



## Gateway Soybean Oil®

Soybean oil is a vegetable oil extracted from the seeds of the soybean. Soybean oil has a high content of polyunsaturated fatty acids, especially linoleic acid (omega 6), offering beneficial effects on the circulatory system.

Gateway Soybean Oil is a 100% fully refined, bleached, and deodorized (RBD) soybean oil. It is one of the most widely consumed cooking oils, and it's high smoke point makes it a valuable frying oil. It is commonly used in mayonnaise, salad dressings, sauces, various bakery products, and throughout other industries such as cosmetics and pharmaceuticals.

**Gateway Clear Fry Oil**, our most popular frying oil, is formulated with Soybean Oil and an anti-foaming agent.

## Gateway Corn Oil®

Corn Oil is considered the finest oil available for many processing applications. It has excellent stability and flavor characteristics, making it applicable for use in many food systems. Corn oil is low in saturated fatty acids, has a naturally sweet taste, and is a stable source for polyunsaturated fatty acids.

Gateway Corn Oil has been refined, bleached, dewaxed (winterized), and deodorized (RBWD). It is commonly used in cooking, and it's high smoke point makes it a valuable frying oil. It is also used in the food industry as salad dressing, in various bakery products, and throughout other industries such as cosmetics and pharmaceuticals.

## Gateway Canola Oil®

Canola oil is a vegetable oil derived from a variety of rapeseed that is low in erucic acid. Canola Oil has the lowest levels of saturated fatty acids of any vegetable oil and also contains a high level of monounsaturated fatty acids.

Gateway Canola Oil is a 100% fully refined, bleached, and deodorized (RBD) canola oil. Gateway Canola Oil is commonly used in the food industry in salad dressings, various baking products, and throughout other industries such as cosmetics and pharmaceuticals.

## Gateway White Coconut Oil®

Coconut oil is an edible oil extracted from the kernel or meat of mature coconuts harvested from the coconut palm. It has the highest level of saturated fatty acids of any vegetable oil. Because of its high saturated fat content, it is slow to oxidize and, thus, resistant to rancidification.

Gateway Coconut Oil is a 100% fully refined, bleached, and deodorized (RBD) coconut oil. Gateway Coconut Oil is used in the food industry as an oil for roasting nuts. It is commonly used in confectionery applications as a centre fat, as an ice cream bar coating, and as an ingredient in frozen whipped toppings, coffee whiteners, and baby food. It is widely used in non food applications in personal care products, lauric fatty acid products, and soap making.

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

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## Gateway Cottonseed Oil<sup>®</sup>

Cottonseed oil is a cooking oil extracted from the seeds of cotton plants that are grown for cotton fiber, animal feed, and oil.

Gateway Cottonseed Oil is a 100% refined, bleached, and deodorized (RBD) cottonseed oil. It is commonly used in the food industry in salad dressings and mayonnaise.

## Gateway Olive Pomace Oil<sup>®</sup>

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 100% 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 pharmaceutical industries.

## Gateway Peanut Oil<sup>®</sup>

Peanut oil is a mild-tasting vegetable oil derived from peanuts. It is characterized with a strong peanut flavor and aroma.

Gateway Peanut Oil is a 100% refined, bleached, and deodorized (RBD) peanut oil. It is commonly used for frying, sautéing, and simply to add flavor. It is perfectly suited for frying because of its high smoke point, and as a popping and topping oil for popcorn in movie theatres and concessions.

## Sunflower Oil<sup>®</sup>

Sunflower oil is a non-volatile oil pressed from the seeds of sunflower. Sunflower Oils are popular because they contain high levels of Vitamin E and have a clean, light taste. All Sunflower Oils contain linoleic acid, which is omega-6 fatty acid (one of two essential fatty acids for the human body) That means they are required for normal body functions but your body can't make them. So, you must get them from food.

Sunflower Oil is commonly used as an alternative to standard cooking and frying oils. It is a healthy ingredient in salad dressings, margarines, popping oils, and pet foods. It is also used in cosmetic and pharmaceutical products.

We have provided a comparison between the levels of Monounsaturated Fats and Polyunsaturated Fats contained in the different sunflower oils that we offer.

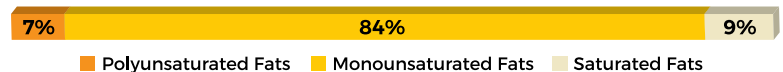
### High Linoleic Sunflower Oil<sup>®</sup>

The distinctive characteristic of High Linoleic Sunflower Oil is its high level of Polyunsaturated Fats (63%) and mid-level of Monounsaturated Fats (25%).



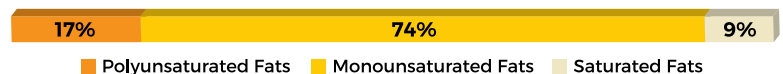
### High Oleic Sunflower Oil<sup>®</sup>

The distinctive characteristic of High Oleic Sunflower Oil is its low level of Polyunsaturated Fats (7%) and high level of Monounsaturated Fats (84%).



### Mid Oleic Sunflower Oil<sup>®</sup>

The distinctive characteristic of Mid Oleic Sunflower Oil is its mid-level of Polyunsaturated Fats (17%) and high level of Monounsaturated Fats (74%).



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