## SOYBEAN OIL (REFINED)

Information, Characteristics, and Packaging

## Brazilian Refined Soybean Oil | NCM 1507.90.90

### 1. Product Identification

- Commercial names: Refined Soybean Oil; Edible Soybean Oil; RBD Soybean Oil (Refined, Bleached, Deodorized); Glycine Max Oil

  • Type: Fully Refined Edible Oil (compound with citric acid INS 330)

- Form: Clear, bright liquid
  Classification: Food Grade, Export Standard

### 2. General Description

- Origin and provenance: Plant-based origin, Brazil
- Applications: Refined soybean oil is primarily used in the preparation and manufacturing of human food products. It also serves as an ingredient in the cosmetics, pharmaceutical, and industrial sectors. This product is not intended for therapeutic purposes.

## 3. Physicochemical Properties (Property, Limit and Method) and Allergens

- Appearance at 25°C; Clear and brilliant, free from impurities¹ | Visual
  Odour and taste: Neutral, bland, and free from rancid or foreign odours² | AOCS Ce 2-83
  Colour (Lovibond 1" cell): Maximum 20 Yellow / 2.0 Red | AOCS Cc 13b-45
  Free fatty acids (% by wt as oleic acid): Maximum 0.3% | AOCS Ca 5a-40
  Moisture and volatile matter (% by wt): Maximum 0.15% | AOCS Ca 2c-25
  Peroxide value (meq O₂/kg): Maximum 10 | AOCS Cd 8b-90
  Smoke point (°C): Minimum 180°C | AOCS Cc 9a-48
  lodine value (g I₂/100g): Maximum 105 | AOCS Cd 1-25
  Soaps (%): Maximum 0.001% | AOCS Cc 17-56
  Enterobacteriaceae (CFU/g): Maximum 1.0x10²
  Moulds and yeasts (CFU/g): Maximum 1.0x10²
  Salmonella sp.: Absent in 25 g
  Allergens: Contains soy derivatives

- Allergens: Contains soy derivatives
- Clear and brilliant, free from sediments or suspended matter.
   The oil shall be bland and free from rancid, painty, musty, soapy, fishy, metallic, or other undesirable odours or flavours
- <sup>3</sup> Monitored every 365 days.

# 4. Contaminant Characteristics

- Arsenic: Max. 0.1 mg/kg
- Copper: Max. 0.1 mg/kg
  Lead: Max. 0.1 mg/kg
  Iron: Max. 1.5 mg/kg
- Sand or acid-insoluble ash: Max. 1.5%
- Dead mites: Max. 5 units Monitoring every 365 days

## 5. Storage, Shelf Life and Transportation

- Storage: Should be stored in tanks intended for this purpose, in a dry, enclosed place, free from birds, pests, rodents, and toxic substances, protected from direct sun-
- Shelf life: 3 months under proper storage conditions, or 6 months for export if no transshipment occurs and conditions are maintained.
- Transportation: Transport must be done in licensed tank trucks made of non-toxic, anticorrosive, easy-to-clean material. Tanks must be rust-free and sanitized before loa-

## 6. Certifications, Compliance and Statutory Requirements

# Certifications:

- Origin (CO)
- Inspection (CI)
  Quality (QC)
  Weight (WC)
  Fumigation (FC)

- Phytosanitary (PC)
- Halal
- KosherGMP+

- Compliant with GAFTA, FOSFA and ANEC Export Standards
   ANVISA: RDC n° 623 09/03/22, RDC n° 26 02/07/15, RDC n° 331 23/12/19, RDC n° 487 26/03/21
- CODEX: CODEX-STAN-210-1999
- Full traceability guaranteed



# Packaging/Shipping Options

a) Bulk in Isotank



b) Soft Plastic Flexitank



Note: Bulk transport (ISO Tanks/Flexitanks) is under the Client's full responsibility, including product compatibility, equipment suitability, handling, discharge, site preparation, and provision of qualified personnel. The Client accepts risks of residual product, transit, contamination, or damage from improper handling. Illustrative images.

Important: If the information provided about this product is not sufficient for your evaluation, please do not hesitate to contact us for additional data at exec@bomm.com.br

