

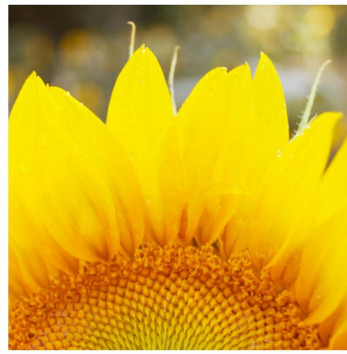


Sunflower oil
Golden Sun

Our experience and reputation are valuable.

We are proud of our partners.

Our sunflower oil is cold pressed. .This method which entails minimal processing, produces a light, flavorful oil suitable for all cooking needs. Sunflower oil manufacture involves cleaning the seeds, grinding them, pressing and extracting crude oil from them for further refining. This method which entails minimal processing, produces a light, flavorful oil suitable for all cooking needs. Sunflower oil manufacture involves cleaning the seeds, grinding them, pressing and extracting crude oil from them for further refining. The seeds we use to make oil are inspected and graded after harvest, and the fat content of the incoming seeds is measured. For the best oil, seeds are not stored at all, or for only a very short time and only high quality seeds are used. Our sunflower oil matches standards in all aspects such as color, taste and viscosity. It is free of impurities and meet the demands placed upon it for use in cooking.



REFINED DEODORIZED WINTERIZED SUNFLOWER OIL

Quality indicators

Color value,amount of iodine mg, less than - 2

Limpidity - Limpid without lees

Acid value mg KOH/g, less than - 0,10

Weight part of non oleginous impurities, less than - None

Peroxide value, $\frac{1}{2}$ O₂ m/molkg, less than - 0.5

Weight part of moisture and impurities, %, less than - 0.075

Mass Content Of Phosphoric Matters, % - None

Soap, % - None

NON GMO .

Free from any coloring materials, flavors, and anti-foaming agents.



0.92L



3L



10L



5L



1L



1.8L

