

Definition

Degummed oil 100%

Description

Crude soybean oil is oil extracted from soybean flakes with hexane as a solvent. Degummed oil is defined as pure soybean oil produced from crude soybean oil from which most of the natural gums (phospholipids) have been removed.¹

Selecta's degummed oil is NON-GMO and it has high standard of quality.

The crushing plant is GMP +B2 certified.

Classification/Regulatory Information

According to Brazilian Ministerial Order Nº 795, of 15 December 1993. Agriculture of Ministry and livestock supplies of Brazil (MAPA).

Registration Number at MAPA: MG-92183

Warranties Levels	
Acid value ²	1.00%
Moisture (max)	0.3%
Crude Fat (min)	0.1%
Phosphatides (max)	0.02%
lodine index	120 to 143
Unsaponifiable matter (max)	1.5%
Moisture, volatile matter (max)	0.5%
Peroxide value (max)	15meq/Kg

Analytical Method

AOCS

American Oil Chemists' Society

Packaging

Bulk

Shelf Life

6 Months

+55 (62) 3239-6000 (Phone) +55 (62) 3239-6030 (Fax)

Av. Jamel Čecílio, 2496 – Goiânia/GÓ – Brazil – 74.810-100 Rod. MG 29, km 2,6 – Araguari/MG – Brazil – 38.446-300

1- Source: Practical handbook of soybean processing and utilization. Erickson, D.R. AOCS Press, Champaign, Illinois 1995.
2- Free fatty acids, in oleic acid basis

www.selecta.com.br