

# SOY Oil

## Soybean Oil Sustainability Compared to Other Vegetable Oils

Global demand for soybean oil is growing, and with businesses, states and countries adopting sustainable policies and committing to building a better environment, that demand is only going to continue.

Consumers also increasingly expect the products they buy to come from sustainable sources and soybean customers are passing those demands on to producers.

This is where Soy continues to meet the expectations of its customers, with soybean oil having the lowest carbon footprint compared with other types of vegetable oil from different origins.

Soy farmers are industry leaders in implementing innovative solutions that ensure they can produce more with fewer resources. Their farming practices are helping to reduce the carbon footprint of

their crops as part of an ongoing commitment to sustainability. This allows our customers to produce food, feed, energy and other products that support a healthy society while also preserving the environment for future generations.

Soy farmers have made sustainability improvements:



Soy oil production



Soy oil selling





4-0691-15-000-00

## Refined soybean oil

### DESCRIPTION

A liquid oil suitable for use in baking, frying, margarine, mayonnaise, salad dressing and (bottled) salad oil. Produced from genetically modified soybeans. Labelling referring to Egyptian regulation is required.

### QUALITY STANDARDS AT LOADING

	Size	Limits	Method
Free Fatty Acids	%	0,10 max	IS 660
Peroxide Value	meqO <sub>2</sub> /kg	1,0 max	ISO 3960
Taste/Odour		Neutral/Bland	
Phosphorus	ppm	5,0 max	ICP
Colour, red	Lovib nd 5¼"	1,2 max	AOCS Cc 13e-92

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### ADDITIONAL INFORMATION

	Size	Typical Ranges
Relative Density (20°C)	g/cm <sup>3</sup>	0,919 – 0, 25
Refractive Index (40°C)	o -	1,466 – 1,470
Smoke point	°C	>200
Iodine Value	gI <sub>2</sub> /100g	124 – 139

\* (ND: non-detectable, defined as ≤ 0.05%)

### NUTRITIONAL INFORMATION

	Size	Typical
Energy	kcal/g	9*
Energy	kJ/g	37*
Fat	g/100 g	100
- Saturates	g/100 g	10 – 21
- Mono-unsaturates	g/100 g	17 – 31
- Poly-unsaturates	g/100 g	52 – 70
- Trans-fatty acids	g/100 g	1,5 max
Moisture	g/100 g	0,1 max
Protein	g/100 g	ND
Carbohydrate	g/100 g	ND
- Sugars	g/100 g	ND
Fibre	g/100 g	ND
Sodium	mg/100 g	ND
Ash	g/100 g	ND