

# ORGANIC SOY OIL

BADGER INGREDIENTS INC & INGREDIENT LOGISTICS LLC



## **PRODUCT:**

NOP Organic Certified , Non GMO, Food Grade, Kosher Certified

CHARACTERISTICS	SPECIFICATIONS	METHOD
Flavor	Bland	Sensory
Color, Lovibond 5 ¼	Max. 2R	AOCS Ce13b-45
Free fatty acid %	Max. 0.1	AOCS Ca 5a-40
Iodine value	119-144	AOCS Cd 1d-92
Peroxide value	Max. 10	AOCS Cd 8-53
Moisture %	Max. 0.1	AOCS Ca 2e-84
<b>Fatty acids composition:</b>		AOCS Ce 1e-91
Palmitic acid C 16:0	8-14	
Stearic acid C 18:0	3-5	
Oleic acid C 18:1	20-25	
Linoleic acid C 18:2	50-57	
Linolenic acid C 18:3	6-8	

SHELF LIFE: STABLE FOR AT LEAST 24 MONTHS FROM THE DATE OF PRODUCTION IF STORED DRY, IN ORIGINAL UNOPENED PACKAGING (UNDER NITROGEN). MATERIAL SHOULD BE STORED AT A TEMPERATURE OF 10 – 20 DEGREES CELCIUS (50 – 68 DEGREES FAHRENHEIT), AWAY FROM STRONG ODORS AND NOT IN DIRECT SUNLIGHT.