

GLOBALIZE



FOOD COMMODITIES



LEADING HIGH-QUALITY COMMODITIES EXPERT



GLOBALIZE

Bringing global opportunities to your door-step since 2005.

Commodities Purchase Procedure

1. Receive LOI (Letter of Intent) from the buyer.
2. Send SCO (Soft Corporate Offer) to the buyer.
3. Buyer issues ICPO (Irrevocable Corporate Purchase Order) + BCL (Bank Comfort Letter) as PoF (Proof of Funds).
4. Send FCO (Full Corporate Offer) to the buyer.
5. Buyer signs FCO and sends it back to the seller.
6. Seller sends SPA (Sales and Purchase Agreement) to the buyer.
7. Buyer signs SPA and resends it to the seller.
8. Seller signs the SPA and returns it to the buyer together with a Commercial Invoice.
9. PoP (Proof of Product) and Certifications are presented to the buyer ONLY at this moment. No PoP, Certifications, or proof of previous deals will be presented at any other time during the negotiation.
10. Buyer's bank sends to the seller's bank within 10 banking days, an operative financial instrument (MT 700 or MT760).
11. Once the financial instrument has been confirmed by the seller's bank, the seller starts to perform the contract.
12. Upon receiving an acceptable financial instrument, within 10 banking days, the seller's bank sends a performance bond (if negotiated) to the Buyer's bank.
13. Shipments are to start within 30~45 days after the buyer's bank releases the financial instrument (DLC) to the seller's bank.
14. The seller sends an Invitation Letter to the buyer to accompany the shipment.
15. Payment against BL and SGS shipping documents as per item 13.

Modalities Accepted: SPOT or 12 Months Contract.

We only accept Letters of Credit from World Top 50 Banks.



ICUMSA 45 is a type of sugar that meets the ICUMSA 45 standard. It is considered a premium quality sugar and is widely used in the food and beverage industry.

ICUMSA 45 is a white, refined sugar that is made from sugarcane or sugar beet. It is a high-purity sugar, with a low level of impurities such as molasses, ash and other minerals. This makes it a suitable sugar for use in food and beverage products, as well as in pharmaceuticals and personal care products.

ICUMSA 45 is widely used in the food industry, particularly in the production of baked goods, confectionery, and soft drinks. It is also used as a sweetener in some processed foods, and as an ingredient in some cosmetics and personal care products. ICUMSA 45 is widely produced and traded, and it is considered as a premium quality sugar, it is widely produced in countries like Brazil, Thailand, and India.

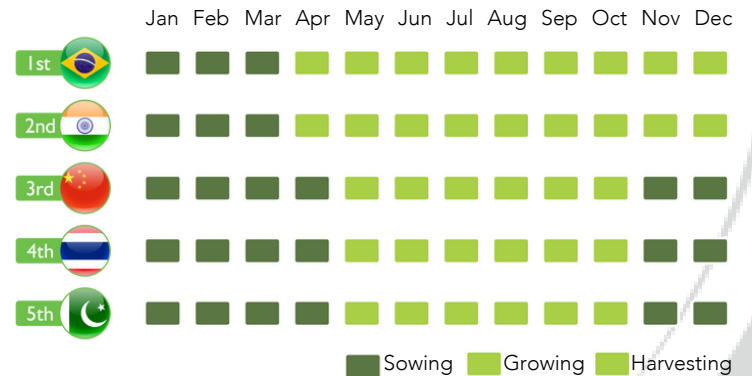
Specs

- Fit for human consumption
- Moisture: 0.04% Max
- Polarization: 99.8°Z Min
- Taste & Smell: Natural
- SO2 mg/Kg: 20 Max
- Color of the solution: 45 ICUMSA units Max
- Reducing Sugar: 0.05% Max
- Conductivity Ash: 0.04% Max
- Contaminants (mg): 0.5 Max
- Salmonella: Absent
- Yeast & Mold: 20cfu/10g Max
- Package: 50Kg PP Bag
- No radiation, no virus, no insect parts, no rodents excrements, no husks, no poisonous matters.

Benefits

- Sugar is a natural sweetener that contains minimal amounts of processing.
- It is rich in minerals like potassium and magnesium.
- It contains antioxidants and phytonutrients that can help protect against chronic diseases.
- Sugar has a low glycemic index, which means it does not cause sudden spikes in blood sugar levels.
- It is a versatile sweetener that can be used in cooking, baking and various desserts.

Main Producers | Seasonality



Nutritional Facts

Serving Size 100g

Calories (kcal)	467
Fat (g)	0.1
Sugar (g)	97.9
Sodium (mg)	1
Potassium (mg)	2
Carbohydrates (g)	99.6
Protein (g)	0
Riboflavin *	1%
Vitamin A *	230%
Calcium *	0%
Selenium *	1%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for sugar processing or biodiesel.
- Government change of policies in taxation, stock limit, etc.
- Price movement of Sugar in international exchange CBOT.
- International production of Sugarcane.



ICUMSA 150 Sugar

ICUMSA 150 is a type of sugar that meets the ICUMSA 150 standard. It is a lower grade sugar compared to ICUMSA 45, it is used as a lower cost alternative for food and beverage industry, and other industrial uses.

ICUMSA 150 is a white, refined sugar that is made from sugarcane or sugar beet. It is a lower purity sugar, with higher levels of impurities such as molasses, ash and other minerals. It has a higher color level and impurities than ICUMSA 45, which is considered a premium quality sugar.

ICUMSA 150 is widely used in the food industry, particularly in the production of baked goods, confectionery, and soft drinks. It is also used as a sweetener in some processed foods, and as an ingredient in some cosmetics and personal care products. ICUMSA 150 is widely produced and traded, and it is considered a lower grade sugar, it is widely produced in countries like Brazil, Thailand, and India.

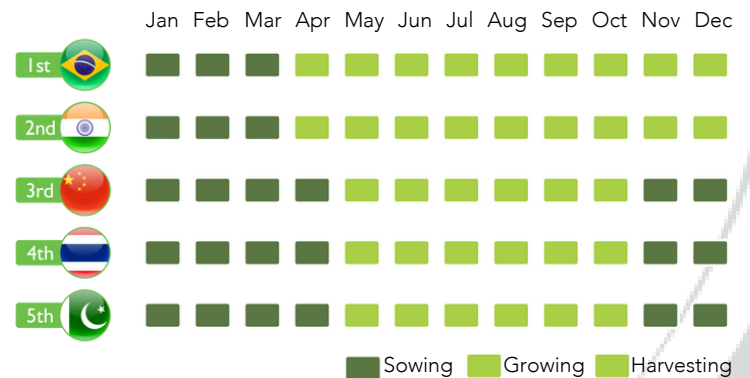
Specs

- Fit for human consumption
- Moisture: 0.08% Max
- Polarization: 99.5°Z Min
- Taste & Smell: Natural
- SO2 mg/Kg: 15 Max
- Color of the solution: 150 ICUMSA units Max
- Reducing Sugar: 0.05% Max
- Conductivity Ash: 0.08% Max
- Contaminants (mg): 0.5 Max
- Salmonella: Absent
- Yeast & Mold: 20cfu/10g Max
- Package: 50Kg PP Bag
- No radiation, no virus, no insect parts, no rodents excrements, no husks, no poisonous matters.

Benefits

- Sugar is a natural sweetener that contains minimal amounts of processing.
- It is rich in minerals like potassium and magnesium.
- It contains antioxidants and phytonutrients that can help protect against chronic diseases.
- Sugar has a low glycemic index, which means it does not cause sudden spikes in blood sugar levels.
- It is a versatile sweetener that can be used in cooking, baking and various desserts.

Main Producers | Seasonality



Nutritional Facts

Serving Size 100g

Calories (kcal)	467
Fat (g)	0.1
Sugar (g)	97.9
Sodium (mg)	1
Potassium (mg)	2
Carbohydrates (g)	99.6
Protein (g)	0
Riboflavin *	1%
Vitamin A *	230%
Calcium *	0%
Selenium *	1%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for sugar processing or biodiesel.
- Government change of policies in taxation, stock limit, etc.
- Price movement of Sugar in international exchange CBOT.
- International production of Sugarcane.



Soybean

Soybean is a species of legume that is native to East Asia. It is widely cultivated for its edible bean, which is used for a variety of purposes, including as a source of protein, oil, and animal feed. Soybeans are the most widely grown and utilized legume in the world. Soybeans are high in protein and oil, making them a valuable crop for both food and industrial uses. The oil can be used for cooking, as well as in the production of biodiesel. The protein from soybeans is used in many processed foods, such as tofu, soy milk, and meat alternatives. Soybeans are also used as a feed for livestock, particularly for poultry and pigs. Soybeans are a versatile crop that can be grown in a variety of climates and soil types, making them an important crop for many regions around the world. The largest producers of soybeans are the United States, Brazil, and Argentina.

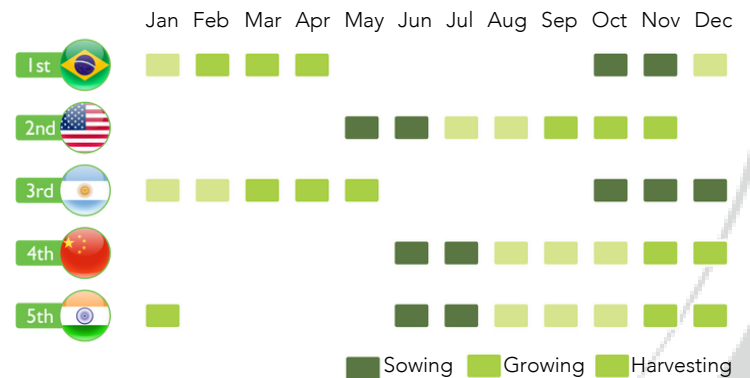
Specs

- Fit for human consumption
- Oil Content: 18.5% Max
- Purity: 96% Min
- Moisture & Impurity: 14% Max
- Foreign Matters: 1% Max
- Damage Kernel: 8% Max
- Splits: 20% Max
- Green Seeds: 8% Max
- Other Colors: 2% Max
- GMO/Non-GMO: As per contract if required
- Organoleptic: Clean & Bright appearance
- Package: 50Kg PP Bag
- Live Insect: Nil

Benefits

- Soybeans are a rich source of high-quality protein, containing all the essential amino acids needed.
- They are a good source of healthy fats, including polyunsaturated fats and omega-3 fatty acids.
- Soybeans are a good source of dietary fiber, which can help promote digestion and regularity.
- They are also a good source of various minerals and vitamins, such as iron, zinc, and vitamin K.
- It contains isoflavones, which have been linked to reducing risk of certain types of cancer and other chronic diseases.

Main Producers | Seasonality



Nutritional Facts

Serving Size 100g

Calories (kcal)	446
Fat (g)	19.9
Cholesterol (mg)	0
Sodium (mg)	1
Sugars	3
Carbohydrates (g)	8.3
Protein (g)	18
Vitamin A *	0%
Vitamin C *	10%
Calcium *	28%
Iron *	87%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for soybean from soybean processing industry.
- Government change of policies in taxation, stock limit, etc.
- Price movement in international exchange CBOT.
- International production of soybean & soy oil.



Soybean Meal

Soybean meal is a byproduct of the production of soybean oil. It is made by grinding the flakes left over after oil extraction and is used as a high-protein ingredient in animal feed. It is also used in some industrial applications, such as in the production of adhesives and bioplastics.

Soybean meal is a rich source of protein, and it is used in animal feed to improve the protein content, it is also used as a protein supplement for poultry, swine, cattle and fish. It is also a good source of energy and essential amino acids, which are required for growth and maintenance of animals. Soybean meal is also a good source of minerals such as phosphorous and potassium.

Soybean meal is widely produced and consumed around the world, and it is considered as a major ingredient in animal feed, it is also a major export product for Brazil and Argentina.

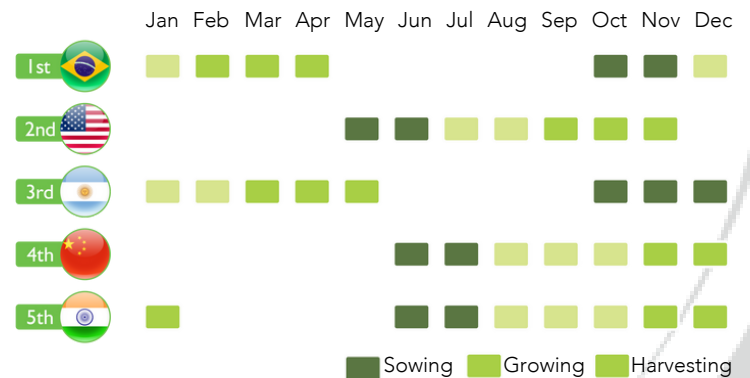
Specs

- Fit for human consumption
- Moisture & Impurity: 13% Max
- Foreign Matters: 2% Max
- Ash: 7% Max
- Unsapolifiable matter: 1.5% Max
- Free Fat Acid (as oleic): 0.75% Max
- Flash Point: 250°C Min
- Phosphorus: 0.02% Max
- Flavor shall be blend
- Total Fiber: 3.5% Max
- Total Minerals: 6.5% Max
- Afloxitins (PPB): 20g
- KOH 0.2% Solubility: 80% Max

Benefits

- Soybean meal is a high-quality protein source, containing all the essential amino acids that the body needs.
- It is rich in minerals like potassium, magnesium and phosphorus.
- Soybean meal is low in saturated fat and cholesterol-free.
- It is a good source of dietary fiber which helps in digestion.
- Soybean meal is an excellent source of energy, protein and minerals, which makes it a great feed ingredient for livestock and poultry.

Main Producers | Seasonality



Nutritional Facts

Serving Size 100g

Calories (kcal)	337
Fat (g)	2.4
Cholesterol (mg)	0
Sodium (mg)	3
Potassium (mg)	2490
Carbohydrates (g)	36
Protein (g)	0
Vitamin A *	1%
Vitamin C *	0%
Calcium *	24%
Iron *	76%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for soybean from soybean processing industry.
- Government change of policies in taxation, stock limit, etc.
- Price movement in international exchange CBOT.
- International production of soybean & soy oil.



Soybean Oil

Soybean oil is a vegetable oil that is extracted from the seeds of the soybean plant. It is a clear oil with a mild flavor and is considered a healthy oil option because of its high levels of polyunsaturated fats, specifically linoleic acid and alpha-linolenic acid (ALA). It is widely used in cooking and as an ingredient in a wide range of processed foods. Soybean oil is also used in industrial applications such as biofuels, and lubricants, and as a feedstock for the production of chemicals and plastics. It is also used in cosmetics and personal care products. It is a common ingredient in many processed foods, often used as a flavor enhancer, preservative, and emulsifier. Soybean oil is considered as one of the most used oil in the world and it is widely produced in countries like China, Brazil, and Argentina, making it widely available and affordable.

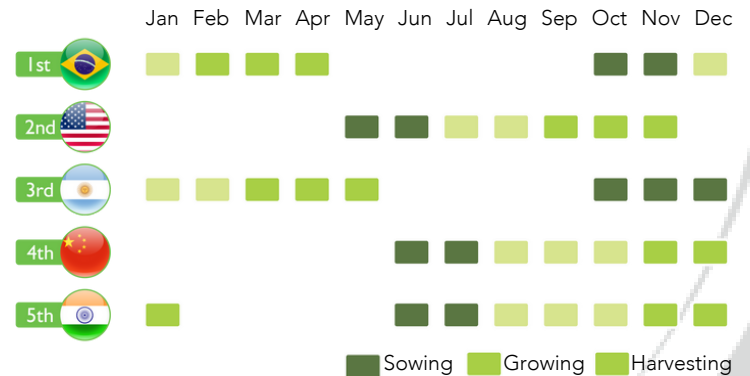
Specs

- Fit for human consumption
- Moisture & Impurity: 9% Max
- Foreign Matters: 2% Max
- Damage: 7% Max
- Unsapolifiable matter: 1.5% Max
- Free Fat Acid (as oleic): 0.75% Max
- Soap Content (ppm): 300 Max
- Sediments (gardener break test): 0.1% Max
- Flash Point: 250deg C Min
- IV (Wijs): 124 to 139 Min
- Phosphorus: 300ppm Max
- Phosphotides: 5500ppm to 10000ppm
- Cool Test (at 2deg C): CLEAR
- GUM %: 1% Max

Benefits

- Soybean oil is a good source of polyunsaturated fats, which can help to lower cholesterol levels.
- It is a rich source of essential fatty acids, such as omega-3 and omega-6.
- Soybean oil contains antioxidants, which may help to protect against chronic diseases.
- It is a versatile oil that can be used for cooking and baking, as well as in dressings and marinades.
- It is plant-based oil and does not contain cholesterol, making it a healthy alternative to animal-based oils.

Main Producers | Seasonality



Nutritional Facts

Serving Size 100g

Calories (kcal)	337
Fat (g)	2.4
Cholesterol (mg)	0
Sodium (mg)	3
Potassium (mg)	2490
Carbohydrates (g)	36
Protein (g)	0
Vitamin A *	1%
Vitamin C *	0%
Calcium *	24%
Iron *	76%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for soybean from soybean processing industry.
- Government change of policies in taxation, stock limit, etc.
- Price movement in international exchange CBOT.
- International production of soybean.



Maize / Corn

Maize, also known as corn, is a cereal grain that is one of the most widely cultivated and consumed crops in the world. It is a staple food for many people, providing essential nutrients such as carbohydrates, protein, and fiber. Maize is a versatile crop that can be grown in a wide range of climates and soil types, making it an important crop for many regions around the world.

Maize is used for many purposes, including as food for humans and animals, as a feedstock for industrial processes, and as a biofuel. It is used to make products such as corn flour, cornmeal, cornstarch, and corn oil. The kernel can be eaten fresh, dried, or ground into meal or flour, it is also used as feed for livestock. Maize is also used in the production of ethanol and other biofuels. The largest producers of maize are the United States, Brazil, and China.

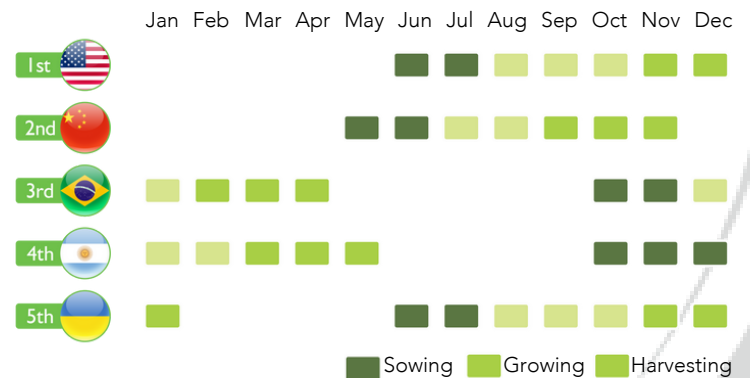
Specs

- Fit for human consumption
- Moisture & Impurity: 13.5% Max
- Foreign Matters: 0.5% Max
- Fat Content: 1.3% Max
- Dust & Dead Insects: 0.1% Max
- Defective: 6% Max
- Other Grains: 2% Max
- Presence of Datura Seeds: Nil
- GMO/Non-GMO: As per contract if required
- Aflatoxin: 4 micrograms/Kg Max
- Zearalenone: 350 micrograms/Kg Max
- Fumonisin: 4000 micrograms/Kg Max
- Deoxynivalenol: 1750 micrograms/Kg Max
- Weed, Fungal/Mold or Yeast: Nil

Benefits

- Corn is a good source of complex carbohydrates, which provide energy for the body.
- It is a rich source of dietary fiber.
- Corn contains essential vitamins and minerals, such as vitamin C, folate, and potassium.
- It is gluten-free and can be consumed by people who are gluten intolerant.
- Corn is a versatile food that can be used in a variety of dishes and may help to lower the risk of certain diseases like cancer and heart disease.

Main Producers | Seasonality



Nutritional Facts

Serving Size 100g	
Calories (kcal)	86
Fat (g)	1.35
Cholesterol (mg)	0
Sodium (mg)	0
Potassium (mg)	270
Carbohydrates (g)	18.7
Protein (g)	3.27
Vitamin A *	1%
Vitamin C *	8%
Calcium *	0%
Iron *	4%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for maize from the maize processing industry.
- Government change of policies in taxation, stock limit, etc.
- Price movement in international exchange CBOT.
- International production of corn.

ETHICAL ACCOUNTABILITY

ACTING WITH INTEGRITY, TAKING RESPONSIBILITY AND LEADING BY EXAMPLE.



INNOVATION

The use of new technologies, techniques, and approaches to improve the efficiency, productivity, and sustainability of agriculture is our main goal to bring the minimal use of synthetic inputs such as chemical fertilizers and pesticides and instead we promote the use of natural inputs such as compost and cover crops.

ENVIRONMENTAL STEWARDSHIP

Sustainable agriculture practices prioritize the protection and conservation of natural resources, including soil, water, and biodiversity.

Sustainable farming methods aim to be economically viable for farmers and other stakeholders, while also providing affordable and nutritious food for consumers.



RESPONSIBILITY

We take into account the social and economic well-being of farmers, farm workers, and the community at large with practices that improve the resilience and adaptability of agricultural systems to climate change and changing market conditions.



Green Coffee Beans

Coffee beans are the seeds of the coffee plant, which are typically roasted before being brewed to make the drink we all know and love. There are two main species of coffee plant: *Coffea arabica* and *Coffea canephora* (also known as robusta).

Coffea arabica is considered to be of higher quality and has a milder taste, while robusta is stronger and more bitter in taste, but contains more caffeine. Coffee is grown in many countries around the world, including Brazil, Vietnam, Colombia, Indonesia, and Ethiopia. The beans are hand or machine picked, then they are processed and sorted, and then roasted to bring out their unique flavor profiles.

The flavor and quality of coffee is determined by many factors, including the variety of the plant, the soil, the altitude and weather condition, the processing method and the roasting technique.

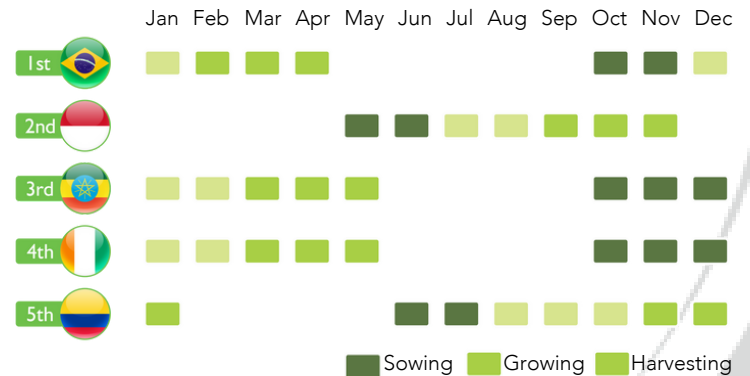
Specs

- Fit for human consumption
- Origin: Brazil
- Caffeine Content: 0.8~1.4%
- Sugar Content: 6~9%
- Essential Oil Content: 15~17%
- Color: Yellowish, Yellowish-Green
- Smell & Test: characteristic itself
- Moisture: 13% Max
- Broken Beans: 5% Max
- Damage: 0.5% Max
- On-Sieve Screen 13: 90% Min
- Diameter of screen 13: 7.1mm
- Packaging: 60Kg jute bags
- Any other specs shall be in accordance with international specifications.

Benefits

- Coffee contains caffeine, which can improve mood and cognitive function.
- It can boost physical performance and endurance.
- Coffee is a rich source of antioxidants.
- Regular coffee consumption may lower the risk of type 2 diabetes.
- It may also help to lower the risk of certain cancers, such as liver and colorectal cancer.

Main Producers | Seasonality



Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for the coffee bean processing industry.
- Government change of policies in taxation, stock limit, etc.
- Price movement in international exchange CBOT.
- Change in consumption habits.
- International production of coffee beans.

Nutritional Facts

Serving Size 40g (33 grains)

Calories (kcal)	200
Fat (g)	11
Cholesterol (mg)	5
Sodium (mg)	20
Potassium (mg)	160
Carbohydrates (g)	23
Protein (g)	2
Vitamin A *	0%
Vitamin C *	0%
Calcium *	4%
Iron *	2%

Percent Daily Value are based on a 2000 calorie diet.



Orange Juice

Orange juice is a popular fruit juice that is made from the juice of oranges. It is commonly consumed as a beverage and is also used as an ingredient in many food products. Orange juice is rich in Vitamin C, folate, and potassium, it is also a good source of other vitamins and minerals. The juice can be consumed fresh or pasteurized and can be concentrated for long-term storage.

Orange juice can be made from different varieties of oranges, including Valencia, Navel, and Blood oranges. The flavor and nutritional content of orange juice can vary depending on the variety of oranges used, the ripeness of the fruit, and the method of processing. Orange juice is widely consumed around the world, it is considered one of the most popular fruit juice worldwide, making it widely available and affordable. It can be consumed alone or added to smoothies, cocktails and other beverages.

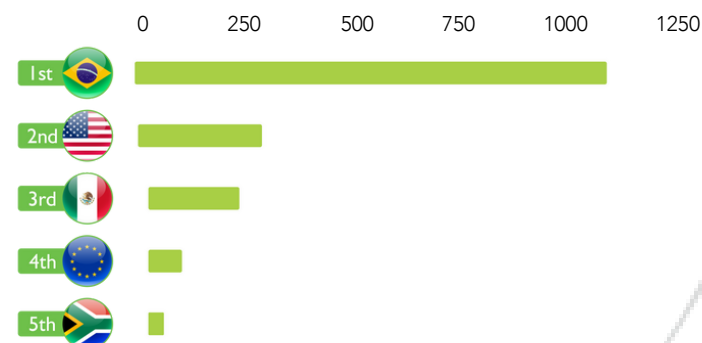
Specs

- FCOJ Frozen Concentrated Orange Juice
- Origin: Brazil
- Total Sugars (100g): 13% Max
- Ascorbic Acid (100g): 25% Min
- Essential Oils: 0.035% Max
- Water: 85~90%
- Pectin: 0.5~1.5%
- Lipids: 0.1~0.2%
- Packing: 50L Plastic Canes
- Expiration: 6 months Max
- PH Level: 65~70
- Pulp: 2.5~3.8%

Benefits

- Orange juice is a good source of vitamin C, which helps boost the immune system.
- It contains antioxidants that may help protect against cancer.
- The folate in orange juice can help promote heart health.
- Orange juice contains potassium which helps to regulate blood pressure and heart rate.
- Orange juice may help to improve the absorption of non-heme iron from plant-based foods.

Main Producers



Nutritional Facts

Serving Size 100g

Calories (kcal)	45
Fat (g)	1.7
Cholesterol (mg)	0
Sodium (mg)	1
Potassium (mg)	200
Carbohydrates (g)	10.4
Protein (g)	0.7
Vitamin A *	4%
Vitamin C *	83%
Calcium *	1%
Iron *	1%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for the orange processing industry.
- Government change of policies in taxation, stock limit, etc.
- Price movement in international exchange CBOT.
- Change in consumption habits.
- Possible citrus diseases.



Peanuts

Peanut, also known as groundnut, is a legume crop that is native to South America. It is widely cultivated for its edible seeds, which are used for a variety of purposes including as a source of oil, and protein, and as a food ingredient. Peanuts are a rich source of oil and protein and it is used in many ways, including in cooking oil, margarine, and other food products such as peanut butter and roasted peanuts.

Peanuts are also used as an ingredient in many processed foods, including baked goods, confectionery, and snack foods. They are also used as feed for livestock and as a soil-enriching cover crop. Peanut is a versatile crop that can be grown in a variety of climates and soil types, making it an important crop for many regions around the world. The largest producers of peanut are the United States, China, and India.

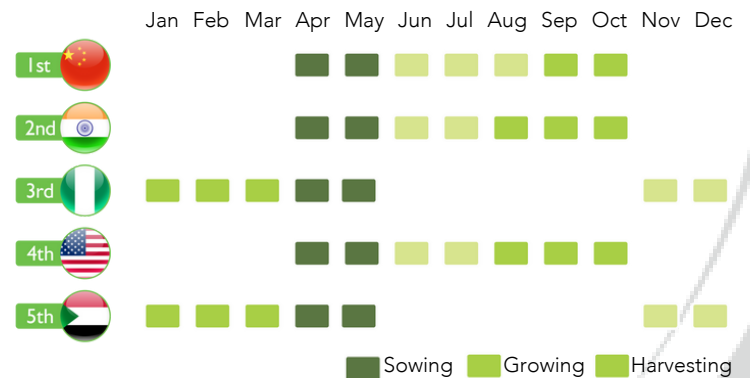
Specs

- Fit for human consumption
- Moisture & Impurities: 8% Max
- Foreign Matters: 1% Max
- Damage: 5% Max
- Admixture: 1% Max
- Acidity: 1% Max
- Oil Content: 42% Min ~ 48% Max
- Calipers: 38/42, 40/50, 50/60 & 60/70
- Aflatoxin Total: 10 PPB
- Damage: 0.5% Max
- Packing: 50Kg PP Woven Bags

Benefits

- Peanuts are a rich source of protein, healthy fats, and fiber.
- They contain antioxidants, including resveratrol, which may help to protect against chronic diseases.
- Peanuts are a good source of niacin, a B vitamin that helps to support the nervous system and promote healthy skin.
- They are a good source of magnesium, which is important for maintaining healthy bones and muscles.
- Regular consumption of peanuts may help to lower the risk of heart disease, type 2 diabetes, and other chronic health conditions.

Main Producers | Seasonality



Nutritional Facts

Serving Size 100g

Calories (kcal)	567
Fat (g)	49.2
Cholesterol (mg)	0
Sodium (mg)	18
Potassium (mg)	0
Carbohydrates (g)	16.1
Protein (g)	25.8
Vitamin E *	42%
Vitamin K *	0%
Calcium *	9%
Iron *	25%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for the peanut processing industry.
- Government change of policies in taxation, stock limit, etc.
- Price movement in international exchange CBOT.
- Change in consumption habits.
- International production of peanuts.



Sunflower Oil

Sunflower oil is a non-volatile oil that is extracted from the seeds of the sunflower plant. It is a light-colored, mild-tasting oil that is high in polyunsaturated fatty acids, specifically linoleic acid. Sunflower oil is popular in cooking because it has a high smoke point, which means it can be heated to a high temperature without smoking or burning. It is also used in the production of margarine, salad dressings, and some processed foods.

Sunflower oil is also used in cosmetics and soap making. It is considered a healthy oil because it is low in saturated fat and cholesterol-free. Sunflower oil is also used as a source of fuel. Sunflower oil is widely grown and produced in many countries including the United States, Russia, Argentina, and Ukraine, making it widely available and affordable.

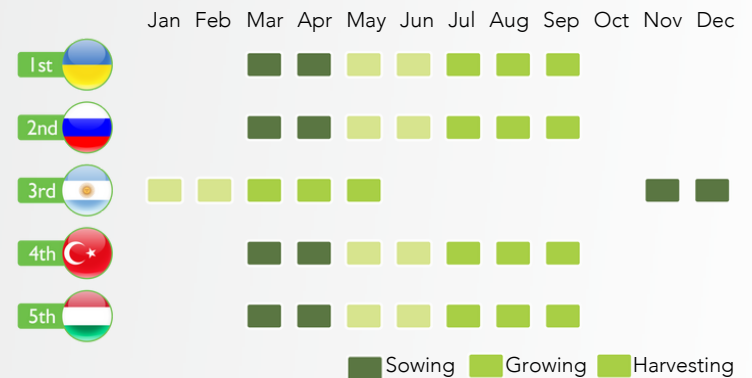
Specs

- Fit for human consumption
- Moisture & Impurities: 0.1% Max
- Iodine Value: 110~144
- Refractive Index (ND 40C): 1461~1468
- Unsaponifiable Matter: 0.5% Max
- Free Fat Acids (as oleic): 0.05% Max
- Soap Content: 0.005% Max
- Peroxide Value: 0.7% Max
- Color (Lovibond Scale): Y = 4Max, R = 1.5Max
- Linoleic: 55% Min
- Packing: 1L, 3L, 5L, 10L Plastic Bottles
- Flavor: Pleasing
- Appearance: Will be cloudy at room temperature

Benefits

- Sunflower oil is a good source of polyunsaturated fats, which can help to lower cholesterol levels.
- It is rich in essential fatty acids, such as linoleic acid.
- Sunflower oil contains antioxidants, which may help to protect against chronic diseases.
- It has a high smoke point, making it suitable for high-heat cooking methods like sautéing and frying.
- Sunflower oil is a plant-based oil and does not contain cholesterol, making it a healthy alternative to animal-based oils.

Main Producers | Seasonality



Nutritional Facts

Serving Size 100g

Calories (kcal)	884
Fat (g)	100
Cholesterol (mg)	3
Sodium (mg)	110
Potassium (mg)	0
Carbohydrates (g)	0
Protein (g)	5
Vitamin E *	205%
Vitamin K *	7%
Calcium *	0%
Iron *	0%

Percent Daily Value are based on a 2000 calorie diet.

Factors influencing the price

- Weather conditions (especially during sowing and pod).
- Demand for the sunflower processing industry.
- Government change of policies in taxation, stock limit, etc.
- Price movement in international exchange CBOT.
- Change in consumption habits.
- International production of sunflower.



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