

SRI LANKA STANDARD 946: 2018
UDC 665.34

**SPECIFICATION FOR
SUNFLOWER OIL**
(First Revision)

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
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(First Revision)

SLS 946: 2018

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FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2018-08-10

This Standard was first published in 1991. In this first revision, a new type of sunflower oil naming high oleic acid sunflower oil has been introduced. In addition to that, chemical requirements have been revised and limits for aflatoxins and the levels for heavy metals have been introduced to safeguard the consumers. Fatty acid profile has been inserted to assure the quality of the product.

This Standard is subject to the restrictions imposed under the Sri Lanka Food Act No. 26 of 1980 and the regulations framed thereunder.

For the purpose of deciding whether a particular requirement of this Standard is complied with the final value observed or calculated, expressing the results of a test or analysis, shall be rounded off as in accordance with **SLS 102**. The number of significant figures to be retained in the rounded off value shall be the same as that of the specified value in this Standard.

In the revision of this Standard, valuable assistance derived from the relevant publications of the Codex Alimentarius Commission and the Bureau of Indian Standards is gratefully acknowledged.

1 SCOPE

This Standard prescribes the requirements and methods of sampling and test for sunflower (synonym: sunflowerseed) oil, derived from the seeds of sunflower (*Helianthus annuus* L.) by the process of expression and/ or extraction.

2 REFERENCES

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|-----|-----|--|
| SLS | 102 | Rules for rounding off numerical values |
| SLS | 143 | Code of practice for general principles of food hygiene |
| SLS | 313 | Methods for analysis of animal and vegetable fats and oils |
| | | Part 1/ Section 1 Determination of physical characteristics/ Preparation of test sample |
| | | Part 1/ Section 2 Determination of physical characteristics/ Determination of the relative density at t °C/ t ₀ °C in air |
| | | Part 1/ Section 4 Determination of physical characteristics/ Determination of Lovibond colour |