

Product Description:

- Product Name: Soybean Oil
- INCI Name: Glycine Soja (Soybean) Oil
- CAS No: 8024-78-3

Key Features:

- Versatile cooking oil
- High smoke point
- Healthy fats
- Vitamin E and K source
- Baking and salad dressings
- Relatively affordable

Applications:

- Cooking

Guidelines for Use:

Soybean oil's versatility makes it a valuable addition to your kitchen arsenal. Here are some tips for using it effectively:

- **Choose the right oil:** Depending on your cooking method and desired flavor, different grades of soybean oil are available, such as refined, unrefined, and expeller-pressed.
- **Heat it up:** Ensure the oil reaches the appropriate temperature before adding food to prevent sticking and ensure even cooking.
- **Store it right:** Keep soybean oil in a cool, dark place away from heat and light to maintain its freshness and prevent oxidation.
- **Use in moderation:** While a good source of healthy fats, remember to consume soybean oil as part of a balanced diet.

Compliance:

Our Soybean Oil is derived from sustainable sources and adheres to international safety and quality standards. It is free of allergens and GMOs.

***Certifications:** Non-GMO/Kosher