



## PRODUCT DATA SHEET

BLUECRAFT AGRO PRIVATE LIMITED

An ISO 9001:2015 Certified Company

# REFINED CORN OIL

Description	<p>By removing free fatty acids and phospholipids from crude corn germ oil, the oil refining process gives corn oil most of its qualities of the consumers value like, excellent frying quality and resistance to smoking or discoloration. It also has a good taste, resists developing off-flavours and offers high levels of polyunsaturated, instead of saturated fats.</p> <p>Refined Corn oil is effective in lowering the blood bad cholesterol levels. As nutrition details and nutritional pleasant information on Refined corn oil, it can be used to help in controlling the weight.</p>
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### SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

Appearance	A Pale yellow crystal clear
Odour	Faint characteristics odour
Free fatty acids	0.25% max
Peroxide Value	1.0 meq/kg max
Iodine Value	103-128
Saponification Value	187-195
Unsaponification Value	1.5% max
<b>Fatty Acid profile</b>	
Linoleic Acid	42.0% min
Oleic Acid	24.0% min
Palmitic Acid	14.0 % max
<b>Nutritional Information</b>	
Food Energy (Calories)	884 kcal/100g
Total Lipids	100g/100g
Vitamin E	20.22 micro g/100g
Vitamin K	24.7 micro g/100 g