



REFINED OILS

TECHNICAL DATA

RBD-High Oleic Soybean Salad Oil

Ingredient: High oleic soybean oil

100% fully refined, bleached, and deodorized high oleic soybean oil suitable use in mayonnaise, salad dressings, sauces, frying, various bakery products, and other food or pharmaceutical applications. Careful bleaching assures oil with light color making it the oil of choice when bottled for foodservice or retail distribution. Thorough refining and deodorization guarantee that the oil will not mask the natural flavor profile of your food products. High oleic soybean oil maintains excellent stability and its unique fatty acid profile makes it healthy 0g *trans* fat choice when a liquid vegetable oil is preferred.

This product is certified "Kosher" by Star-K Kosher Certification.

This product is certified "Halal" by the Islamic Food and Nutrition Council of America.

Chemical Properties			
			Test Method
Iodine Value (IV):	80-90	meq/kg (typical)	AOCS Cd 1-25
Free Fatty Acid (FFA):	0.05	Max (%)	AOCS Ca 5-40
Peroxide Value (PV):	1.0	Max (meq/kg)	AOCS Cd 8b-90
OSI @ 110°C	25.0	Min (hr)	AOCS Cd 12b-92

Organoleptic Properties	
Appearance:	Clear and brilliant @ 25°C.
Flavor:	Bland/Neutral
Odor:	Clean/Free of non-typical odors.

Physical Properties			
			Test Method
Color:	1.0/10	Max (Lovibond)	AOCS Cc 13b-45
Moisture:	0.05%	Max	AOCS Ca 2e-84
Cold Test:	5.5 hrs	Min (@ 32°F)	AOCS Cc 11-53

Fatty Acid Composition	
Palmitic (C16:0)	6.5%
Stearic (C18:0)	4.0%
Oleic (C18:1)	75.0%
Linoleic (C18:2)	8.0%
Linolenic (C18:3)	2.5%
Note: These are typical values.	

Please contact our sales department in Omaha, NE for samples, pricing, marketing information, and technical or other assistance regarding your specific application or shipment requirements.

AGP Product Code 810000
Effective Date: 05-Apr-18

The information contained in this bulletin should not be construed as recommending the use of our product in violation on any patent or as warranties (expressed or implied) of non-infringement or its fitness for any particular purpose. Prospective purchasers are invited to conduct their own tests and studies to determine the fitness of AGP's products for their particular purposes and specific applications.

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