

SOYBEAN OIL

AVAILABILITY:
CONVENTIONAL, ORGANIC,
NON GMO

Cold-pressed Soya Excel Soybean Oil is a great natural source of tocopherol (vitamin E), a powerful antioxidant that allows for extended oil preservation. This energy source is high quality, entirely vegetable and highly digestible; it will naturally enrich your nutritional programs with unsaturated omega-6 and omega-3 fatty acids. The oil congeals at -5 °C, the lowest of all vegetable oils.

SOYBEAN OIL

TYPICAL ANALYSIS

	AS FED	
DRY MATTER (DM) %	99,75	
MOISTURE %	0,25	
INSOLUBLE %	0,01	
UNSATURATED %	0,46	
SAPONIFIABLE NUMBER	177,84	
FREE FATTY ACIDS %	0,36	
PEROXIDE VALUE %	10,05	
IODINE VALUE %	129,61	
MIU CALCULATED VALUE	0,72	
TOCOPHENOL (VITAMIN E) PPM NATURALLY PRESENT IN TRITURO®	1566,00	
<i>METABOLIZABLE ENERGY (ME) POULTRY KCAL/KG</i>	<i>9200,00</i>	
<i>METABOLIZABLE ENERGY (ME) SWINE KCAL/KG</i>	<i>8500,00</i>	
<i>METABOLIZABLE ENERGY (ME) DAIRY MCAL/KG</i>	<i>5,80</i>	
<i>METABOLIZABLE ENERGY (ME) HORSE KCAL/KG</i>	<i>8980,00</i>	
FATTY ACIDS (% FREE FATTY ACIDS)	C14:0 MYRISTIC %	0,06
	C16:0 PALMITIC %	11,35
	C16:1 CIS-9 PALMITOLEIC %	0,12
	C17:0 MARGARIC %	0,08
	C18:0 STEARIC %	3,66
	C18:1 CIS-9 OLEIC %	20,61
	C18:2 CIS-9,12 LINOLEIC %	52,63
	C18:3 C-9,12,15 LINOLENIC %	7,50
	C20:0 ARACHIDIC %	0,36
	C22:0 %	0,37
	C23:0 %	0,05
	C24:0 %	0,13

GARANTIED ANALYSIS

MOISTURE % MAX	0,35
FREE FATTY ACIDS % MAX	0,70
INSOLUBLE % MAX	0,06
UNSATURATED % MAX	0,90