APPENDIX III

PROPOSED DRAFT REVISION TO THE STANDARD FOR NAMED VEGETABLE OILS (CXS210-1999): REVISION OF THE ESSENTIAL COMPOSITION OF SUNFLOWERSEED OILS

(Adoption at Step 5/8)

Part A: Section 3.1 - GLC ranges of fatty acid composition - ranges of oleic and linoleic acid

Proposed changes to relevant sections are indicated in **bold** and **underline**, and deletions in ~~strikethrough~~

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 GLC ranges of fatty acid composition (expressed as percentages)

Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples[1,2] (expressed as percentage of total fatty acids) (see Section 3.1 of the Standard)

Fatty acid	**Sunflowerseed oil**
C18:1	14.0 - ~~39.4~~ **43.0**
C18:2	**45.4** ~~48.3~~ - 74.0

Part B: Appendix: Section 3 - Physical and chemical parameters

OTHER QUALITY AND COMPOSITION FACTORS

3. CHEMICAL AND PHYSICAL CHARACTERISTICS

Chemical and Physical Characteristics are given in Table 2.

Table 2: Chemical and physical characteristics of crude vegetable oils (see Appendix of the Standard)

Parameter	**Proposed values**
Refractive index (ND 40ºC)	1.461 – ~~1.468~~ **1.475**
Saponification value (mg KOH/g oil)	**187** ~~188~~ - 194
Iodine value	118 -141
Relative density (xºC/water at 20ºC)	**0.916** ~~0.918~~ - 0.923