



Rancho Cucamonga, CA 91730
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ciuti.com

Specification:

CORN OIL

Description: Corn oil is fully refined, bleached, winterized, deodorized (RBWD) and processed through a completely separate extracting, refining, and dewaxing system for food uses.

- High in unsaturated fats
- Rich source of linoleic acid
- Carrier for drug molecules in pharmaceutical preparations
- Built-in resistance to breakdown
- Excellent source of tocopherols
- No cholesterol
- High natural stability

Applications: This product is used in the food industry and as a carrier oil for skin care products. Our corn oil is a good fit for value cooking, frying, and as a general consumer and institutional bulk ingredient food oil.

Storage: Store in a cool, dry, dark place (50°F to 68°F optimum) away from heat and oxidizers.

Shelf Life: Shelf life is 24 months from date of production. Ciuti guarantees a minimum of 12 months from date of shipment.

Country of Origin: USA.

Sizes:

2 LT PET Bottle
88 OZ HDPE F-Style Bottle
1 GL HDPE F-Style Bottle
35 LB Jug-in-Box
55 GL Drum
265 GL IBC Tote
275 GL Corrugated Tote
Road Tanker
Flexitank

Registrations and Other Product Information:

CAS 8001-30-7
EINCS 232-281-2
INCL: Zea mays (maize) oil
Orthodox Union Kosher
Halal suitable but not certified
Prop 65 labeling is not required
BioEngineered (BE) disclosure is not required
Vegan

(Nutrition Facts per GL) **U**

Nutrition Facts	
252 Servings Per Container	
Serving Size	1 Tbsp(14g)
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 7g	
Monounsaturated Fat 4g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugars	
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
Vitamin E	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Corn Oil

USDA NDB (National Nutrition Database)

Nutrient	Unit	Value per 100.0g	Tbsp 13.5g
Proximates			
Water	g	0	0
Energy	kcal	900	122
Protein	g	0	0
Total lipid (fat)	g	100	13.5
Carbohydrate, by difference	g	0	0
Fiber, total dietary	g	0	0
Sugars, total	g	0	0
Minerals			
Calcium, Ca	mg	0	0
Iron, Fe	mg	0	0
Magnesium, Mg	mg	0	0
Phosphorus, P	mg	0	0
Potassium, K	mg	0	0
Sodium, Na	mg	0	0
Zinc, Zn	mg	0	0
Vitamins			
Vitamin C, total ascorbic acid	mg	0	0
Thiamin	mg	0	0
Riboflavin	mg	0	0
Niacin	mg	0	0
Vitamin B-6	mg	0	0
Folate, DFE	µg	0	0
Vitamin B-12	µg	0	0
Vitamin A, RAE	µg	0	0
Vitamin A, IU	IU	0	0
Vitamin E (alpha-tocopherol)	mg	14.3	1.93
Vitamin D (D2+D3)	µg	0	0
Vitamin D	IU	0	0
Vitamin K (phylloquinone)	µg	1.9	0.3
Lipids			
Fatty acids, total saturated	g	12.948	1.749
Fatty acids, total monounsaturated	g	27.576	3.724
Fatty acids, polyunsaturated	g	54.677	7.384
Cholesterol	mg	0	0
Other			
Caffeine	mg	0	0

Organoleptic Characteristics:

Appearance/Clarity	Clear, brilliant
Flavor/Odor	Typical
Color (Lovibond) Red	3.0 Max
Color (Lovibond) Yellow	N/A

Typical Analysis Ranges:

Free Fatty Acid	0.06 Max
(% m/m expressed in oleic acid)	
Moisture	0.5% Max
Peroxide Value	1 Max mg/kg
Iodine Value	120-130
Saponification Value	189-195
p-Anisidine Value	N/A
Cold Test	@0°C (hrs) - 20
Refractive Index (25°C)	1.466-1.489
Specific Gravity (25°F)	0.91-0.92
Oil Stability Index(OSI)	@110°C (hrs) - 7
Smoke Point	445°F-460°F
Additives	None

Typical Fatty Acid Ranges:

C 14:0 Myristic	N/A
C 16:0 Palmitic	11%-11.3%
C 16:1 Palmitoleic	0.11%
C 17:0 Heptadecanoic	N/A
C 17:1 Heptadecenoic	N/A
C 18:0 Stearic	1.8%-1.9%
C 18:1 Oleic	25.3%-27%
C 18:2 Linoleic	54%-60%
C 18:3 Linolenic	1.16%-1.5%
C 20:0 Arachidic	N/A
C 20:1 Gadoleic (eicosenoic)	N/A
C 22:0 Behenic	N/A
C 22:1 Erucic	N/A
C 24:0 Lignoceric	N/A

Pricing is based on above specification, any change in above specification may result in a change in pricing. This specification was developed with the utmost care based on up-to-date information available, but should be scrutinized by the recipient. It does not release from checking the quality of goods delivered with proper diligence.

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