



VELESA LYON

EXPORT / IMPORT TRADING

SUNFLOWER OIL

Keeping health and taste together, Sunflower Oil is derived from top-quality seeds and packaged with high-technology machinery without human touch.

Containing high-vitamin E rate, Sunflower Oil is an ideal choice for all types of food with its lightness and taste. It is a vegetable oil with highest linoleic fat acid rate (omega 6). This fat is necessary for central nervous system and eyes.

It is also a source of energy and supports growth and development.

Sunflower Oil is released to the market in plastic bottles of 1l, 2l, 3l, and 5l and in tins of 5l, 10l, and 18l.



Refining is a process, carried out to get rid of foreign substances formed in production phases of oil. Scientifically; to enable the oil to gain properties suitable for consumption, the impurities within the oil must be removed carefully. This condition in oil is provided through refining. The refining process in oil is executed in two methods such as chemical and physical.

While there are phases in chemical refining such as removal of phospholipids (de-gumming), de-acidifying (neutralization), de-coloring (bleaching), removal of waxy substances (winterization), and removal of odor (deodorization); in physical refining, the neutralization and deodorization processes are applied collectively following the de-gumming, bleaching and winterization processes.

Products are refined physically in new refining facilities of Yonca Gıda Sanayi A.Ş. (Yonca Food Industries Inc.). Both neutralization and deodorization is carried out in physical refining and therefore no chemical additives are used during refining process. The physical refining of the oil is applied with thermal processes. This physical process carried out under high temperature in vacuum provides more durability by bringing more resistance in the refined oil as well.

SPECIFICATION OF SUNFLOWER OIL

| nutrition facts per | 100 gram |
|------------------------------------|--------------------|
| energy | 894 kcal (3674 kj) |
| protein | 0 g |
| monounsaturated fatty acids | 34 g |
| polyunsaturated fatty acids | 56 g |
| saturated fatty acid | 10 g |
| trans fatty acids | 0 g |
| cholesterol | 0 mg |
| carbohydrate | 0 g |
| fiber | 0 g |
| sodium | 0 mg |



Information for product packaging

| | | | PALLETIZED IN FCL | | | | BULK IN FCL | |
|---------------------|------------------|-------------|---------------------|---------------------|---------------------|---------------------|---------------------|---------------------|
| Packaging | Pieces in carton | Pallet size | Pallets per 20' fcl | Pallets per 40' fcl | Cartons per 20' fcl | Cartons per 40' fcl | Cartons per 20' fcl | Cartons per 40' fcl |
| 1 lt Plastic Bottle | 15 | 80x120 | 11 | 24 | 770 | 1680 | 1150 | 1780 |
| 2 lt Plastic Bottle | 6 | 80x120 | 11 | 24 | 990 | 2160 | 1440 | 2250 |
| 3 lt Plastic Bottle | 6 | 80x120 | 11 | 24 | 594 | 1296 | 804 | 1500 |
| 5 lt Plastic Bottle | 4 | 80x120 | 11 | 24 | 440 | 960 | 840 | 1350 |
| 5 lt Plastic Jar | 4 | 110x110 | 10 | 20 | 540 | 1080 | 720 | 1340 |
| 4 lt Tin | 4 | 80x120 | 11 | 24 | 726 | 1584 | 1500 | 1675 |
| 5 lt Tin | 4 | 80x120 | 11 | 24 | 660 | 1310 | 1300 | 1335 |
| 10 lt Tin | 1 | 80x120 | 11 | 24 | 1320 | 2304 | 2233 | 2650 |
| 18 lt Tin | 1 | 80x120 | 11 | 24 | 660 | 1440 | 1080 | 1500 |