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Specification:
**NON-GMO
 RICE BRAN
 OIL**

Description: Non-GMO refined, bleached, dewaxed, deodorized rice bran oil.

- High smoke point
- Nice, light, nutty flavor
- Ingredient in nutraceutical softgels
- Used in cosmetics and hair conditioners
- Suitable for cooking, stir frying, and deep frying
- Rich in Vitamin E, oryzanol, & phytosterols
- Natural antioxidant
- Enhanced longevity performance in fryers

Applications: Used in food and cosmetic applications. Suitable for cooking and frying.

Storage: Store in a cool, dry, dark place (65°F to 75°F optimum) away from heat and oxidizers. Nitrogen topping is of advantage.

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: India.

Sizes:

- 1/2 GL 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 68553-81-1
- EINCS 271-397-8
- INCL: Rice Bran Oil
- Non-GMO Project Verified
- Kosher certified by Orthodox Union
- Halal suitable but not certified
- Prop 65 labeling is not required
- BioEngineered (BE) disclosure is not required
- Vegan



Nutrition Facts	
1164 Servings Per Container	
Serving Size	1 Tbsp(13.6g)
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 14g	21%
Saturated Fat 2.7g	13%
Trans Fat 0g	
Polyunsaturated Fat 4.8g	
Monounsaturated Fat 9g	
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%

*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: Rice Bran Oil

USDA NDB (National Nutrition Database)

Nutrient	Unit	Value per 100.0 g	Tbsp 13.5g
Proximates			
Water	g	0	0
Energy	kcal	884	119
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	0.07	0.01
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	32.3	4.36
Vitamin D (D2+D3)	µg	0	0
Vitamin D	IU	0	0
Vitamin K (phylloquinone)	µg	24.7	3.3
Lipids			
Fatty acids, total saturated	g	19.7	2.66
Fatty acids, total monounsaturated	g	39.3	5.307
Fatty acids, polyunsaturated	g	35	4.727
Cholesterol	mg	0	0
Other			
Caffeine	mg	0	0

Organoleptic Characteristics:

Appearance/Clarity Clear @ 130°F
 Note: This is not a winterized product. Rice bran oil will retain some natural waxes after processing.

Flavor/Odor Bland/None
 Color (Lovibond) Red 3.5 Max
 Color (Lovibond) Yellow N/A

Typical Analysis Ranges:

Free Fatty Acid 0.1% Max
 (% m/m expressed in oleic acid)
 Moisture 0.1% Max
 Peroxide Value 1.0 meq/kg max
 Iodine Value 78-108
 Saponification Value N/A
 p-Anisidine Value N/A
 Cold Test @0°C - 20 min
 Refractive Index N/A
 Specific Gravity N/A
 Oil Stability Index (OSI) @110°C (hrs) - 11
 Min Typical
 Smoke Point 450°F min
 Additives N/A

Typical Fatty Acid Ranges:

C 14:0 Myristic Acid 0.4% Typical
 C 16:0 Palmitic Acid 15.1% Typical
 C 16:1 Palmitoleic Acid 0.2% Typical
 C 17:0 Heptadecanoic Acid N/A
 C 17:1 Heptadecenoic Acid N/A
 C 18:0 Stearic Acid 2% Typical
 C 18:1 Oleic Acid 40.9% Typical
 C 18:2 Linoleic Acid 37.9% Typical
 C 18:3 Linolenic Acid 1.5% Typical
 C 20:0 Arachidic Acid 0.7% Typical
 C 20:1 Gadoleic Acid 0.6% Typical
 (eicosenoic)
 C 22:0 Behenic Acid 0.3% Typical
 C 22:1 Erucic Acid N/A
 C 24:0 Lignoceric Acid 0.4% Typical

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.

Revised: 01/04/2022