



Edition: BP 2025 (Ph. Eur. 11.6 update)

Refined Sunflower Oil



[General Notices](#)

(Ph. Eur. monograph 1371)

Ph Eur

DEFINITION

Fatty oil obtained from the seeds of *Helianthus annuus* L. by mechanical expression or by extraction. It is then refined. A suitable antioxidant may be added.

CHARACTERS

Appearance

Clear, light yellow liquid.

Solubility

Practically insoluble in water and in ethanol (96 per cent), miscible with light petroleum (bp: 40-60 °C).

[Relative density](#)

About 0.921.

[Refractive index](#)

About 1.474.

IDENTIFICATION

Identification of fatty oils by thin-layer chromatography ([2.3.2](#)).

Results The chromatogram obtained is similar to the corresponding chromatogram shown in Figure 2.3.2.-1.

TESTS

[Acid value](#) ([2.5.1](#))

Maximum 0.5, determined on 10.0 g.

Peroxide value (2.5.5, Method A)

Maximum 10.0.

Unsaponifiable matter (2.5.7)

Maximum 1.5 per cent, determined on 5.0 g.

Alkaline impurities (2.4.19)

It complies with the test.

Composition of fatty acids (2.4.22, Method A)

Use the mixture of calibrating substances in Table 2.4.22.-3.

Composition of the fatty-acid fraction of the oil:

- *palmitic acid*: 4.0 per cent to 9.0 per cent,
- *stearic acid*: 1.0 per cent to 7.0 per cent,
- *oleic acid*: 14.0 per cent to 40.0 per cent,
- *linoleic acid*: 48.0 per cent to 74.0 per cent.

Water (2.5.32)

Maximum 0.1 per cent, determined on 1.00 g.

STORAGE

In an airtight, well-filled container, protected from light.

LABELLING

The label states whether the oil is obtained by mechanical expression or by extraction.

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