

Sunflower oil High Oleic

The maximum of oleic acid



Very high heat and oxidation stability due to the high proportion of monounsaturated fatty acids and the low proportion of polyunsaturated fatty acids.

Qualities & Usage

We carry Sunflower oil High Oleic in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
220031	Sunflower oil High Oleic refined	Yes	Yes	Yes
220131	Sunflower Oil High Oleic refined organic	Yes	Yes	Yes
220172	Sunflower Oil High Oleic refined BSCI organic	Yes	Yes	Yes
220120	Sunflower oil virgin High Oleic organic	Yes	Yes	



Sunflower oil High Oleic

The maximum of oleic acid



Sunflower & sunflower seeds

The sunflower belongs to the genus *Helianthus* in the daisy family. The annual flower grows to heights of between one and three metres. The flower colours range from typical yellow to orange and even multicoloured. The flowering time is between June and September. Harvesting begins in mid-September, when the sunflower's leaves die and the flower petals come off. This is done with the help of special combine harvesters. After harvesting, the sunflower seeds usually need to be redried.

Sunflowers thrive in bright and warm locations with sufficient water. The high oleic sunflower is a variety of sunflower with a particularly high oleic acid content of between 80 and 90 %. The origin lies in a mutant found in Russia, from which the High-Oleic (HO) sunflower was bred in a conventional way. This is not genetic manipulation.



Sunflower oil High Oleic

The maximum of oleic acid

Cultivation & yield

The largest producers of sunflower seeds are Ukraine and Russia. Other important growing countries for high oleic sunflowers are Germany, Hungary, Austria, France, Argentina, Romania and China.

Background / history

The HO sunflower has been cultivated in Europe to a considerable extent since around 1995. Today varieties with up to 93 % oleic acid are cultivated in Germany.

The name "sunflower" comes from the fact that the flower always aligns both its leaves and its blossom to the position of the sun.



Sunflower oil High Oleic

refined

**Article number:**

220031

INCI name:

Helianthus Annuus Seed Oil oder Helianthus Annuus Hybrid Oil

CAS number:

8001-21-6 oder 164250-88-8

Botanical name:

Helianthus Annuus L.

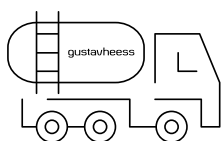
Usage:

Cosmetics, Food, Pharmaceuticals

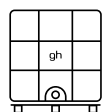
Certificates:

NATRUE

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Sunflower oil High Oleic

refined

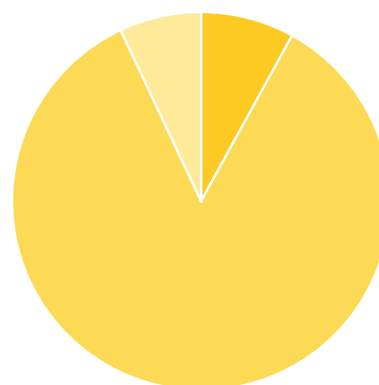
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	8 g
Monounsaturated fatty acids	85 g
Polyunsaturated fatty acids	7 g

Composition

C16:0 Palmitic acid	2 – 7 %
C18:1 Oleic acid	min. 75 %
C18:2 Linoleic acid	4 – 16 %

Fatty acids ratio



Sunflower Oil High Oleic

refined organic

**Article number:**

220131

INCI name:

Helianthus Annuus Seed Oil oder Helianthus Annuus Hybrid Oil

CAS number:

8001-21-6 oder 164250-88-8

Botanical name:

Helianthus Annuus L.

Usage:

Cosmetics, Food, Pharmaceuticals

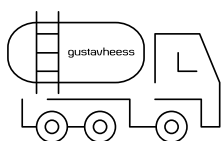
Certificates:

EU organic

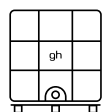
Origin:

Our sunflower oil high oleic refined organic comes mainly from Austria, Hungary, Germany, Czech Republic, Slovakia and France.

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



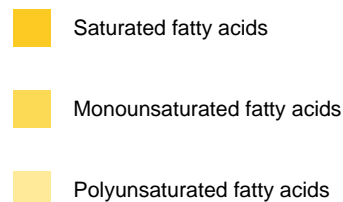
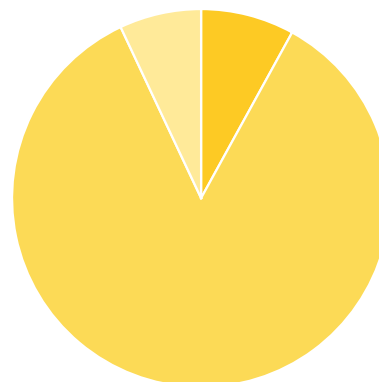
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	8 g
Monounsaturated fatty acids	85 g
Polyunsaturated fatty acids	7 g

Composition

C16:0 Palmitic acid	2 – 7 %
C18:1 Oleic acid	min. 75 %
C18:2 Linoleic acid	4 – 16 %

Fatty acids ratio



Sunflower Oil High Oleic

refined organic



Production & description

Sunflower oil high oleic is the fatty oil obtained from the ripe seeds of *Helianthus annuus* L. (Asteraceae) by expression. It is then refined.

Clear, nearly colorless to pale yellow liquid, almost without odour.



Sunflower Oil High Oleic

refined organic

Gustav Heess

Sunflower Oil High Oleic refined organic

Our organic sunflower oil high oleic refined is obtained by purely mechanical pressing of selected oleic acid-rich sunflower seeds from controlled organic cultivation. For a production process that is as gentle as possible, chemical extraction is avoided. The resulting oleic acid-rich sunflower oil is then gently refined.



Sunflower Oil High Oleic

refined organic

Usage

- Use as base oil in creams
- Particularly suitable for the production of massage oils due to its high durability
- Use in skin care creams, as it stores moisture
- Excellent use as cooking, frying and deep-frying fat, as it is very heat stable with a high proportion of oleic acid
- For making margarine or mayonnaise
- Very healthy, because of the extremely high content of mono-unsaturated oleic acid
- Extraction of medicinal plant extracts (St. John's wort oil)
- Basis for ointments, due to the high durability

Cosmetics

Food

Pharmaceutics



Sunflower Oil High Oleic

refined BSCI organic

**Article number:**

220172

INCI name:

Helianthus Annuus Seed Oil oder Helianthus Annuus Hybrid Oil

CAS number:

8001-21-6 oder 164250-88-8

Botanical name:

Helianthus Annuus L.

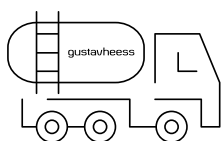
Usage:

Cosmetics, Food, Pharmaceuticals

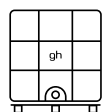
Certificates:

EU organic

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Sunflower Oil High Oleic

refined BSCI organic

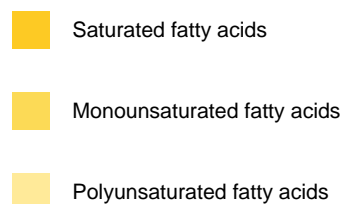
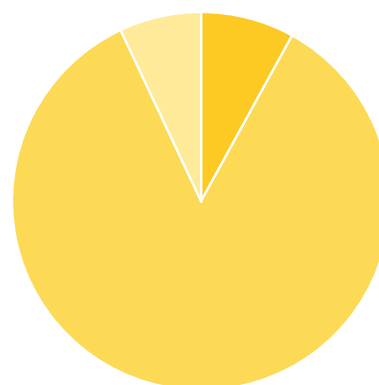
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	8 g
Monounsaturated fatty acids	85 g
Polyunsaturated fatty acids	7 g

Composition

C16:0 Palmitic acid	2 – 7 %
C18:1 Oleic acid	min. 75 %
C18:2 Linoleic acid	4 – 16 %

Fatty acids ratio



Sunflower oil virgin

High Oleic organic

**Article number:**

220120

INCI name:

Helianthus Annuus Seed Oil oder Helianthus Annuus Hybrid Oil

CAS number:

8001-21-6 oder 164250-88-8

Botanical name:

Helianthus Annuus L.

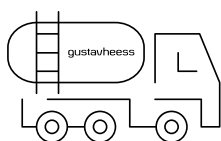
Usage:

Cosmetics, Food

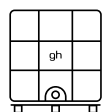
Certificates:

EU organic

Our packaging



25,000 kg Tank truck



900 kg IBC



190 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Sunflower oil virgin

High Oleic organic

Nutritional values & composition

Nutritional value (per 100g)

Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	8 g
Monounsaturated fatty acids	85 g
Polyunsaturated fatty acids	7 g

Composition

C16:0 Palmitic acid	2 – 7 %
C18:1 Oleic acid	min. 75 %
C18:2 Linoleic acid	4 – 16 %

Fatty acids ratio

