193	189-195	(2)
Unsaponifiable matter	0,5	up to 1,5%	(2)
Contents Fatty acids			
C 14:0	-	1%	(2)
C 16:0	10,33	7-14%	(2)
C 16:1	-	up to 1%	(2)

C 18:0	4,99	1,5-6%	(2)
C 18:1	26,54	19-30%	(2)
C 18:2	49,07	44-62%	(2)
C 18:3	9,03	4-11%	(2)
C 20:0	-	up to 1%	(2)
C 20:1	-	up to 1%	(2)
C 22:0	-	up to 1%	(2)

HEAVY METALS	GUARANTEE		
Arsenic, As (mg/kg)	max. 0,4		(2)
Lead, Pb (mg/kg)	max. 0,1		(2)
Copper, Cu (mg/kg)	max. 0,4		(2)
Iron, Fe (mg/kg)	max. 5		(2)

POTENTIAL CONTAMINANTS	GUARANTEE		
Saturated hydrocarbons in range C10 - C40 (mg/kg)	100	max.150	(2)

Quality Conditions	Typical	Guarantee	
Color (Lovibond) (units 25,4mm)		6 r and 70 y	(1)
Appearance		clear	(1)
Smell and flavor		specific	(1)
Free fatty acids (% as oleic)	0,4 – 1	up to 1,5	(1)
Moisture and volatile matter (%)	0,3	up to 0,3	(1)
Flash point (° C) (in open pot by Marcuson)	311	not lower than 220	(2)
Total phosphorus (%)	0,015	up to 0,016	(1)

Crude degummed soybean oil is produced from controlled NON-GMO soybeans (<0,9)
Variation in specified values and color are possible, depending from the raw material quality (soybean).

(1) CoA (2) Periodical analysis

PACKING AND TRANSPORTATION

Packing: SOYBEAN OIL is delivered in bulk (trucks and railway tanks). Each package is marked and contains information about the quality and quantity identification of the product.

Storage conditions: To be stored in a cool and dry place, protected from outside impacts.

Validity of use: 12 months

Liability

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Furthermore, our sales and delivery conditions will apply accordingly.

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