



Sunflower Oil

Sunflower oil is the non-volatile oil compressed from the seeds of sunflower. Sunflower oil is commonly used in food as a frying oil, and in cosmetic formulations as an emollient. The world's total production of sunflower oil in 2016 was nearly 18 million tonnes, with Ukraine and Russia as the largest producers.

Refined versus unrefined

Refining sunflower oil through solvent extraction, de-gumming, neutralization, and bleaching can make it more stable and suitable for high-temperature cooking; but, will also remove some of the oil's nutrients; flavor; color (resulting in a pale-yellow); free fatty acids; phospholipids; polyphenols; and, phytosterols.

Unrefined sunflower oil is less heat-stable (and therefore well-suited to dishes that are either raw or cooked at low temperatures); but, will retain more of its original nutrient content, flavor, and color (light-amber).

Soybean oil

Soybean oil is a vegetable oil extracted from the seeds of the soybean (Glycine max). It is one of the most widely consumed cooking oils. As a drying oil.

Epoxydized soybean oil (ESBO) is a collection of organic compounds obtained from the epoxydation of soybean oil. It is used as a

COOKING OIL

SUNFLOWER OIL

PALM OIL

SOYABEAN OIL

CORN OIL

CANOLA OIL

RAPESEED OIL

Palm Oil

Palm oil is an edible vegetable oil derived from the mesocarp (reddish pulp) of the fruit of the oil palms. Palm oil is naturally reddish in color because of a high beta-carotene content. The differences are in color (raw palm kernel oil lacks carotenoids and is not red), and in saturated fat content: palm mesocarp oil is 49% saturated, while palm kernel oil and coconut oil are 81% and 86% saturated fats, respectively. However, crude red palm oil that has been refined, bleached and deodorized, a common commodity called RBD palm oil, does not contain carotenoids.

Indonesia and Malaysia together, the top two producers of palm oil globally; world production of palm oil and palm kernel oil amounted to 58 million tonnes. According to FAO forecasts by 2020 the global demand for palm oil will double, and triple by 2050.



Corn oil

Corn oil (maize oil) is oil extracted from the germ of corn (maize). Its main use is in cooking, where its high smoke point makes refined corn oil a valuable frying oil. It is also a key ingredient in some margarines. Corn oil is generally less expensive than most other types of vegetable oils.

Corn oil is also a feedstock used for biodiesel. Other industrial uses for corn oil include soap, salve, paint, rust proofing for metal surfaces, inks, textiles, nitroglycerin, and insecticides. solvent process, as well as a smaller market share.



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Canola Oil

Canola oil, or canola for short, is a vegetable oil derived from rapeseed that is low in erucic acid, as opposed to colza oil. There are both edible and industrial forms produced from the seed of any of several cultivars of rapeseed Brassicaceae family of plants, namely cultivars of *Brassica napus* L., *Brassica rapa* subsp. *oleifera*, syn. *B. campestris* L. or *Brassica juncea*, which are also referred to as "canola".

Canola was developed through conventional plant breeding from rapeseed, an oilseed plant already used in ancient civilizations as a fuel. The word "rape" in rapeseed comes from the Latin word *rapum* meaning turnip. Turnip, rutabaga, cabbage, Brussels sprouts, mustard, and many other vegetables are related to the two natural canola varieties commonly grown, which are cultivars of *B. napus* and *B. rapa*. The change in name serves to distinguish it from natural rapeseed oil, which has much higher erucic acid content.

In 2014, world production of rapeseed was 73.8 million tonnes, led by Canada and China accounting together for 41% of the world total. India, Germany, and France also had significant production. Of 15.6 million tonnes grown, Canada – the world's largest exporter – exported 45% of this production.

Rapeseed Oil

The term "rape" derives from the Latin word for turnip, *rapum*. Rapeseed (*Brassica napus*), also known as rape,[1] oilseed rape[1] (and, in the case of one particular group of cultivars, canola), is a bright-yellow flowering member of the family Brassicaceae (mustard or cabbage family), cultivated mainly for its oil-rich seed. It is the third-largest source of vegetable oil in the world.

rapeseed is grown for the production of animal feed, edible vegetable oils, and biodiesel; leading producers include the European Union, Canada, China, India, and Australia. In India, 6.7 million tons are produced annually.[9] According to the United States Department of Agriculture, rapeseed was the third-leading source of vegetable oil in the world in 2000, after soybean and palm oil. It is the world's second-leading source of protein meal after soybean. The Food and Agriculture Organization reports estimated 58.4 million tons in the 2010–2011 season.

Your Trade partner for global need (export / import),

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