



**VEGETABLE OILS**



**WELL EXPORT GROUP CORP**  
13575 - 58th North #: 318 - Clearwater Florida 33760  
**JOSEPH EDWARDS BUSINESS CENTER CORP**  
13575 - 58th North #: 315 - Clearwater Florida 33760

**SALES REPRESENTATIVES & NETWORK AGENTS**  
**SWITZERLAND : NEW GEM INTERNATIONAL SNC:**  
**BRAZIL- L.EMMANUEL INT'L**  
**CANADA: ROYAL EXPORT & IMPORT CENTER INC**  
**DOMINICAN REPUBLIC- I.T.E.M - CA**  
**ISRAEL: - A.V.S - HOMES & FOODS**  
**U.S.A - JOSEPH EDWARDS BUSINESS CENTER CORP**  
**MONT ROYAL FOOD CENTER**

# VEGETABLE OILS INFORMATION

## SPECIFICATION OF:

### 01 - Refined Sunflower Oil

#### Commodity: Sunflower Oil (RSFO).

Type: Refined, Winterized, Deodorized, Bleached.

Standards: Conform to Malaysia Norm CMN/TC 307 or Standard of production country, and International Standard Organization ISO/TC 34/SC11, International Food Standards of United Nations and FAO Codex Alimentarius CODEX STAN 210-1999 Standard for Named Vegetable Oils.

Quality: Fit for human consumption, free from foreign matter, any other oil or animal fats.

Color: Light yellow, clear and transparent.

Odor: Neutral odor, without an artificial odor additive.      Visibility: Without any deposition and blurriness.

Taste: Neutral, without an artificial taste, free from rancidity or any strange or bad taste and smell.      Shelf Life: 24 months

Physical and Chemical Analysis Values:      (The values may vary within standards)

Acidity (Free Fatty Acid): 0,3 maximum.

Peroxide Value (meq O<sub>2</sub> / kg Oil) at End of Expiry Date: 8,0 maximum.

Peroxide Value (meq O<sub>2</sub> / kg Oil) at Production Date: 1,0 maximum.

Iodine Value (WIJS): 118 - 141

Moisture and Volatile Matter (% at 105oC): 0,2 maximum.      Saponification Value (mg KOH / g oil): 188 - 194      Unsaponifiable Substances (%): 1,5 maximum.

Insoluble Substances in Fat Solvent (%): 0,05 maximum.

Refractive Index (at 40oC): 1,461 - 1,468      Specific Weight (g at 20oC): 0,910 - 0,925      Soap Content (%): 0,005 maximum.

Amount of Phosphorous: Maximum 5 ppm.

Remains of Solvent: None.

Heavy Metal Analysis:

Mercury (Hg): 0,02 mg / kg maximum.

Cadmium (Cd): 0,02 mg / kg maximum.

Arsenic (As): 0,05 mg / kg maximum.

Copper (Cu): 0,1 mg / kg maximum.

Lead (Pb): 0,1 mg / kg maximum.

Iron (Fe): 1,5 mg / kg maximum.

Zinc (Zn): 5 mg / kg maximum. Nutrition Facts in 100 gram:

Energy: 829 kcal / 3400 kjoule

Total Fats: 100 g

Protein: 0 g

Carbohydrate: 0 g

Cholesterol: 0 g

## 02 - Soybean Oil

TEST	METHOD	RANGE
Specific gravity	USP	0.916-0.922
Refractive index	USP	1.465-1.475
Heavy metals, Method II	USP	0.001% max
Iodine value	USP	120 - 141
Free fatty acids	USP	< 2.5 mL of 0.02 N NaOH
Saponification value	USP	180 - 200
Unsaponifiable matter	USP	< 1.0%
Cottonseed oil	USP	passes
Peroxide	USP	
10.0 max Fatty acid composition	USP	palmitate
C16:0	7 - 14 stearate	
C18:0	1 - 6 oleate	C18:1
	19 - 30 linoleate	
C18:2	44 - 62 linolenate	
C18:3	4 - 11	
Color Gardner	AOCS Td la-64	4 max
Appearance	Greenish-yellow, bright & clear oily liquid	
Flavor and Odor	Bland, almost odorless	
Typical peroxide value	USP 26	< 1.0 meq/kg

## 03 - Corn Oil

Commodity: Corn Oil (RCO).

Type: Refined, Winterized, Deodorized, Bleached.

Standards: Conform to Malaysia Norm CEN/TC 307, International Standard Organization ISO/TC 34/SC11, International

Food Standards of United Nations, FAO Codex Alimentarius CODEX STAN 210-1999 Standard for Named Vegetable Oils or Standard of production country.

Quality: Fit for human consumption, free from foreign matter, any other oil or animal fats.

Color (51/4 Lovibond): Yellow 30, Red 3 maximum, light yellow, clear and transparent.

Odor: Neutral odor, without an artificial odor additive.

Visibility: Without any deposition and blurriness.

**Taste: Neutral, without an artificial taste, free from rancidity or any strange or bad taste and smell.**

Shelf Life: 24 months

Physical and Chemical Analysis Values: (The values may vary within standards)

Free Fatty Acid, % m/m Oleic Acid: 0,3 maximum.

Acid Number, mg KOH/g: 0,6 maximum.

Peroxide Value, meq O<sub>2</sub>/kg: 10,0 maximum.

Iodine Value, WIJS: 103 - 135

Moisture and Volatile Matter, %: 0,2 maximum. Saponification Value, mg KOH/g: 187 - 195  
Unsaponifiable Substances, g/kg: 2,8 maximum.  
Insoluble Substances in Ether, %: 0,05 maximum.  
Refractive Index, at 40oC: 1,465 - 1,468 Specific Gravity, at 20oC: 0,917 - 0,925 Soap Content, %: 0,005 maximum.  
Halphen Test: Negative.  
Mineral Oil Test: Negative.  
Sesame Oil Test: Negative.  
Cold Test, 5,5 hours at 0oC: Clear.  
Heavy Metal Analysis:  
Iron (Fe): 1,5 ppm maximum. Copper (Cu): 0,1 ppm maximum. Lead (Pb): 0,1 ppm maximum.  
Arsenic (As): 0,1 ppm maximum.  
Fatty Acid Composition (%):  
Kaproic Acid C 6:0: 0,05 maximum. Kaprilic Acid C 8:0: 0,05 maximum. Kapric Acid C 10:0: 0,05 maximum.  
Lauric Acid C 12:0: 0,3 maximum.  
Miristic Acid C 14:0: 0,3 maximum. Palmitic Acid C 16:0: 8,6 - 16,5 Palmitoleic Acid C 16:1: 0,5 maximum.  
Margaric Acid C 17:0: 0,1 maximum.  
Heptadecenoic Acid C 17:1: 0,1 maximum.  
Stearic Acid C 18:0: 3,3 maximum. Oleic Acid C 18:1: 20,0 - 42,2  
Linoleic Acid C 18:2: 34,0 - 65,6 Linolenic Acid C 18:3: 2,0 maximum.  
Arachidic Acid C 20:0: 0,3 - 1,0 Eicocenoic (Gadoleic) Acid C 20:1: 0,2 - 0,6  
Eicosadienoic Acid C 20:2: 0,1 maximum.  
Behenic Acid C 22:0: 0,5 maximum.  
Docosenoic (Erusic) Acid C 22:1: 0,3 maximum.  
Docosadienoic Acid C 22:2: 0,05 maximum.  
Lignoseriic Acid C 24:0: 0,5 maximum.  
Nervonic Acid C 24:1: 0,05 maximum.  
Nutrition Facts in 100 gram:  
Energy Value: 860 kcal / 3535 kjoule  
Total Fats: 100 g  
Saturated Fats: 13 g  
Monounsaturated Fats: 30 g  
Polyunsaturated Fats: 57 g Trans Fat: 0 g  
Protein: 0 g  
Carbohydrate: 0 g  
Sodium: 0 g  
Cholesterol: 0 g

#### **04 - Canola Oil**

Commodity: RBD Canola Oil.

Type: Refined, Winterized, Deodorized, Bleached.

Standards: Conform to Malaysia Standard MS 892, International Standard Organization ISO/TC 34/SC11, International Food Standards of United Nations, FAO Codex Alimentarius CODEX STAN 210-1999 Standard for Named Vegetable Oils or Standard of production country.

Quality: Fit for human consumption, free from foreign matter, any other oil or animal fats.

Color (51/4 Lovibond): Red 3 maximum, light yellow, clear and transparent.

Odor: Characteristic taste and no odor.

Visibility: Without any deposition and blurriness.

Taste: Neutral, without an artificial taste, free from rancidity or any strange or bad taste and smell.

Shelf Life: 24 months

Quantity: Up to 10.000 Metric Ton (MT) per month.

Physical and Chemical Analysis Values:

(The values may vary within standards)

Free Fatty Acid, % m/m Oleic Acid: 0,3 maximum.

Acid Number, mg KOH/g: 0,6 maximum.

Peroxide Value, meq O<sub>2</sub>/kg: 10,0 maximum.

Iodine Value, WIJS: 105 - 126

Moisture and Volatile Matter, %: 0,2 maximum.

Saponification Value, mg KOH/g: 182 - 193 Unsaponifiable Substances, g/kg: 2,0 maximum.

Insoluble Substances in Ether, %: 0,05 maximum.

Refractive Index, at 40°C: 1,465 - 1,467

Specific Gravity, g at 20°C: 0,914 - 0,920

Soap Content, %: 0,005 maximum.

Halphen Test: Negative.

Mineral Oil Test: Negative.

Sesame Oil Test: Negative.

Cold Test, 5,5 hours at 0°C: Clear.

Heavy Metal Analysis:

Iron (Fe): 1,5 ppm maximum.

Copper (Cu): 0,1 ppm maximum.    Lead

(Pb): 0,1 ppm maximum.

Arsenic (As): 0,1 ppm maximum.

Fatty Acid Composition (%):

Kaproic Acid C 6:0: 0,05 maximum.    Kaprilic Acid C 8:0: 0,05 maximum.

Kapric Acid C 10:0: 0,05 maximum.

Lauric Acid C 12:0: 0,05 maximum.

Miristic Acid C 14:0: 0,2 maximum.

Palmitic Acid C 16:0: 2,5 - 7,0

Palmitoleic Acid C 16:1: 0,6 maximum.

Margaric Acid C 17:0: 0,3 maximum.  
Heptadecenoic Acid C 17:1: 0,3 maximum.  
Stearic Acid C 18:0: 0,8 - 3,0  
Oleic Acid C 18:1: 51,0 - 70,0  
Linoleic Acid C 18:2: 15,0 - 30,0  
Linolenic Acid C 18:3: 5,0 - 14,0  
Arachidic Acid C 20:0: 0,2 - 1,2  
Eicocenoic (Gadoleic) Acid C 20:1: 0,1 - 4,3  
Eicosadienoic Acid C 20:2: 0,1 maximum.  
Behenic Acid C 22:0: 0,6 maximum.  
Docosenoic (Erusic) Acid C 22:1: 2,0 maximum.  
Docosadienoic Acid C 22:2: 0,1 maximum.  
Lignoseriic Acid C 24:0: 0,3 maximum.  
Nervonic Acid C 24:1: 0,4 maximum.  
Nutrition Facts in 100 gram:  
Energy Value: 900 kcal / 3700 kjoule  
Total Fats: 100 g  
Saturated Fats: 8 g  
Monounsaturated Fats: 65 g  
Polyunsaturated Fats: 27 g  
Trans Fat: 0 g  
Protein: 0 g  
Carbohydrate: 0 g  
Sodium: 0 g  
Cholesterol: 0 g

## **05 - Used Cooking Oil**

FREE FATTY ACIDS: 3.75 – 5,0 %  
-M.I.U ( MOISTURE AND IMPURITIES): 0.02 %  
-SAPONIFICATION VALUE: 186  
-IODINE VALUE: 120  
-TITRE C (MELTING POINT): 13.75" C  
-SPECIFIC GRAVITY @ 25'C : 0.915  
DENSITY (KG/M3) - 900 (MIN); 920  
FLASHPOINT BY P.-M. (DEGREE C) - 225  
CALORIFIC VALUE (KJ/KG) - 36,000  
KINEMATIC VISCOSITY (40 DEG.C) (MM2/S) -38  
CARBON RESIDUE (MASS-%) - 0.4  
IODINE NUMBER (G/100G) - 110 SULPHUR CONTENT  
(MG/KG) - 20 (MAX) VARIABLE PROPERTIES:  
CONTAMINATION (MG/KG) - 25 (MAX)  
ACID VALUE (MG KOH)/G) - 2.0 (MAX)  
OXIDATION STABILITY (110 DEG.C) (H) - 5.0 (MIN)  
PHOSPHORUS CONTENT (MG/KG) - 15 (MAX)  
ASH CONTENT (MASS%) - 0.01 (MAX)  
WATER CONTENT (MASS%) - 0.075 (MAX)

## 06 - Palm Oil

Iodine Value (Wijis) : 56 min. Melting Point : 24 deg c Cloud Point : 10 degrees Celsius max.

Free Fatty Acids as Palmitic : 0.1% max.

Moisture Content : 0.1% max.

Colour, 5.14" Lovibond Cell : 3 RED max.

### - Applications & Benefits:

Ideal for cooking and baking

Very rich in Vitamin E

No Trans Fatty Acids

Cholestrol and Lactose FREE

No artificial additives or preservatives

### - Shelf life and certification

Shelf Life is 24 months from the date of production.

Conforms to the requirements stipulated by Malaysian Food Act and Regulations

Certified HALAL by Islamic Development Department of Malaysia (PRIMA)

ISO 9001 : 2000 certified

HACCP Codex Alimentarius

GMP Codex Alimentarius

Specification of Palm Oil CP 6 Free Fatty Acid (as % palmitic)0.1% maxMoisture and Impurities0.1% maxIodine Value (Wijis' method)58 minSlip Melting Point24 maxColor (5¼ Lovibond cell)3 Red maxCloud Point6.0 °C max Specification

of Palm Oil CP8

FFA ( MAX) : 10

M & I (MAX) : 10

IV (MIN) : 56

Colour (MAX) : 3R

SMPT (MAX) : 22

Cloud point : 8

Specification Of Palm Oil CP10

FFA ( MAX) : 10

M & I (MAX) : 10

IV (MIN) : 56

Colour (MAX) : 3R

SMPT (MAX) : 24

Cloud point : 10

**Below is our short quote and terms of supply:**

Product Origin: Malaysia

Port Of Loading: Klang Port,

Monthly Production: 120,000MT

Minimum Order: we may accept minimum order by special request

Packaging: PET Bottles, Jerry Cans, ISO Tank, Flexi Tank, Bulk & Tins  
(As customers demand)

Shipping Terms: CIF (Cost Insurance & Freight)

Inspection: At Loading Port By SGS at seller's Cost

Shipment: Immediate

Payment Terms: 100% Letter Of credit & Telegraph Transfer, SBLC, DLC

Delivery Time: 2-3 weeks

Blends among fractions, the modification of physical properties of these fractions through interesterification and blends between fractions of Refined Sunflower Oil, Corn Oil, UCO, Soybean Oil, RBD Palm Oil, Canola Oil, Olive Oil and Palm Kernel Oil generate a dazzling array of oils and fats each with distinctive oil and fat profiles

**The prices are CIF ASWP., the prices are for 1L, 2L, 3L, 5L, 10L PET Bottles & Flexi Tanks containers.**

**PICTURES**





