



PSPEC P20.02.02
V2 11-11-2021

Distributed By –
UMC Ingredients
160 Chubb Ave., Ste. 206
Lyndhurst, NJ 07071
(201) 896-8666

REGULATORY:
SUNFLOWER OIL HIGH OLEIC REFINED

PRODUCT CODE	PRODUCT TYPE
VO104	SUNFLOWER OIL HIGH OLEIC REFINED PAIL
VO105	SUNFLOWER OIL HIGH OLEIC REFINED BULK
VO107	SUNFLOWER OIL HIGH OLEIC REFINED IBC
VO108	SUNFLOWER OIL HIGH OLEIC REFINED DRUM

Identification:

Identification of substance/mixture: SUNFLOWER OIL HIGH OLEIC REFINED
Tariff code: 15121990
CAS No. : 8001-21-6 / 164250-88-8
EC Number: 232-273-9
REACH Registration Number: Exempt
INCI Name: Helianthus annuus hybrid oil
USE: Food / Cosmetic

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Specification 1:

Food EU, USA

Parameter:	SPECIFICATIONS:
Appearance	Clear pale yellow oily liquid at 20°C, almost odourless and characteristic bland taste.
Taste	Bland
Colour Red Lov. 5 ¼"	1.5 Max
Colour Yellow Lov. 5 ¼	15 Max
Free Fatty Acids (as oleic 282)	0.1 %
Peroxide Value (at loading)	0.5 meq/kg Max
Cold test (score) 5.5h at 0°C	Pass test
Moisture content Karl Fisher	0.05 % Max
C 16:0 Palmitic acid	2.6 – 5.0 %
C 18:0 Stearic acid	2.0 – 5.0 %
C 18:1 total (Total Oleic acid c&t)	Min 80%
C 18:2 total (Total linoleic acid c&t)	3.5 – 13.5 %
C 18:3 total (Total linolenic acid c&t)	0.3% Max
Viscosity at 20°C	Aprox 80 mPa.s
Flash Point	Approx. 300 °C
Density at 20°C	909 – 915 kg/m3
Refractive Index nD25	1.467 – 1.471
Arsenic	0.1 mg/Kg Max.
Cadmium	0.02 mg/Kg Max.
Cooper	0.05 mg/Kg Max.
Iron	0.5 mg/Kg Max.
Mercury	0.02 mg/Kg Max.
Lead	0.1 mg/Kg Max.

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Specification 2:

Personal care (standard)

Parameter:	Specification:
Appearance:	Clear pale yellow oily liquid at 20°C, almost odourless and characteristic bland taste.
Acid value:	max. 0.5
Peroxide value (meq/kg at time of pack, 20°C) (PE 2.5.5):	max. 10 meq. O2/Kg
Color Lovibond:	about 0.4R+5.4Y
Specific gravity:	0.91 - 0.93 g/cm3
Refractive index:	1.467 - 1.471
Saponification value:	180 - 198
Unsaponifiable matter:	max. 1.5 %
FATTY ACIDS COMPOSITION:	%
Lauric:	max. 0.1 %
Myristic:	max. 0.1 %
Palmitic:	3.5 - 8.0 %
Palmitoleic:	max. 0.2 %
Stearic:	3.0 - 7.0 %
Oleic:	min. 80.0 %
Linoleic:	5.0 - 15.0 %
Linolenic:	max. 0.2 %
Arachidic:	max. 0.6 %
Gadoleic:	max. 0.3 %
Behenic:	max. 1.0 %

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Specification 3:

Personal care (Japan)

**(Including Iodine value)*

Parameter:	Specification:
Appearance:	Clear pale yellow oily liquid at 20°C, almost odourless and characteristic bland taste.
Acid value:	max. 0.5
Peroxide value (meq/kg at time of pack, 20°C) (PE 2.5.5):	max. 10 meq. O ₂ /Kg
Color Lovibond:	about 0.4R+5.4Y
Specific gravity:	0.91 - 0.93 g/cm ³
Refractive index:	1.467 - 1.471
Saponification value:	180 - 198
Unsaponifiable matter:	max. 1.5 %
Iodine	75 - 98
FATTY ACIDS COMPOSITION:	%
Lauric:	max. 0.1 %
Myristic:	max. 0.1 %
Palmitic:	3.5 - 8.0 %
Palmitoleic:	max. 0.2 %
Stearic:	3.0 - 7.0 %
Oleic:	min. 80.0 %
Linoleic:	5.0 - 15.0 %
Linolenic:	max. 0.2 %
Arachidic:	max. 0.6 %
Gadoleic:	max. 0.3 %
Behenic:	max. 1.0 %

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

FOOD ALLERGENS:

The text below indicates whether the product contains any of the following substances or ingredients:

INGREDIENTS	Present in the product	Present on other products manufacture on the same line	Present in the same Facility
Cowsmilkprotein	No	No	No
Milk and derivates	No	No	No
Chicken egg and derivates	No	No	No
Soya and derivates	No	No	No
Soya oil and derivates	No	No	No
Cereals with Gluten 1 and derivates	No	No	No
Saccharose	No	No	No
Beef	No	No	No
Pork	No	No	No
Chicken	No	No	No
Fish and derivates	No	No	No
Crustacean (shellfish)	No	No	No
Fructose	No	No	No
Corn	No	No	No
Yeast	No	No	No
Cacao	No	No	No
Coriander	No	No	No
BHA/BHT (E320-E321)	No	No	No
Benzoic Acid (E210 to E213)	No	No	No
p- hydroxybenzoate (E214 to E219)	No	No	No
Tartrazine (E102)	No	No	No
Yellow FCF (E2110)	No	No	No
Sunsetyellow (E110)	No	No	No
Amaranth (E123)	No	No	No
Cochenille red A (E124)	No	No	No
Sorbic Acid (E200 to E203)	No	No	No
Cinnamon	No	No	No
Vanilla	No	No	No

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Vegetables	No	No	No
Peanuts and nuts derivatives	No	No	No
Glutamate (E-620 to E-625)	No	No	No
Shell- fruit 2 and derivatives.	No	No	No
Sulphite 3 (E-220 to E-228).	No	No	No
Phenylalanine	No	No	No
Sesame seeds and derivate products	No	No	No
Celery and derivate products	No	No	No
Mustard and derivatives	No	No	No
Molluscs and derivatives	No	No	No
Lupin and derivatives			No
GLUTEN. Presence of > 10 ppm Gluten or < 5 ppm Gliadin (ELISA technique?)			No
GMO's. Presence of GMO > 0.9 % (R.CE 1829/2003)?			No
GMO's. Presence of GMO < 0.9 % (R.CE 1829/2003) ?			No
An IP (Identity Preserved) system exists to guarantee that the product does not have to be labelled as GMO?			No

1 Wheat, oats, rye, spelt, kamut

2 Almond, hazelnuts, nuts and Australian nuts, cashews, pecans, chestnuts of Pará.

3 > 10 ppm (as SO₂).

(*) Sweet almond oil cosmetic grade is a highly refined food grade oil contains no allergenic substances as listed in the EU food allergen labeling legislation. It does not contain detectable level of allergenic proteins

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Irradiation Certificate	YES / No	In affirmative case, indicate the kind of radiation,
Directive 1999/2/CE and 1999/3/CE of European Parliament		
Has product been ionized irradiated?	No	
Does product contain ionized irradiated ingredients?	No	

Country of origin Certificate:

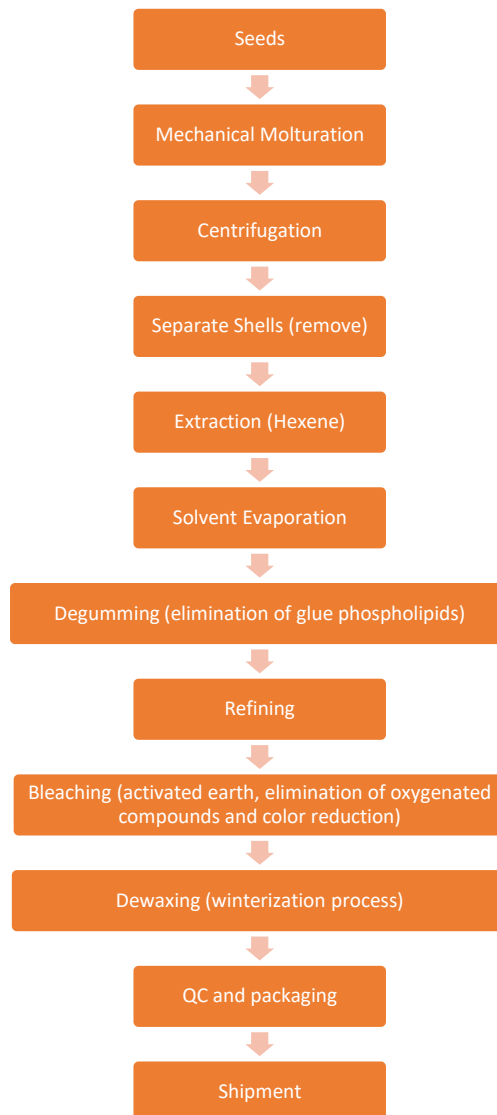
	Country:
Harvest:	SPAIN
Production country (extraction)	SPAIN
Country of origin:	SPAIN

Others:

- This raw material is free from all of the 26 allergen ingredients as defined in the 7th Amendment of the European Cosmetic Directive.
- This raw material is not carcinogenic, mutagenic and does not have influence on progeny.
- This raw material has not been tested on animals.
- Bovine Spongiform Encephalopathy (BSE) Free.
- Glycol Ether Free

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Manufacturing flow chart:



REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

COSMETIC ALLERGENS:

The text below indicates whether the product contains any of the following substances or ingredients:

SUBSTANCE CAS No	Presence
Amyl cinnamal 122-40-7	No
Benzyl alcohol 100-51-6	No
Cinnamyl alcohol 104-54-1	No
Citral 5392-40-5	No
Eugenol 97-53-0	No
Hydroxy-citronellal 107-75-5	No
Isoeugenol 97-54-1	No
Amylcin namyl alcohol 101-85-9	No
Benzyl salicylate 118-58-1	No
Cinnamal 104-55-2	No
Coumarin 91-64-5	No
Geraniol 106-24-1	No
Hydroxy-methylpentylcyclohexenecarboxaldehyde 31906-04-4	No
Anisyl alcohol 105-13-5	No
Benzyl cinnamate 103-41-3	No
Farnesol 4602-84-0	No
2-(4-tert-Butylbenzyl) propionaldehyde 80-54-6	No
Linalool 78-70-6	No
Benzyl benzoate 120-51-4	No
Citronellol 106-22-9	No
Hexyl cinnam-aldehyde 101-86-0	No
d-Limonene 5989-27-5	No
Methyl heptin carbonate 111-12-6	No
3-Methyl-4-(2,6,6-trimethyl-2-cyclohexen-1-yl)-3-buten-2-one 127-51-5	No
Oak moss extract 90028-68-5	No
Treemoss extract 90028-67-4	No

* The presence of the substance must be indicated in the list of ingredients when its



PSPEC P20.02.02
V2 11-11-2021

**REGULATORY:
SUNFLOWER OIL HIGH OLEIC REFINED**

concentration exceeds: 0.001 % in leave-on products, 0.01 % in rinse-off products.



REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

To whom it may concern,

INDYK (Indyk Internacional de Comerç de Productes d'Alimentació SL) AND Indyk USA, LLC hereby certifies that the product:

SUNFLOWER OIL HIGH OLEIC REFINED

CERTIFICATE BSE/TSE FREE CERTIFICATE

SUNFLOWER OIL HIGH OLEIC REFINED is totally free from B.S.E. (Bovine Spongiform Encephalopathy) and T.S.E. (Transmissible Spongiform Encephalopathy).

NON-CMR CERTIFICATE

SUNFLOWER OIL HIGH OLEIC REFINED is totally free from any carcinogenic, mutagenic or reprotoxic substances, according to 7th amendment of Annex I of European Council Directive 67/548/CEE related to classification of dangerous substances.

PHTHALATES & ETHERS CERTIFICATE

SUNFLOWER OIL HIGH OLEIC REFINED is totally free from DIETHYL, DIBUTYL DIMETHYL and DIOCTYL PHTHALATES and GLYCOL ETHERS.

PROTEIN ABSENCE CERTIFICATE

We hereby certifies that SUNFLOWER OIL HIGH OLEIC REFINED contains no detectable amounts of proteins and consequently no risk of allergens. Refined vegetable oils contain fatty acid triglycerides and sterols only, and they are free from residual vegetable proteins from the original plant source.

SOLVENT RESIDUAL:

SUNFLOWER OIL HIGH OLEIC REFINED is free from solvent residues, fulfilling the requirements made of solvent residues in the European Pharmacopoeia (CPMP/ICH/283/95) and the USP (467 Residual solvents).

NON-GMO:

We hereby certifies that its SUNFLOWER OIL HIGH OLEIC REFINED is obtained from seeds that have not been genetically modified. No GMO material is used at any stage during manufacturing of Sunflower Oil refined.

PURITY STATEMENT:

SUNFLOWER OIL HIGH OLEIC REFINED is 100% sunflower oil and has not been chemically modified.

PESTICIDES STATEMENT:

SUNFLOWER OIL HIGH OLEIC REFINED contains no pesticides according to Regulation EC 396/2005 and its amendment EU 310/2011)

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Technical data (Cosmetic & Personal care ingredient)

SUNFLOWER OIL is a Refined, winterized Vegetable Oil that is a natural source of essential fatty acids, a combination of monounsaturated and polyunsaturated fats with low saturated fat levels. It also has beneficial amounts of lecithin.

SUNFLOWER OIL is rich in Vitamins A, C, D and E. The high Vitamin E content makes this oil especially helpful for delicate and dry skin. It has a minimal color level and is a virtually odourless vegetable oil.

Studies using sunflower oil have been conducted involving pre-term infants that are often susceptible to infection due to their underdeveloped skin. Research suggests that pre-term infants with low birth weight can benefit from sunflower oil skin treatments. Infections decreased by 41% in infants that received a daily skin treatment of sunflower oil. The sunflower oil provided a protective barrier against infection that was not otherwise present on the infant¹.

APPLICATION

SUNFLOWER OIL offers an excellent source of essential fatty acids. Functional applications for this oil include use as a dairy substitute, and in the manufacture of confectionery items.

In cosmetic applications, SUNFLOWER OIL HIGH OLEIC is an excellent emollient. It has moisturizing, nourishing and conditioning properties, excellent skin feel and is easily absorbed. It is highly recommended for formulations designed to treat dry, weathered, aged, and damaged skin. It can be used in anhydrous products and in emulsions at a concentration of 1-100% of the oil phase.

Technical data sheet (Food application):

SUNFLOWER OIL HIGH OLEIC REFINED grade is practically odorless oil.

Source of essential fatty acids, Monounsaturated and polyunsaturated fats. Low saturated fat levels. It also has beneficial amounts of lecithin.

Ideal for cooking, baking & frying or as any ingredient in any food preparation.

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

OSI STABILITY & BEST BEFORE (Shelf life)

SUNFLOWER OIL HIGH OLEIC OSI: 48.9 hours (100 °C)

ISO 6886 (1996)

Animal and vegetable fats and oils
Determination of oxidation stability

Conditions

Sample amount 2.5 ± 0.01 g

Temperature $100^{\circ}\text{C} \pm 0.2^{\circ}\text{C}$

Gas flow 20 L/h

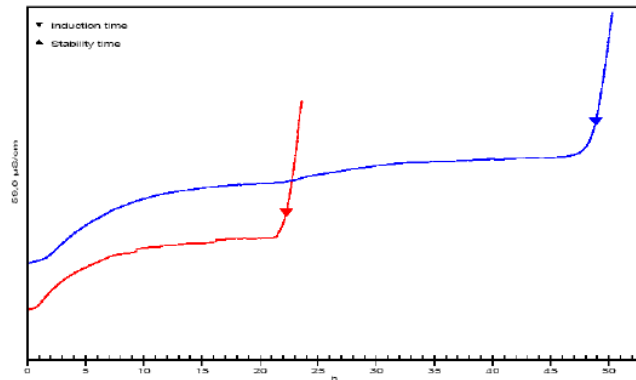
Vessel: 50 mL distilled water

Evaluation Conductivity

Induction time (tangent method)

Blue: determination at 100 °C

Red: determination at 110 °C



Shelf life:

Packed in Drums, IBCs, Pails

12 months

Bulk (Flexitank / Iso tank):

9 months

Bulk (truck):

2 weeks

(*) Keep closed in the original packaging, in a cool ventilated and away from direct sunlight

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Nutritional values:

	UoM	Typical /100g	Typical /100ml
Energy (kj)		3700	3404
Energy (kj)		900	828
Fat	g	100	92
of which saturates	g	9	8.3
of which mono-unsaturates (cis)	g	83	76.4
of which polyunsaturates (cis)	g	7.5	6.9
Carbohydrate	g	0	
of which sugars	g	0	
Protein	g	0	
Salt	g	0	

(*) The nutritional values are in accordance with Regulation (EU) n° 1169/2011 and its amendments on food information to consumers.

Dietary information:

Kosher:	Yes
Halal:	Yes ** The factory is halal certified.
Vegans:	Yes
Vegetarian:	Yes
(Ovo)-Lacto Vegetarians:	Yes
Coeliacs	Yes
Free from alcohols	Yes
Source of Phenylalanine:	No
Organic product:	No

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Heavy metals:

		UoM	Max	Text	Comment
Arsenic	-	mg/kg	0.1		
Cadmium	-	mg/kg	0.02		
Copper	-	mg/kg	0.05		
Iron	-	mg/kg	0.5		
Mercury	-	mg/kg	0.02		
Nickel	-	mg/kg	0.2		applies only to hydrogenated products
Lead	-	mg/kg	0.1		EC 1881/2006

Microbiological statement:

Vegetable oils do not have microbial growth as per our best knowledge and trials performed, Vegetable oils do not contain significant amounts of water nor moisture.

Listeria monocytogenes	max. 100 cfu/g
Other microorganisms	absence

Batch code (lot description)

Bulk (Flexitank, Iso tanks): Each order has a unique loading order number.
 Drums, IBCs, Pails: L-20xxx (20 = year / xxx- Packing batch number)
 Example: L-20935: Packing batch number 935 from year 2020

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

REF: Japan cosmetic number

商品名	表示名称	成分コード	組成
SUNFLOWER OIL HIGH OLEIC REFINED INCI: Helianthus Annuus (Hybrid Sunflower) Oil	ハイブリッドヒマワリ油	552001	100%

(*) JCIA (Japan Cosmetic Industry Association)
<https://www.jcia.org/user/business/ingredients/namelist>

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

LETTER OF CONTINUING GUARANTEE

To whom it may concern:

Indyk, Internacional de Comerç de Productes d' Alimentació, S.L. certifies that the product:

SUNFLOWER OIL HIGH OLEIC

- Regulation (EC) no.1935/2004 on Materials and Articles intended to come into contact with food.
- Commission Regulation (EU) No.10/2011 on Plastic materials intended to come into contact with food.
- Regulation (EC) no. 2023/2006 on Good Manufacturing Practice for materials and articles intended to come into contact with food.

Indyk, Internacional de Comerç de Productes d' Alimentació, S.L. hereby states that each and every article subject to the Federal Food Drug and Cosmetic Act, as amended and contained in or comprising each shipment is hereby guarantee as of time and place of such shipment to be:

1/ Not adulterated or misbranded within the meaning of Sections 402 or 403 of the U.S. Federal Food, Drug and Cosmetic Act, as amended, (FFDCA), including without limitation the FDA Food Safety Modernization Act (FSMA).

2/ Not an article which may not, under the provisions of Section 404 of the FFDA, if applicable, be introduced into interstate commerce.

3/ All domestic and foreign facilities that were engaged in the manufacture, processing, packing or holding of each and every such article (excluding only "food contact substances" as defined in the FFDCA) are registered with the U.S. Food and Drug Administration, if required to be registered by the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, as amended and regulations promulgated thereunder as (the "bioterrorism Act"). Seller will comply with all the recordkeeping requirements of the Bioterrorism Act applicable to "Non-Transporter" with respect to each such article.

EXCEPT FOR THE WARRANTIES SPECIFICALLY SET FORTH ABOVE, SELLER DISCLAIMS ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING, WITHOUT LIMITATION, THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PUPOSE AND NONINFRINGEMENT OF THIRD PARTY INTELECTUAL PROPERTY RIGHTS.

In no event will any Seller be liable to Buyer, or to any other person or entity, incidental, consequential, special, punitive or exemplary damages of buyer on any other person or entity,



REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

including without limitations, lost profit, loss business, damage or goodwill or reputation or degradation in value of brands, trade names, trademarks, service names or service marks, whether arising out of breach of contract, warranty, tort (including, without limitation, negligence, failure to warn or strict liability), contribution, indemnity, subrogation, or otherwise.

This guarantee does not apply to misbranding of articles to the extent the misbranding results from Seller's compliance with Buyer's specification and labeling directions.

CANADA (SFCR) Equivalence:

This is to certify that HIGH OLEIC SUNFLOWER OIL REFINED ORGANIC is in conformance with Council Regulation (EC) No. 834/2007 and Commission Regulation EC No. 889/2008 and are deemed equivalent to those products that have been produced and processed in accordance with Part 13 – Organic Products of Safety Food for Canadians Regulation (SFCR).



REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

LETTER OF COMPLIANCE FOR CANADA, USA AND AUSTRALIA

To whom it may concern:

Indyk, Internacional de Comerç de Productes d' Alimentació, S.L. certifies that the product:

SUNFLOWER OIL HIGH OLEIC (VO-100)

Complies with all Food regulations, Safety standards & export/import requirements for: EU / USA / AUSTRALIA / CANADA & JAPAN

All exports include a "Sanitary certificate" issued by the Spanish government authorities which furthermore guarantee food safety & quality standards in all "La Haya" agreement signed nations worldwide.

The Sanitary certificate is issued based on manufacturing plant registry and compliance with all RD (Real Decreto) Spanish laws, EC regulations and monitored by local government Ministry of Health.

Additionally, our production site has implemented an International recognized food safety standard based on IFS & ISO.

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

Food safety:

ISO 9001:2015:	Yes, Available upon request
IFS:	Yes, Available upon request
Kosher:	Yes; Available upon request
Halal:	Vegetable oils are classified under group 1 (low risk) for Halal

SANITARY CERTIFICATE EXAMPLE:



Anexo I
REINO DE ESPAÑA

SERIE 02/2017

N.º 629830

CERTIFICADO SANITARIO PARA LA EXPORTACIÓN DE PRODUCTOS ALIMENTICIOS

Genusstauglichkeitsbescheinigung fuer die Ausfuhr von Lebensmitteln/Health certificate for export of foodstuffs/ certificat sanitaire pour les exportations de produits alimentaires.

Organismo Oficial Competente / Zustuendige Behoerde / Competent authority / Organisme Officiel Compétent

SECRETARIA DE SALUT PUBLICA DEPARTAMENT DE SALUT

I. Identificación del producto / Identifizierung des Produkts / Product Identification / Identification du produit

Denominación del producto / Produktbezeichnung / Name of product / Dénomination du produit REFINED SUNFLOWER OIL

Nombre científico (1) / Wissenschaftliche Bezeichnung / Scientific name / Nom scientifique

Presentación comercial / Handelsbezeichnung / Trade name / Présentation commerciale LIQUID

Sistema de conservación / Konservierungsverfahren / Method of conservation / Système de conservation ROOM TEMPERATURE

Formato y naturaleza del envase/embalaje / Format und Art der Verpackung / Format and nature of the packaging / Format et nature de l'emballage

TLEXITANK

Marca comercial que figura en el envase/embalaje / Auf der Verpackung angegebene Handelsmarke / Trade mark which appears on the packaging / Marque commerciale figurant sur l'emballage

INDYK INTERNACIONAL DE PRODUCTES D'ALIMENTACIÓ SL

Número de bultos / Stückzahl / Number of packages / Nombre de paquets 1 CONTAINER

Peso Neto (Kgs.) / Nettogewicht / Net Weight / Poids net 19.900 kg

Lote de fabricación (1) / Herstellungsparte / Batch / Lot de fabrication 37053151

Activar Windows
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REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

APPLICABLE LEGISLATION:

- RD 308/1983 and subsequent amendments, Technical Health Regulation on edible vegetable oils.
- Reg. (EC) n° 2568/91 and subsequent amendments, on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis.
- CODEX STAN 33-1981 and subsequent amendments, Standard for Seed oils, olive oils and olive pomace oils.
- Reg. (EC) n° 852/2004 and subsequent amendments, Regulation on the hygiene of foodstuffs.
- Reg. (EC) n° 396/2005 and subsequent amendments, on maximum residue levels of pesticides in or on food and feed of plant and animal origin.
- Reg. (EC) n° 1935/2004 and subsequent amendments, on materials and articles intended to come into contact with food; and Reg. (EC) n° 10/2011 and subsequent amendments, on plastic materials and articles intended to come into contact with food.
- Reg (EC) n° 1169/2011 and subsequent amendments, on the provision of food information to consumers.
- Reg (EC) n° 29/2012 on marketing standards for olive oil.
- Reg. (EC) n° 1829/2003 and subsequent amendments, on genetically modified food and feed; and Reg (EC) n° 183/2003 and subsequent amendments, concerning the traceability and labelling of GMOs and of food and feed products produced from GMOs.
- Reg. (EC) n° 178/2002 and subsequent amendments, laying down the general principles and requirements of food law, establishing the European Food Authority, and laying down procedures in matters of food safety.
- Reg. (EC) n°1333/2008 and subsequent amendments, from food additives.
- Normative for contaminants in food products: Reg. (EC) n° 1881/2006 and subsequent amendments, fixing the maximum contaminants contents in food products and CODEX STAN 193-1995 and subsequent amendments.
- RD 1011/1981. Technical Sanitary Regulations for the manufacture, movement and trade of edible fats
- EC Directive 95/2/EC on food additives other than colours and Sweeteners
- EC Regulation 1881/2006 setting maximum levels for certain contaminants in foodstuffs

REGULATORY: SUNFLOWER OIL HIGH OLEIC REFINED

- EC Directive 2000/13/EC on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs
- USA: TITLE 21--FOOD AND DRUGS , CHAPTER I--FOOD AND DRUG ADMINISTRATION DEPARTMENT OF HEALTH AND HUMAN SERVICES SUBCHAPTER B--FOOD FOR HUMAN CONSUMPTION, FOOD STANDARDS: GENERAL: PART 130
- USA: TITLE 21--FOOD AND DRUGS, CHAPTER I--FOOD AND DRUG ADMINISTRATION, DEPARTMENT OF HEALTH AND HUMAN SERVICES SUBCHAPTER B--FOOD FOR HUMAN CONSUMPTION
- USA: FOOD CONTACT CFR Title: 21, 175.300: ADHESIVES AND COMPONENTS OF COATINGS Resinous and polymeric coatings: Remarks: iodine number maximum 14; oxirane oxygen content 6% minimum), as the basic polymer. 177.1210: POLYMERS Closures with sealing gaskets for food containers 177.1650 POLYMERS Polysulfide polymer-polyepoxy resins 178.3910 ADJUVANTS, PRODUCTION AIDS, AND SANITIZERS Surface lubricants used in the manufacture of metallic articles.
- AUS: Biosecurity Act 2015 / Imported - Food Control Act 1992. Australia New Zealand Food Standards Code are legislative instruments under the Legislation Act 200: Food Standards Code
- AUS: Australia New Zealand Food Standards Code – Standard 2.4.1 – Edible oils Standard 2.4.1 Edible oils (published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.)
- CA: Food and Drugs Act, Food and Drugs Act R.S.C., 1985, c. F-27, Food and Drug Regulations (C.R.C., c. 870) / DIVISION 9-Fats and Oils
- CA: B.09.001 [S]. Vegetable fats and oils , B.09.009 [S]. Sunflowerseed Oil or Sunflower Oil Safe Food for Canadians Act, Safe Food for Canadians Act S.C. 2012, c. 24 , Assented to 2012-11-22

Date: 11-11-2021

