

# **REFINED SUNFLOWER OIL -HEALTHY COOKING OIL**



HEALTHY SUNFLOWER OIL SUITABLE FOR FOOD USE IS DISTRIBUTED WHOLESALE BY PHARMA 1 HUMANITAS WITH THE HEALTHIEST NUTRITIONAL FORMULA.







# **REFINED SUNFLOWER OIL -HEALTHY COOKING OIL**



# **1 litre – 5 litre – 10 litre healthy cooking oil**













NUTRITIONAL FORMULA.



Among vitamins and minerals, 100 g of refined sunflower oil provide:

- ✓ 68 mg of vitamin E
- $\checkmark$  0,1 mg of iron
- $\checkmark$  traces of sodium
- $\checkmark$  traces of potassium
- $\checkmark$  traces of calcium
- $\checkmark$  traces of zinc
- $\checkmark$  traces of selenium



Refine suplower on

Sunflower oil is a vegetable fat obtained by pressing sunflower seeds (Helianthus annuus L.), a species belonging to the Asteraceae family.

What are its nutritional properties?

100 g of sunflower oil provides approximately 900 Calories in the form of lipids.

In particular, 100 g of sunflower oil provide:

11.24 g of saturated fats

33.37 g of monounsaturated fats, including 32.91 g of oleic acid

50.22 g of polyunsaturated fats, including 49.89 g of linoleic acid and 0.33 g of alpha-linolenic acid

# SUNFLOWER OIL SOURCED DIRECTLY FROM FACTORY



# REFINED SUNFLOWER OIL PACKED IN 5 LITRE FORMAT





# REFINED SUNFLOWER OIL PACKED IN 1 LTRE FORMAT







#### **POSSIBLE BENEFITS AND CONTRAINDICATIONS:**

Sunflower oil seems to be useful in cases of constipation. It is also recommended to combat excess blood cholesterol of "bad", which accumulates in the artery walls and increases cardiovascular risk by promoting atherosclerosis. However, it seems that other plant-based oils are more effective in terms of reducing cholesterol, especially in the case of those suffering from peripheral vascular disease or those at higher than normal risk of atherosclerosis. From a nutritional point of view, it is a good source of unsaturated fats that can be used to replace other seasoning fats richer in saturated fats. It is also a source of molecules with antioxidant activity, in particular vitamin E.

Sunflower seed oil can trigger allergic reactions in people who are hypersensitive to plants belonging to the Asteraceae family, such as ragweed, chrysanthemum and daisy.

Consumption of sunflower oil may be contraindicated in diabetes because it appears to increase fasting insulin and blood sugar levels. It also appears to increase postprandial blood lipid levels. This may increase the risk of atherosclerosis in those with type 2 diabetes.







### REFINED & CRUDE COSMETIC & COOKINGS OILS EXPORT PACKAGING

### **1000 LITRE**









## REFINED CORN OIL PACKED IN: 11-21-31-51-101-151-201-25



### REFINED RAPE-SEED PACKED IN: 11-21-31-51-101-151-201-



## REFINED RAPE-SEED PACKED IN: 1 L - 2L - 3L - 5L - 10 L - 15 L - 20L -

What is rapeseed oil? Rapeseed oil is a vegetable fat obtained from the seeds of plants belonging to the Brassica genus. Initially used outside the food sector, it was introduced into the kitchen in the mid-1800s. For a long time, however, it was considered a product of inferior quality compared to other vegetable oils or even potentially dangerous to health.

What are its nutritional properties?

100 g of rapeseed oil provides approximately 900 Calories in the form of lipids.

In particular, 100 g of rapeseed oil provide:

6.31 g of saturated fats

61.52 g of monounsaturated fats, including 55.84 g of oleic acid

29.62 g of polyunsaturated fats, including 20.54 g of linoleic acid and 9.08 g of alpha-linolenic acid

Among vitamins and minerals, 100 g of rapeseed oil provide:

22.2 mg of vitamin E

0.1 mg of iron

trace amounts of sodium

trace amounts of potassium

## REFINED SOVA OIL PACKED IN: 11-31-51-101-151-201-251



## REFINED SOVA OIL PACKED IN: 1 L - 3 L - 5 L - 10 L - 15 L - 20 L - 25 L

### What is soybean oil?

Soybean oil is a vegetable fat obtained from the seeds of Glycine max L., a plant belonging to the Fabaceae family (legumes).

### What are its nutritional properties?

100 g of soybean oil provides approximately 900 Calories in the form of lipids.

#### In particular, 100 g of soybean oil provide:

traces of water 99.9 g of lipids, including 14.02 g of saturated fats and 22.76 g of monounsaturated fats, of which 22.26 g in the form of oleic acid 58.96 g of polyunsaturated fats, including 51.36 g of linoleic acid and 7.6 g of alpha-linoleic acid.

# Among vitamins and minerals, 100 g of soybean oil provide:

18.5 mg of vitamin E -0.1 mg of iron

#### traces of sodium

traces of potassium

traces of calcium

traces of zinc

traces of selenium

Soybean oil is a source of phytosterols.

### **CRUDE SUNFLOWER OIL PACKED IN: FLEXI-TANK**



## REFINED PEANUT OIL PACKED IN: 1 L - 3L - 5L - 10 L - 15 L - 20L - 25 L





### **REFINED COCONUT OIL PACKED IN: FLEXITANK OR BULK**







## REFINED CANOLA OIL PACKED IN: 11-31-51-101-151-201-251





### **OLIVE OIL EXTRA VIRGIN PACKED IN: 1 LITRE**



### **OLIVE OIL EXTRA VIRGIN PACKED IN: 5 LITRE**







VEGETABLE OILS ARE VERY USEFUL IN COOKING FOR GDO MARKET AS FOOD AND ARE ALSO IDEAL AS INGREDIENTS IN COSMETIC SECTOR TO PROTECT THE SKIN DURING THE COLD SEASON. VEGETABLE OILS, FROM COOKING TO COSMETICS TO NOURISH THE SKIN OF THE FACE AND BODY.











