



# Rice bran 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.

### NUTRITION REFERENCE | PER 100 G EDIBLE PORTION

Reference food: Oil, rice bran

|          |               |         |              |
|----------|---------------|---------|--------------|
| ENERGY   | PROTEIN       | FAT     | CARBOHYDRATE |
| 884 kcal | 0.0 g         | 100.0 g | 0.0 g        |
| FIBRE    | SATURATED FAT | IRON    | POTASSIUM    |
| 0.0 g    | 19.7 g        | 0.1 mg  | 0.0 mg       |

USDA comparator, not a Brazilian lot certificate or finished-product nutrition label. Edible tissue excludes bones. The raw/dried state and trim shown in the reference description determine the comparison; cooking, refining and added ingredients may change it.

### HOW TO USE THIS INFORMATION

The fat and saturated-fat figures help compare formulation inputs; they do not predict frying life or shelf life. Those require the offered oil profile and your actual process.

### RESEARCH SOURCES

USDA FoodData Central, SR Legacy: FDC ID 171013.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



# Rice bran oil

## 02 / Practical evaluation & sourcing

### TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Rice bran 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 / Refining grade: 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 / Acidity and peroxide value: 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 / Colour and sensory 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.

04 / Requested composition and packaging: 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.

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### OXIDATIVE CONDITION

Peroxide and secondary oxidation results answer different questions.

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

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### IDENTITY AND FRACTION

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

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

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### PROCESS REQUIREMENTS

Refining status affects suitability for the proposed use.

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

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### 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



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## 03 / Complete your purchasing brief

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

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

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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