



CRUDE & REFINED OIL

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MTC GmbH *Europe* - Ludwig Erhard Str. 8 - D 84034 Landshut - Germany



SUNFLOWER OIL

Sunflower oil is the non-volatile oil that is pressed from Sunflower seeds (*Helianthus annuus*). Sunflower oil is often used in food as frying oil and in cosmetics Formulations as plasticizers. Sunflower oil is primarily composed of linoleic acid, a polyunsaturated fat and Oleic acid, a monounsaturated fat.





Name: sunflower oil refined, deodorized, winterized of P grade.
Name: sunflower oil refined, deodorized, winterized, vitaminized (vitamins A, D, β -carotene).
Packing: PET bottles of 1l. (net weight 0,920kg).
Shelf life: 24 months in closed containers, with a temperature range from 0° to 30°C.

1 LITRE PET BOTTLE		
labels languages: DE / EN / ES/ NL / FR / IT		
CARTON / BOX: 15 LITER 15 X 1 LITRE BOTTLES		
PALETT: 675 LITRE CARTON X 15= 675 BOTTLES	45	
LKW: 21.600 LITER / BOTTLES 32 PALETTES X 45 CARTONS = 1440 CARTONS		





5 LITRE PET BOTTLE		
labels languages: DE / EN / ES/ NL / FR / IT		
CARTON / BOX: 15 LITRE 3 X 5 LITRE BOTTLES		
PALETT: 660 LITRE = 132 BOTTLES CARTONS X 3 LITRE BOTTLES	44	
LKW: 21.780 LITRE = 4356 BOTTLES = 1452 CARTONS = 33 PALETT X 44 CARTONS		

Name: sunflower oil refined, deodorized, winterized of P grade.
Name: sunflower oil refined, deodorized, winterized, vitaminized (vitamins A, D, β-carotene).
Packing: PET bottles of 5l. (net weight 4,600kg).
Shelf life: 24 months in closed containers, with a temperature range from 0° to 30°C.





10 LITRE PET BOTTLE	
labels languages: DE / EN / ES/ NL / FR / IT	
CARTON / BOX: WITHOUT SINGLE PACKED	
PALETT: 720 LITRE = 72 BOTTLES	
LKW: 23.040 LITRE = 2.304 BOTTLES 32 PALETTES X 72 BOTTLES	

Name: sunflower oil refined, deodorized, winterized of P grade.
Name: sunflower oil refined, deodorized, winterized, vitaminized (vitamins A, D, β -carotene).
Packing: PET bottles of 10l. (net weight 9,200kg).
Shelf life: 24 months in closed containers, with a temperature range from 0° to 30°C.



REFINED SUNFLOWER OIL

- Specific Gravity (AT 20c): 0.918 –0.920
- Refractive Index (AT 40c): 1.467 - 1.469
- Transparency of oil, max: 10 fem
- AciditymgKOH%gmoilmax:0.1-0.6
- Peroxide valuemmol/kgoilmax: 0.1–0.7
- Color value iodine, mg max: 4
- Lodin Score (WIJS): 110-144
- Moisture & Volatility % max: 0.06
- Saponification number, mg KOH/g oil: 188 – 194
- Phosphorus (P2O5): Negative
- Non-fatty contaminants, % max: Negative
- Dyes allowed for display: According to the international standards
- Artificial flavors, allowed to advertise: According to the international norms
- Antioxidants: 200 mg/kg, but galate no more than 100 mg/kg
- Preservative: According to international standards Anti
- Foaming: 10 mg/kg
- Anticrystallization: 1250 mg/kg
- Soap content: 0.005 max
- Insoluble impurities mass-%: 0.5max

Price: € / \$ 0,00/METRIC TON CIF

CRUDE SUNFLOWER OIL

- FFA (%) NEN-EN-ISO 660 max 3.0
- Humidity (%) NEN-EN-ISO 662 max. 0.5
- Impurities (%) NEN-EN-ISO 663
- Color Lovibond (5¼ inch)NEN6308
- Peroxide value charge (meq/kg) NEN-EN-ISO3960
- Relative density at 20oC NEN 6311
- Iodine number (g 12/100 g) NEN-EN-ISO 3961
- Flash point oC – Min. 121 oC
- Microbiological Safety

Price: € / \$ 0,00/METRIC TON / CIF



REFINED SUNFLOWER OIL

Specification parameters	Unit	Standard
Transperancy	-	Clear without siege
Odor	-	Taste of impervious oil without odor
Colour value	mg iodine	10 Max
Iodine value	g/100g	118-146
Acid value:	mg KOH/g	0.5 Max
FFA (as oleic)	%	0.1 Max
Peroxide number:	1/2O mmole/kg	2/10
Moisture and volatile substances	%	0.1 Max
Phosphorus-containing substances	% recalculated as per stearooleocitine	-None
Moisture and volatile matter content	%	0.1 Max
Impurities	%	-None
Wax and waxy substances	%	-None
Soap conaining	%	-None
Saponification Number	-	188 - 194
Unsaponifiable matter	%	0.85 Max.
Degree of transperancy	-	15 Max
Flesh point	°C	>234
Mass fraction of Benzo(a)pyrene	mcg/kg	2 Max
Caloric value	kcal	899
Density при 20oC	kg/m3	918-923
Heavy metals		
Plumbum	mg/kg	0,1 Max
Arsenic	mg/kg	0,1 Max
Cadmium	mg/kg	0,05 Max
Mercury	mg/kg	0,03 Max
Cooper	mg/kg	0,1 Max
Ferrum	mg/kg	5 Max
Zinc	mg/kg	5 Max
Aflatoxin B1	mg/kg	0,005 Max
Zearalenon	mg/kg	1 Max
Pesticides:		
Hexachlorane	mln-1(mg/kg)	0.05 Max
Heptachlor	mln-1(mg/kg)	None
DDT	mln-1(mg/kg)	0,1 Max
Acids:		
Caproic acid (6:0)	%	-
Caprylic acid (8:0)	%	-
Capric acid (10:0)	%	-
Lauric acid (12:0)	%	-
Myristic acid (14:0)	%	<0.5%
Palmitic acid (16:0)	%	3.0-10.0%
Palmitoleic acid (16:1)	%	0.1% max
Stearic acid (18:0)	%	1-10%
Oleic acid (18:1)	%	14.0-65.0%
Linoleic acid (18:2)	%	20.0-75.0%
Linolenic acid (18:3)	%	0.7% max
Archidic acid (20:0)	%	1.0% max



REFINED SUNFLOWER OIL - PRICE LIST

1 LITRE PET BOTTLE	
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PRICELIST	
TRUCKS	PRICE / €URO
1 – 4	1,40
5 - 10	1,35
FROM 11	1,30
FOR HIGHER PURCHASE QUANTITIES DEPENDING ON AGREEMENT	





CORN OIL

Corn oil is a refined vegetable oil obtained from the fat germ of the corn kernel. The extracted or refined oil is colorless, odorless and tasteless. Refined corn oil is very suitable for cooking and frying, as its smoke point is about 200 °C and therefore no harmful substances are produced when heated. In cosmetics, corn oil is used for the production of soaps and hair care products.



REFINED CORN OIL

- Fatty acids (FFA): 0.1
- Specific Gravity (25°C): 0.915-0.922
- Humidity: 0
- Unsaponifiable: 2.0 max
- Impurities: 0
- Saponification number: 187-193
- Peroxide value: at the time of charging max. 1
- Refractive Index (25°C): 1.47-1.474
- Iodine number 103-128 ODOR DEODORIZED
- Titters 14-20 taste bland

Price: € / \$ 0,00/METRIC TON CIF

CRUDE CORN OIL

- FFA (as oleic acid): 3% max
- Humidity / impurities: 0.5% max
- Refractive Index: 1.4719-1.4740 at 25°C
- Iodine index: 120-144 saponification
- Number: 187/192
- Unsaponified substance: 1.0% max
- Soluble in petroleum: max. 0.1%;
- Sediment: max. 0.3%;
- flash point: 121°Cmin;
- Peroxide: 2.0 MEQ02/KG

Price: € / \$ 0,00/METRIC TON CIF





RAPESEED OIL (CANOLA OIL)

Canola oil contains the least saturated fat of all Oils - and that's a good thing, as current reports confirm, among other things A diet high in saturated fat is linked to a worse heart Health. It has fewer monounsaturated fats than olives Oil, but a larger proportion of polyunsaturated fatty acids, which helps lower LDL cholesterol.



REFINED RAPESEED OIL

- FFA (%) NEN-EN-ISO 660 max 0.1
- Humidity (%) NEN-EN-ISO 662 max. 0.05
- Impurities (%) NEN-EN-ISO 663 negative
- Color Lovibond (5¼ inch) NEN 6308 15Y, 1.5R
- Peroxide number at load (meq/kg) NEN-EN-ISO 3960 max 1.0
- Relative density at 20°C NEN 6311 0.91 – 0.93
- Iodine number (g 12/100g) NEN-EN-ISO 3961 110 – 126 The
- The product must not contain the following pesticides:
- Toxaphene max. 0.10 mg/kg
- total DDT max. 0.05 mg/kg
- Other pesticides (individual) max. 0.01 mg/kg
- Printed circuit boards max. 0.01 mg/kg

- The presence of the following metals is checked:
- Cadmium max. 0.02 mg/kg
- Mercury max. 0.05 mg/kg
- Copper Max. 0.05 mg/kg
- Arsenic Max. 0.10 mg/kg
- Lead Max. 0.10 mg/kg
- Nickel max. 0.20 mg/kg
- Iron max. 0.10 mg/kg
- Microbiological Properties.
- Analyzes are carried out regularly:
- Total viable <1000>
- Salmonella neg./25gr.
- Lypolytic m.o. <10>
- Yeast <10>
- Mold <10> Enterobacteriaceae
- max. 10./gr. E.coli <3>

Price: € / \$ 0,00/METRIC TON CIF



CRUDE DEGUMMED RAPESEED OIL

- Density (15 °C) Kg/m³ 900-930 DIN EN ISO 12185
- Flash point P.-M °C min. 220 DIN EN ISO 2719
- Kinematic viscosity (40 °C) mm²/s max. 36.0 DIN EN ISO 3104
- Lower chlorine value Kj/kg max. 36,000 DIN 51900-2
cetane number ./. Minimum. 39 IP 498
- Carbon residue Mass C. % (m/m) max. 0.40 DIN EN ISO 10370
- Iodine number g iodine/100g 95-125 DIN EN 14111
- Sulfur content mg/kg max. 10 ISO 20884
- Contamination mg/kg max. 24 DIN EN 12662
Erucic
- Acid number mg KOH/g max. 2.0 DIN EN 14104
- Oxidation stability 110 °C h min. 6.0 DIN EN 14112
- Phosphorus content mg/kg max. 12 EN 14107 content
of alkaline earths
- Metals (Ca+Mg) mg/kg max. 20 EN 14538
- Oxide ash content % (m/m) max. 0.01 DIN EN ISO 6245
- water content K.-F. mg/kg max. 750 DIN EN ISO 12937

Price: € / \$ 0,00/METRIC TON CIF

CRUDE RAPESEED OIL

- Appearance light dust Odor and taste
characteristic of rapeseed oil
- Colored number mg, iodine, max 90
- Acid number, mg KOH/g, max 6
- Moisture and Volatiles, %, max 0.25 Un
- Fat blend, %, max 0.2
- Flash point, °C, min. 230
- Undersupply, %, max 1.5
- Soap number mg/KOH 165-200
- Calculation of phosphorus matter
- Stearoollecithin, %, max 2.0
- Mass of erucic acid, %, max 3.0

Price: € / \$ 0,00/METRIC TON CIF



SOYBEAN OIL

Refined deodorized oil is widely used in food Industry including: oil and fat industry, bakery, Confectionery production, preserves and meat Processing. Soybean oil is also used in combination Feed, paint and varnish and other industries.



REFINED SOYBEAN OIL

- FFA (%) NEN-EN-ISO 660 max. 0.1
- Humidity (%) NEN-EN-ISO 662 max. 0.05
- Impurities (%) NEN-EN-ISO 663 negative
- Color Lovibond (5¼ inch) NEN 6308 15Y, 1.5R
- Peroxide value at load (meq/kg) NEN-EN-ISO 3960 max 1.0
- Relative density at 20°C NEN 6311 0.91 – 0.93
- Iodine number (g 12/100g) own method 125 - 140

Price: € / \$ 0,00/METRIC TON CIF

CRUDE SOYBEAN OIL

- FFA (As oleic with a molecular weight of 282):
- Basis: 1.00%, Maximum: 1.25%
- 1.06% to 1.15% – discount to be 0.9% of contract price
- 1.16% to 1.25% – discount to be 1.2% of contract price
- Up to 0.021% – discount to be 0.2% of contract price
- Lecithin (expressed as Phosphorous):
- Basis: 0.020%,
- Maximum: 0.025%
- Sediment (Gardner Break test): Maximum: 0.10%
- Impurities (insoluble in petrol ether): Maximum: 0.10%

Moisture and Volatile Matter: Maximum: 0.20%

Unsaponifiable Matter (test as per N.S.P.A.):

Maximum: 1.50%

Colour (Lovibond cell 1 inch): Basis: not darker than 50 yellow plus 5 red

Price: € / \$ 0,00/METRIC TON CIF



CRUDE DEGUMMED SOYBEAN OIL

- Free Fatty Acids (As OLEIC) Molecular Weight 282-Basis: BASE 1.00%
MAX.1.25%
 - Moisture and Volatile Matter: 0.20% MAX.
 - Density(SpecificWeight)at25Cand4CMin. 0.9180Max. 0.9225
 - Flash Point: MORE THAN 121 (250 F)
 - Saponificationvalue Min. 188 Max. 198
 - Iodinevalue WIJS Min. 12 Max. 143
 - Impurities (Insoluble in Petrol Ether): 0.10% MAX.
 - UnsaponifiablesMatter(testasperN.O.P.A.):Max.1.50pct.
- Sediment (Gardner Break Test): 0.10% MAX.
- Lecithin (expressed as Phosphorous): 0.02% MAX.
- Color Index(MGIodine)(Lovibond Cell1inch): 50-60 Yellowand 5-6Red.
- Refractive index at 20 degrees C: 1.505 to 1.512
- Halphen reaction Negative

Price: € / \$ 0,00/METRIC TON CIF





PEANUT OIL

Peanut oil, also known as peanut oil, is a vegetable oil derived from peanuts but a mild or neutral flavor when roasted Peanuts, has a stronger peanut flavor and aroma. It is often used both in general cooking and in the case of toasted oil for added flavor.



REFINED PEANUT OIL

- Specifications Limits
- Specific gravity: (@25/25° C) 0.912-0.920
- Iodine Value: 84-100
- Saponification Value: 185-195
- Free Fatty Acid: < 2>
- Cotton Seed Oil: absent
- Refractive Index: (40°C) 1.462-1.464

Heavy Metals: 0.001% max

Solidification range: 26° - 30°

Unsaponifiable Matter: < 1>

Appearance: Pale yellow, bright & clear oily liquid

Flavor: bland

Odor: almost odorless

Price: € / \$ 0,00/METRIC TON CIF





RBD PALM OLEIN

RBD Palm Olein obtained from the fractionation of RBD Palm Oil to separate liquid parts (olein) from solid parts (stearin). RBD Palm Olein is commonly used as a frying and cooking oil. - CP 6, CP 8, CP 10



REFINED PALM OIL

- FreeFattyAcid=Max0.1%
- Moisture= Max 0.1%
- Iodine Value = Min 56 WIJ's
- Slip Melting Point=Max 24 deg. C
- Color (5.25"LBD) =Max3R
- Cloud Point = Max 10 deg. C
- Appearance = white to pale yellow solid to semisolid lard-likefat
- Flavor and Odor = Bland, odorless

Price: € / \$ 0,00/METRIC TON CIF

CRUDE PALM OIL

- FFA (%) MAX 0.10
- MOISTURE & IMP MAX 0.10
- IV: 48- 56
- MELTING POINT: 38
- OXIDATIVE STABILITY: MIN.12
- DENSITY, 20°C – KG/M3 – 912
- DENSITY, 50°C-KG/M3-892
- FLAM POINT °C -360
- FLASH POINT °C -320
- VISCOSITY, 50°C -MM2/S-28
- CETANE NUMBER 50
- CALORIC VALUE KJ/KG -MIN. 37000
- SULPHUR MG/KG – 3
- PHOSPHOR MG/KG -1.6
- CARBON RESIDE WT.%- 0.30

Price: € / \$ 0,00/METRIC TON CIF



REFINED PALM KERNEL OIL

- FFA (%) NEN-EN-ISO 660 max 0,1
- Moisture (%) NEN-EN-ISO 662 max 0,1
- Impurities (%) NEN-EN-ISO 663 Negative
- Colour Lovibond (5 1/4 inch) NEN 630825Y, 2.5R
- Peroxide Value at loading (meq/kg) NEN-EN-ISO 3960 max 1.0
- Relative density at 20°C NEN 6311 –
- Iodine value (g 12/100g) NEN-EN-ISO 3961 16 – 25
- Melting point (of fat phase) (°C) Own method 26 – 28

The product is not allowed to contain the following pesticides:

Toxaphene Max. 0.10 mg/kg

Total DDT Max. 0.05 mg/kg

Other pesticides (individual) Max. 0.01 mg/kg

PCB's Max. 0.01 mg/kg

Price: € / \$ 0,00/METRIC TON CIF





REFINED VEGETABLE OIL

Palm Olein is the liquid fraction obtained by the fractionation of palm oil after crystallization at controlled temperatures. It is especially suitable for frying and cooking. Main applications of Palm Olein include salad and cooking oils in households, industrial frying fat of instant noodles, potato chips, doughnuts and condensed milk.



REFINED VEGETABLE OIL

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Colour	Red 3 max./Yellow 30 max. (Lovibond 5 1/4" cell)
Foreign odours and flavours	Nil
Mix of other type of oil	Nil
Moisture and volatile matter	0.2% maximum
Insoluble impurities	0.05% max.
Free fatty acids	0.1 max. expressed as palmitic acid
Acid value	0.6% KOH mg/1g oil max.
Peroxide value	2 milliequivalents peroxide oxygen/kg oil max.
Melting point	24°C max.
Soap content	0.005% max.
Saponification value	194 - 202 mg KOH/g of oil
Unsaponifiable matter	1.3% max.
Iodine number (Wijs)	>= 56g per 100g oil
Palmitic acid	38 to 43.5% of total fatty acids present
Cholesterol	Not more than 4% of total sterol content
Oleic acid	39.8 to 46% of total fatty acids present
Refractive Index (n°40/D)	1.458 - 1.460
Relative Density (40°C/water @ 15°C)	0.889 - 0.920
Authorised additives	Max. 75mg of butylated hydroxytoluene (BHT) per kg of oil

Price: \$1,350 USD/METRIC TON CIF

VIRGIN OLIVE OIL

Obtained by processing the extracted from olive pomace and adding extra virgin oil.
High flash point compared to most refined seed oils. Represents genuine and competitive alternative for cooking and frying.

Spectabn

item	value
Type	OLIVE OIL
Product Type	Fruit Oil
Grade	Olive-Pomace
Processing Type	Refined
Cultivation Type	COMMON
Packaging	Bulk
Purity (%)	pomace + extra virgin olive oil
Certification	Halal, Kosher
Place of Origin	Tanzania
Brand Name	Olive
Model Number	SAS
Use	Other

Price: \$1,450 USD/METRIC TON CIF





EXTRA VIRGIN OLIVE OIL

Known for its rich flavor, versatility, and health benefits, extra virgin olive oil is an excellent ingredient to add to your cooking. Not only is it easy to use for roasting, roasting, baking or sautéing, but it's also packed with antioxidants and heart-healthy fats. It has also been extensively studied for its many health benefits, with some research suggesting it may protect against heart disease, fight cancer and reduce inflammation.



EXTRA VIRGIN OLIVE OIL

- Coconut oil/fat, refined hydrogenated 30/34
- FFA (%) NEN-EN-ISO 660 max 0,06
- Moisture (%) NEN-EN-ISO 662 max 0,05
- Impurities (%) NEN-EN-ISO 663
- Colour Lovibond (5¼ inch) NEN 6308 15Y,
- 1,5R
- Peroxide Value at loading (meq/kg) NEN-
- EN-ISO 3960 max 0.5

Relative density at 20oC NEN 6311 –

- Iodine value (g 12/100g) NEN-EN-ISO 3961

Max 2

Meltingpoint(offatphase)(oC) Own method 30-34

Price: € / \$ 0,00/METRIC TON CIF





RBD COCONUT OIL

RBD Coconut Oil is a type of refined coconut oil, Bleached, deodorized. Coconut oil awarded as Edible oil, it withstands high temperatures and it does not break down as easily compared to other oils.



REFINED COCONUT OIL

- Coconut oil/fat, refined hydrogenated 30/34
- FFA (%) NEN-EN-ISO 660 max 0,06
- Moisture (%) NEN-EN-ISO 662 max 0,05
- Impurities (%) NEN-EN-ISO 663
- Colour Lovibond (5¼ inch) NEN 6308 15Y,
- 1,5R
- Peroxide Value at loading (meq/kg) NEN-
- EN-ISO 3960 max 0.5

Relative density at 20oC NEN 6311 –

Iodine value (g 12/100g) NEN-EN-ISO 3961

Max 2

Meltingpoint(offatphase)(oC) Own
method 30-34

- Presence of the following metals is tested:
- Cadmium Max. 0.02 mg/kg
- Mercury Max. 0.02 mg/kg
- Copper Max. 0.01 mg/kg
- Arsenic Max. 0.10 mg/kg
- Lead Max. 0.10 mg/kg
- Nickel Max. 0.10 mg/kg
- Iron Max. 0.10 mg/kg
- Microbiological characteristics.
- The following analyses are done periodical:
- Total viable counts <1000>
- Lypolytic m.o. < 10>
- Yeast< 10>
- Mould< 10>
- Enterobacteriaceae max 10./gr.
- Toxaphene Max. 0.10 mg/kg
- Total DDT Max. 0.05 mg/kg
- Other pesticides (individual) Max. 0.01 mg/kg
- PCB's Max. 0.01 mg/kg

Price: € / \$ 0,00/METRIC TON CIF



CRUDE COCONUT OIL

- FFA (%) NEN-EN-ISO 660 Max 4
- Moisture (%) NEN-EN-ISO 662 max 0,5
- Colour gardner NEN 6309 Max 12
- Saponification value (mg KOH/gr) NEN-EN-ISO 3596 248 – 264
- Refractive index at 40oC NEN-EN-ISO 6320 1.4485 – 1.4500
- Iodine value (g 12/100g) NEN-EN-ISO 3961 Max 12

Microbiological safety

Oil does not contain water. The micro-organisms cannot grow under those circumstances

Price: € / \$ 0,00/METRIC TON CIF



Packing	Pcs. Carton	Quantity 20 FT Cont	Quantity 40 FT Cont	Quantity Unit
1 liter PET bottle	12/15 Bottles/ carton	1500 cartons	2,208 cartons	12 liter
1.5 liter PET bottle	12 Bottles/ carton	1000 cartons	1,472 cartons	18 liter
2 liter PET bottle	6 Bottles/carton	1500 cartons	2,208 cartons	12 liter
3 liter PET bottle	4 Bottles/carton	1500 cartons	2,208 cartons	12 liter
5 liter plastic can	2/3/4 cans/ carton	900 cartons	1,325 cartons	20 liter
10 liter plastic can		1800 cans	2,650 cans	10 liter
20 liter plastic		900 cans	1,325 cans	20 liter
20 liter tins		900 tins	1,325 tins	20 liter
25 liter plastic		720 cans	1,060 cans	25 liter
200 liter drum		90 drums	132.5 drums	200 liter
210 liter drum		85.7 drums	126 drums	208 liter
220 liter drum		81.8 drums	120.5 drums	220 liter
Flexitank		21 Metric Tons	28 Metric Tons	21/28MT



Payment Terms

Terms of payment may deviate and must be agreed on a case-by-case basis!

General are:

For spot orders:

We only accept payment by T/T (Bank to Bank Transfer)

50% on invoice and 50% on complete CMR, delivery note, loading and export documents.

For long-term contracts with regular deliveries, a mix of payments by T/T (bank to bank transfer) and partly by a bank instrument from an internationally recognized bank can be accepted!

The information given here such as prices, nutrients, contents, packaging units, etc. are approximate and not binding. The values specified when the contract is concluded and with the respective offer and proforma are decisive!

Our general terms and conditions, delivery and payment conditions are valid! Subsidiary agreements are only valid in writing!

Please note that not all varieties are unavailable in every season!

If you need a different type of oil that is not listed in our catalogue, you are welcome to make your request! We will do everything we can to help you obtain it!

