

Gateway Olive Pomace Oil®

Pomace olive oil, characterized by a high level of oleic acid, is a popular oil derived from the fruit of the olive tree. Olive Pomace Oil is a blend of refined olive pomace oil and varying amounts of extra virgin olive oil. A small amount of oil remains in the pomace or residue that is left after olives have been pressed.

Gateway Olive Pomace Oil is a refined, bleached, and deodorized (RBD) olive pomace oil. It is used in the food industry in salad dressings and as a cooking oil. It is also used in the cosmetic and pharmeceutical industries.

Product Specifications

| Flavor | Light Olive | |
|------------------------------|-------------|--------------------|
| Appearance | Light Amber | |
| lodine Value (IV) | 75 - 94 | meq/kg |
| Free Fatty Acid (FFA) | 1.0 | Max (%) |
| Peroxide Value (PV) | 5.0 | Max (meq/kg) |
| Active Oxygen Method (AOM) | 60 | Min (hr) |
| Oxygen Stability Index (OSI) | 15 | Min (hrs @ 110°C) |
| Color | 4.0 Red | Max (Lovibond R/Y) |
| Moisture | 0.10 | Max (%) |
| Smoke Point | 375°F | |
| Flash Point | 550°F | |

All determinations by AOCS methods.

Antioxidants and/or antifoaming agents may be added upon request. Kosher - Union of Orthodox Jewish Congregations of America.

Nutrition Facts

| Serving Size - 1 Tablespoon | 14 G | |
|-----------------------------|--------------------|---------------|
| | Amount Per Serving | % Daily Value |
| Calories | 120 | |
| Calories from fat | 120 | |
| Total Fat - | 14 g | 18% |
| Saturated Fat | 2.4 g | 12% |
| Polyunsaturated Fat | 1.8 g | |
| Monounsaturated Fat | 9.7 g | |
| Trans Fat | Оg | |
| Cholesterol | 0 mg | |
| Sodium | 0 mg | |
| Total Carbohydrate | Оg | |
| Protein | Оg | |
| Vitamin A | Оg | |
| Vitamin C | Оg | |
| Vitamin D | 0 mcg | |
| Calcium | Оg | |
| Iron | Оg | |
| Potassium | 0 mg | |

Percent Daily Values are based on a 2,000 calorie diet.

Fatty Acid Composition

| Palmitic (C 16:0) | 7.5 - 20.00 % |
|-------------------|---------------|
| Stearic (C 18:0) | 0.5 - 5.00 % |
| Oleic (C 18:1) | 55 - 83 % |
| Linoleic (C 18:2) | 3.5 - 21 % |
| Linolenic (C18:3) | 1.00% |

Storage and Shelf Life

12 Months Shelf Life Store at 65°F - 75°F in a dry and odor free environment

Available Products

| ltem # | Description | Pack | Net Weight |
|--------|---------------------|------------|------------|
| | GW Olive Pomace Oil | 4 x 1 Gal. | 30.8# |
| | GW Olive Pomace Oil | 6 x 1 Gal. | 46.2# |
| 105004 | GW Olive Pomace Oil | Jug In Box | 35# |
| | GW Olive Pomace Oil | Bag In Box | 35# |
| | GW Olive Pomace Oil | Pail | 50# |
| 105002 | GW Olive Pomace Oil | Drum | 425# |
| | GW Olive Pomace Oil | Tote | 2,100# |
| | | | |

Please contact our sales department for samples, pricing, and technical information regarding your specific application or shipment requirements. Private labeling & co-packing services available.

> Toll-Free – (877) 220-1963 sales@gatewayfoodproducts.com www.gatewayfoodproducts.com