

PRODUCT DATA SHEET	
SG oil	raw soybean oil
	GMP+ ISO 22000
Review nº 08	Review date: Abr-2022

1. DESCRIPTION

Raw soybean oil of exclusively vegetable origin.
 Possible botanical origin: soy.

2. USE

Producto para alimentación animal.

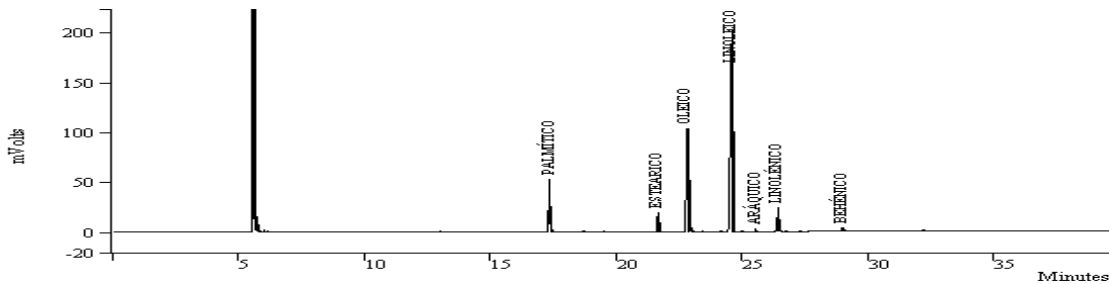
3. CHARACTERISTICS

GAS-CROMATOGRAPHYA

- palmitic + estearic 10 - 18 %
- oleic 22 - 30 %
- linoleic 50 - 60 %

AVERAGE VALUES

- monounsaturated.. 24,30 - 27,50 %
- poliunsaturated..... 55,00 - 58,50 % U/S 5,21 - 5,39
- saturated 14,70 - 16,50 %
- New insaturated index (gps) 1,04 - 1,12
- Insaturated index 1,39 - 1,51
- **Essentials** = linoleic + 0.62 linolenic I + 0.34 linolenic II + 0.46 arachidonic + 1.39 epa w3 + 1.51 dha w3 = **55,33 %**



QUALITY

- FFA (as oleic) 0,5 - 3 %
- Moisture (distillation)* ≈ 0.30 %
- Impurities (etic ether)* ≈ 0.20 %
- Peroxide index < 4.50 mEq/Kg
- Flammable solvent residue < 1.00 ppmil
- Saponification value 185 - 200
- Number of carbons 16,75 - 18,27
- Molecular weight (fatty acids)..... 261,77 - 285,56
- Melting point (faaty acids) 10,02 - 11,43 °C
- Mineral acidity (pH)..... 5 - 6
- Viscosity (40°)..... 29,61 centipoises

BIOLOGIC MICROORGANISMS

- Aerobic mesophilies below 5x10⁵ UFC/g
- Anaerobic sulphate reducers < 10² UFC/g
- Coliform bacterice.....below 3x10² UFC/g
- E. Coli and salmonella..... absence in 1 g
- Patogen staphylococcus below 10² UFC/g
- Fungus and yeasts below 10 UFC/g



4. ADDITIVES:

- E321: BHT

5. OBSERVATIONS:

- May contain OMG soybean oil. For the application of the Regulations 1829/2003 and soybean oil OMG”.
- Any excess over 0.50% of the sum of humidity and impurities will be discounted.
- The indicated values are approximate, but in any case they must be within the indicated range.
- The values for which a range is not indicated could suffer slight variations.
- The humidity and gross fat values of the merchandise are indicated on the delivery note.
- Washed, purified and vacuum sterilized, according to R(EEC) 1774/2002.
- Absence product of animal protein, transformed or raw.
- Limits of dioxins, PCB's and other undesirable substances according to R.D. 465/2003 and Directive (EU) 2002/32.
- Company authorized according to Reg. (EU) N° 183/2005 and 225/2012 on feed hygiene (registration number ALFA ESP 23000114).

6. SHIPPING AND HANDLING:

- Our products are delivered to customers in isothermal tanks.
- It is convenient to make sure that the elements used for the olein racking are cleaned both before and after they are made, thus avoiding contamination with other liquids and possible blockages by solidification of the olein in the circuit.

7. STORAGE:

It is advisable to store the product in tanks meeting the following characteristics:

- Without elements of copper nor alloys of this one (brass, bronze).
- It must be opaque so as not to allow the passage of light.
- The openings must be such as to prevent the passage of a continuous stream of air, which would cause accelerated rancidity.
- The storage tank should be tall, narrow and its bottom preferably conical or sloped to facilitate drainage.
- It must have a system of heating and / or isothermal insulation, especially in winter and if the deposits are outdoors.

8. EXPIRATION:

- In compliance with the storage conditions described above, RIOSA estimates the product is suitable for use during a period of 180 days from the date of delivery.

9. ANNEXES:

- Product safety data sheet is attached.



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