

Sunflower oil

The multi-purpose oil



Sunflower oil is versatile and extremely tasty.

Qualities & Usage

We carry Sunflower oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
304031	Sunflower oil refined solvent extracted Ph. Eur.	Yes	Yes	Yes
304020	Sunflower oil cold pressed	Yes	Yes	
304025	Sunflower oil pressed toasted		Yes	
304122	Organic sunflower oil refined	Yes	Yes	Yes
304120	Organic sunflower oil cold pressed	Yes	Yes	



Sunflower oil

The multi-purpose oil



Sunflower & sunflower seeds

Sunflower oil is obtained from the shelled seeds of the sunflower (*Helianthus annuus* L.) by pressing or refining.

The light yellow to dark yellow, quickly drying, fatty oil is contained in the seeds up to 40%. Sunflower oil contains more than 85% unsaturated fatty acids, of which more than 2/3 are linoleic acids. Sunflower oil therefore belongs to the nutritionally valuable edible oils. Sunflower oil is also used in the margarine industry, in the food industry (salad dressings, mayonnaise), as well as in the production of varnishes, paints and soaps. The sunflower fatty acid mixture obtained by saponification is used to produce lubricants.



Sunflower oil

The multi-purpose oil

Cultivation & yield

The largest producers of sunflower seeds are Ukraine and Russia. Other growing countries are Argentina, Romania and China. Sunflower oil is one of the most widely used vegetable oils in the world today.

Background / history

Originating from Mexico and the south of the USA, the sunflower was introduced to Europe in the 16th century by the Spanish Monardes and is now cultivated in the temperate latitudes of Europe, America, China and India as one of the most important oil plants on earth.



Sunflower oil

refined solvent extracted Ph. Eur.

**Article number:**

304031

INCI name:

Helianthus Annuus Seed Oil

CAS number:

8001-21-6

Botanical name:

Helianthus Annuus L.

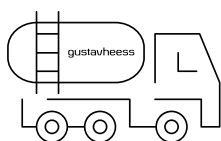
Usage:

Cosmetics, Food, Pharmaceuticals

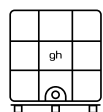
Certificates:

NATRUE, Kosher

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Sunflower oil

refined solvent extracted Ph. Eur.

Nutritional values & composition

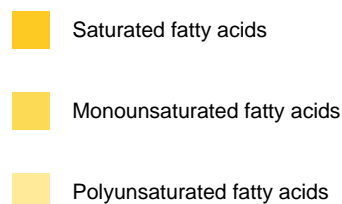
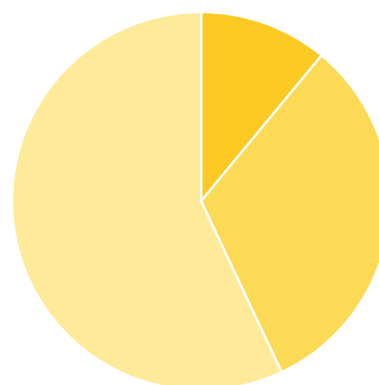
Nutritional value (per 100g)

Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	11 g
Monounsaturated fatty acids	32 g
Polyunsaturated fatty acids	57 g

Composition

C16:0 Palmitic acid	4 – 9 %
C18:1 Oleic acid	14 – 40 %
C18:2 Linoleic acid	48 – 74 %

Fatty acids ratio



Sunflower oil

cold pressed

**Article number:**

304020

INCI name:

Helianthus Annuus Seed Oil

CAS number:

8001-21-6

Botanical name:

Helianthus Annuus L.

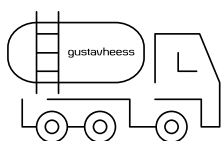
Usage:

Cosmetics, Food

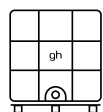
Certificates:

Kosher, NATRUE

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



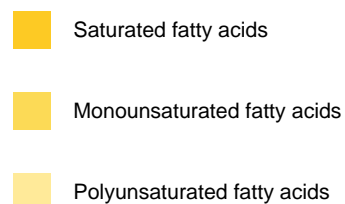
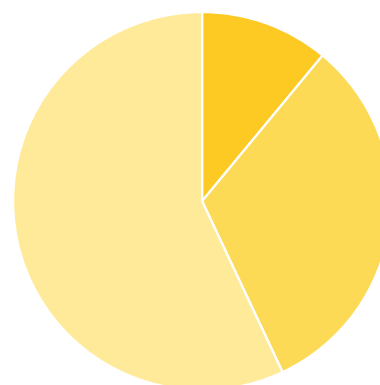
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	11 g
Monounsaturated fatty acids	32 g
Polyunsaturated fatty acids	57 g

Composition

C16:0 Palmitic acid	4 – 9 %
C18:1 Oleic acid	14 – 40 %
C18:2 Linoleic acid	48 – 74 %

Fatty acids ratio



Sunflower oil

pressed toasted

**Article number:**

304025

INCI name:

Helianthus Annuus Seed Oil

CAS number:

8001-21-6

Botanical name:

Helianthus Annuus L.

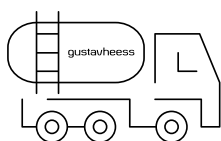
Usage:

Food

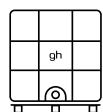
Certificates:

Kosher, NATRUE

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



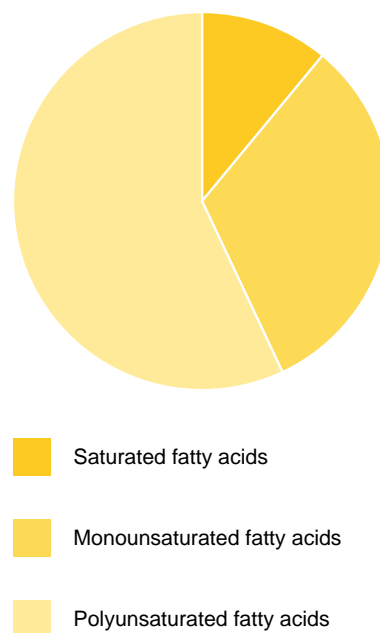
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	11 g
Monounsaturated fatty acids	32 g
Polyunsaturated fatty acids	57 g

Composition

C16:0 Palmitic acid	4 – 9 %
C18:1 Oleic acid	14 – 40 %
C18:2 Linoleic acid	48 – 74 %

Fatty acids ratio



Organic sunflower oil

refined

**Article number:**

304122

INCI name:

Helianthus Annuus Seed Oil

CAS number:

8001-21-6

Botanical name:

Helianthus Annuus L.

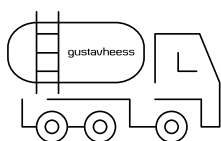
Usage:

Cosmetics, Food, Pharmaceuticals

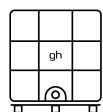
Certificates:

Kosher, EU organic

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Organic sunflower oil

refined

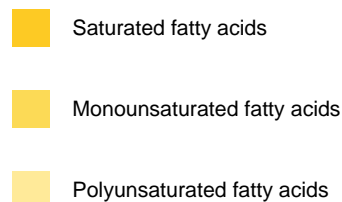
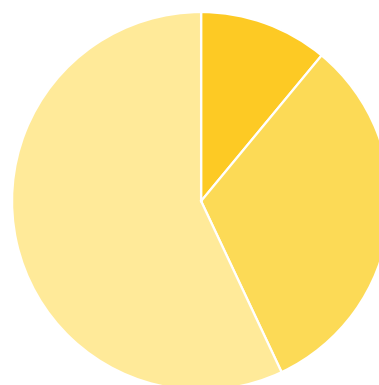
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	11 g
Monounsaturated fatty acids	32 g
Polyunsaturated fatty acids	57 g

Composition

C16:0 Palmitic acid	4 – 9 %
C18:1 Oleic acid	14 – 40 %
C18:2 Linoleic acid	48 – 74 %

Fatty acids ratio



Organic sunflower oil

cold pressed

**Article number:**

304120

INCI name:

Helianthus Annuus Seed Oil

CAS number:

8001-21-6

Botanical name:

Helianthus Annuus L.

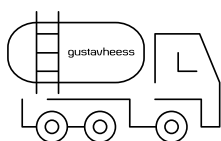
Usage:

Cosmetics, Food

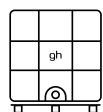
Certificates:

Kosher, EU organic

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Nutritional values & composition

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