Crude soybean oil

01 / Product perspective

CHOOSE THE OIL BY ITS OPERATING CONDITIONS

The process temperature, final texture and storage conditions matter as much as the oil name. Compare the agreed oil grade and fatty-acid profile; the generic profile of one oil cannot validate a blend or an unrefined shipment.

REFINERY INPUT BASIS

Crude soybean oil is a refinery input. Request free fatty acids, phosphorus, moisture/impurities and oil identity. A finished edible-oil label does not establish the composition or suitability of the crude shipment.

BUILD THE RIGHT ANALYTICAL PROFILE

Ask for results on a stated sample and reporting basis. Include moisture, the relevant composition measures, test method, sample date and lot identity. Leave a parameter unconfirmed until the offered product is defined.

Use page 3 to record the analytical profile and supporting documents you need.

WHY THE BASIS MATTERS

A profile for a differently processed ingredient can give a false comparison. The food state, tissue, recipe, moisture and analytical basis should match the proposed use. Product-specific requirements on the following page help turn research into a clear purchasing brief.

RESEARCH SOURCES

USDA FoodData Central, SR Legacy: Comparator selection and reporting-basis guidance. No mismatched numerical food profile has been assigned.
Open the nutrition reference

Open the product and latest enquiry

Crude soybean oil

02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Crude soybean oil, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Free fatty acids: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Phosphorus and gums: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Moisture and impurities: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Bulk handling and refinery requirements: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

OXIDATIVE CONDITION

Peroxide and secondary oxidation results answer different questions.

Request: Agreed peroxide and anisidine methods, limits and sampling date.

IDENTITY AND FRACTION

An oil, an olein fraction and a stearin fraction behave differently.

Request: Oil identity, fraction and fatty-acid profile.

PROCESS REQUIREMENTS

Refining status affects suitability for the proposed use.

Request: Grade, acid value/free fatty acids and intended-use requirements.

BULK TRANSFER

Temperature and transport history can affect product quality.

Request: Previous cargo suitability, tank hygiene and transfer conditions.

STORAGE AND DOCUMENT BASIS

Agree the storage conditions, shelf life and pack protection for the actual product. Request sample/lot identity, ingredients where relevant, analytical results and destination-specific documents.

Research reference: Codex Alimentarius - official commodity standards

Crude soybean oil

03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to info@saiagrobrazil.agr.br. For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

Crude soybean oil

QUANTITY AND UNIT

PURCHASE FREQUENCY

Select frequency

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

To be discussed

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

To be discussed

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

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