



ZENITH ECLIPSE JOURNAL

SUNFLOWER OIL

The oil buying brief.

Refining state. Fatty-acid identity. End use. Give each a place in the specification, then connect the accepted lot with its packing, handling and delivery plan.

THE COVER STORY

Separate refining state from fatty-acid identity.
Read oil analysis in its sampling context.
Connect refinery or food use with the cargo plan.

03

SELECT YOUR PRODUCT

Choose by end use and product form.

04

READ THE QUALITY

Match the tests to your requirements.

06

CONNECT THE ROUTE

Align the cargo contract with delivery.

THE ZENITH ECLIPSE APPROACH

Begin with the oil's purpose.

Refinery feedstock, food manufacture and bottling need different buying briefs. A sunflower oil name alone does not define the requirement.



We review sunflower oil enquiries for refiners, food manufacturers, foodservice buyers, bottlers and distributors. Tell us how the oil will be used and what the receiving operation needs to approve.

Keep refining state separate from fatty-acid identity. Crude and refined describe processing status; conventional and high-oleic describe an agreed profile. A high-oleic designation does not make a crude lot ready for direct food use.

Then specify process claims, analytical acceptance and sensory requirements. Connect them with quantity, packing, storage expectations and the delivery window. Our team will confirm the offered oil, supporting evidence and freight scope together, with the actual origin and availability stated in the offer.

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PRODUCT PORTFOLIO

Choose state and profile.

These buying routes answer different questions. Combine the required process state, fatty-acid profile and end-use specification in the offer.



01 Crude sunflower oil

Specify oil for the receiving refinery's process, with extraction route and relevant quality limits. Crude oil needs its own acceptance brief and is not automatically ready for direct consumption.

02 Refined sunflower oil

For food manufacture or bottling, define the refining finish, sensory acceptance and lot analysis. Add clarity or wax-related requirements where the application needs them, and confirm the finished product specification.

03 Conventional profile

Require the lot's fatty-acid profile under the agreed sunflower identity. State crude or refined separately, then review the oil against the recipe, process and destination requirements.

04 High-oleic profile

Use a named high-oleic definition and supporting lot fatty-acid analysis. Confirm the refining state and application requirements independently; the designation alone does not establish frying life or finished-product performance.

05 Cold-pressed or virgin

Confirm mechanical extraction and the declared process. Under Codex, cold-pressed excludes applied heat; virgin may involve heat. Agree permitted purification, sensory criteria and end use for the offered oil.

THE BUYER'S QUALITY GUIDE

Read the lot in context.

Identify the sample point, date, method and units. Match acceptance criteria to the oil's identity, process and intended use.



PARAMETER	WHAT THE BUYER SHOULD CHECK
Identity & profile	Confirm sunflower botanical source, refining state and declared fatty-acid category. Require the relevant composition method and lot profile. Verify high-oleic identity against a named definition.
Process & sensory	Record extraction, refining and any cold-pressed or virgin claim with process evidence. Set colour, odour, taste and clarity criteria for the intended use, including the assessment conditions.
Acid value & FFA	Specify acid value or free fatty acids, method and units. For FFA, name the reference fatty acid used in reporting. ISO 660:2020 addresses acidity; compare results on the same basis.
Oxidation context	Name the peroxide method, such as ISO 3960:2017, and sampling point. Add secondary-oxidation or stability tests where needed. One peroxide result does not establish remaining shelf life.
Water & impurities	Agree moisture and volatile matter, insoluble impurities and required methods. Add phosphorus, soaps or wax-related criteria where the process needs them. Keep limits specific to the contracted grade.
Safety & lot release	Set relevant contaminant, residue and additive requirements for the destination and end use. Agree representative sampling, retained samples and retesting. Connect the COA and release decision to the lot.

An oil result belongs to a lot and a moment.

SOURCE READING

- Codex / Named oil identity
- ISO / Acid value and acidity
- ISO / Peroxide value

PACKING & RECEIVING

Protect the oil in transfer.

Choose suitable food-contact packaging and a clean receiving system, then agree the storage and transfer conditions.

01

PACKAGED / DISTRIBUTION

Bottles & containers

Specify food-contact pack material, net contents, closure, labels and case arrangement. Review light exposure and storage conditions against the intended use. Confirm the pack available for the offered oil.

02

DRUMS / IBCS

Drums & IBCs

Share filling, closure, seal, lifting and discharge requirements. Confirm suitable food-contact construction and clean, dry equipment. Keep oil identity and lot marks visible through warehouse handling and transfer.

03

BULK / TRANSFER PLAN

Suitable bulk carriage

Review flexitank, tanker or vessel-tank feasibility for the oil and route. Agree tank and hose suitability, cleanliness, previous-cargo checks and transfer arrangements before confirming the loading plan.

Keep handling inside the buying brief.

Control unnecessary exposure to air, light and excessive heat, and prevent water, odour and incompatible-material contamination. Agree transfer temperatures for the oil and equipment without unnecessary heating. Include storage duration and receiving conditions in the enquiry. Packaging and bulk options depend on product, quantity and route, with the feasible configuration confirmed in the offer.

Connect approval and carriage.

Keep product acceptance, transport hygiene and destination readiness connected through each commercial handover.

OCEAN

ROAD

RAIL

MULTIMODAL

We review oil and freight requirements together. Share the refining state, fatty-acid identity, end use, quantity, packing and receiving place. Include sampling and approval milestones before the cargo schedule is agreed.

01 Name the handover

State the Incoterms® 2020 rule and exact port or place. Agree loading, carriage, insurance and destination responsibilities so the product quotation and freight proposal describe the same commercial scope.

02 Set the handling record

For bulk routes, agree suitable food-contact tanks, lines and hoses, cleaning evidence and previous-cargo review. Apply relevant destination and transport requirements; preserve the oil's lot identity through each transfer.

03 Link release and receipt

Align COA, origin and process evidence, packing or weight records and transport documents. Confirm food-import requirements, inspection timing and receiving checks, including seal, condition and agreed sampling records.

SOURCE READING

[ICC / Incoterms 2020](#)

PROCUREMENT WORKSHEET

Build your sunflower oil RFQ.

Put these eight details into one brief for the commercial, quality, processing and freight teams.

YOUR SUNFLOWER OIL ENQUIRY / EIGHT DETAILS

- ☐ End use, receiving process and product approval requirements
- ☐ Crude or refined state and required refining finish
- ☐ Conventional or high-oleic identity with definition and fatty-acid evidence
- ☐ Extraction route and any cold-pressed or virgin process claim
- ☐ Quality limits, methods, units, sample point and sensory criteria
- ☐ Quantity, food-contact pack, storage period and transfer arrangements
- ☐ Destination, Incoterms® rule and shipment or arrival window
- ☐ Sampling, safety checks, transport hygiene and required documents

Still defining the specification?

Begin with refining state, required profile, end use, volume and destination if the specification is developing. Share the analytical and sensory criteria your plant uses. Flag essential process claims and approval steps. Our team will confirm the offered oil, evidence, packing and delivery scope in writing.

[SEND YOUR SUNFLOWER OIL REQUIREMENTS](#)



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YOUR NEXT SUNFLOWER OIL PURCHASE

Your product. Your requirements.

Let's connect the details.

Share the refining state, fatty-acid profile, process claims, end use, quality limits, quantity and destination. Our team will review your sunflower oil enquiry and confirm the applicable product and delivery scope.

SUNFLOWER OIL SALES

sales@zenitheclipse.com

FREIGHT & LOGISTICS

trans@zenitheclipse.com

TELEPHONE / WHATSAPP

+971 4 250 0715



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zenitheclipse.com

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