



Be Ambitious FZC

Sunflower Oil



Sunflower oil is produced in a fully integrated vegetable oil factory. The entire production process, from field to table, is automated and meets the latest hygiene standards.

We produce and supply high quality pure sunflower oil guaranteed by certifications ISO 9001:2015 for its quality management system, FSSC 22000 food safety, ISO 14001:2020 environment, ISO 45001 occupational health and safety, ISO 27001:2022 information security, TS 886 -2016 edible sunflower oil product certificate, TS 14214 -2014 liquid petroleum products methyl oleate, KOSHER and HALAL.

Our 100% pure sunflower oil has gained extraordinary success in the market. With its high vitamin E content, the healthy and light refined-sintered liquid sunflower oil containing polyunsaturated fatty acids is the best flavor for your table.

Specifications Technical



DESCRIPTION

Refined sunflower oil with high oleic acid content. Sunflower oil is the non-volatile oil pressed from the seeds of the sunflower (*Helianthus annuus*). Sunflower oil is commonly used in foods as a frying oil and in cosmetic formulations as an emollient. In addition, our sunflower oil can tolerate temperatures of up to 180 degrees Celsius ($^{\circ}\text{C}$), making it versatile for various cooking methods.

Sunflower oil consists mainly of linoleic acid, a polyunsaturated fat, and oleic acid, a monounsaturated fat. Specific breeding and manufacturing processes produce oils with different proportions of the fatty acids. The resulting oil has a neutral flavor profile. The oil contains a high proportion of vitamin E.

