Label Unrefined sunflower oil is not frozen

DSTU 4492:2017 "Sunflower oil. Technical conditions"
GMP+ FC 2020, cat. No. 2.216 EU68/2013 cat No. 2.20.1 ISCC 205
A mixture of triglycerides of free fatty acids, phospholipids and non-fatty impurities. Average content of fatty acids (%): 46-62- Linoleic, 24-40 - Oleic, 3.5-6.4 - Palmitic, 1.6-4.6 - Stearic, up to 0.1 - Myristic, up to 1 - Linolenova, 0.7-0.9 - Arahinova. 100 g contains: Saturated fatty acids - 11.54 g Trans fatty acids 0 g Monounsaturated 9.68 g Polyunsaturated 59 g Cholesterol -0 g
4 months from the date of manufacture
Store in closed containers. Use as food or for further processing
Ukraine
r-UA-11-04-405
100 g contains on average: - proteins - 0.1 g - fats - 99.8 g - carbohydrates - 0.1 g - calorie content - 897 kcal.
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