



The Art of the
Sunflower Oil

Why our Sunflower oil

Considering the importance of art for this industry, the quality of our work to produce Refined Sunflower Oil and Refined High Oleic Sunflower Oil is excellent! GMO free and good for the heart.

Our Sunflower Oil maintain the highest international quality standards. Our brands are on the process to conquer the world. We also offer private labels in a different PET bottles sizes.

We maintain strict quality control in all our oil types:

- *Crude Sunflower Oil.*
- *Refined Sunflower Oil.*
- *Crude High Oleic Sunflower Oil.*
- *Refined High Oleic Sunflower Oil.*

Certifications: ISO, Halal and that guarantee the process.

Sunflower oil is commonly used in food as a frying oil, cosmetic, and nutraceutical manufacturers. Primarily composed of linoleic acid, a polyunsaturated fat, and oleic acid, a mono unsaturated fat. Sunflower oil contains a large amount of vitamin E.

Bulk is the best way to save money in all applications as:

- All Restaurants. Baking and frying.
- Fast Food, BBQ, Snack production, etc.
- Private Label Manufactures. Key ingredient in dressings, sauces and mayonnaise.
- Cosmetics Laboratories (Hair and skin products).

Prices & Payment Terms

BULK: MOQ 5 x 20' FCL 24 tons each in Flexi Tanks

* **Price per Metric Ton: US\$**



PET Bottles our brands: 1 x 40' FCL

- * **0.9 Lt x 15 units:** 2,167 cnts
- * **1.0 Lt x 15 units:** 1,959 cnts
- * **3.0 Lt x 6 units:** 1,631 cnts
- * **5.0 Lt x 3 units:** 1,969 cnts

Private Label available for wholesale (MOQ 10x40' FCL).

We offer our complementary logistics CFR service to you port of destination.

- * **InCoTerm:** FCA or CFR
- * **Payments Terms:** 100% W/T

Note: Prices may vary

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