



Technical Data Sheet Gateway Corn Oil

Description

Gateway 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).

Common Uses:

- Cooking oil.
- Its high smoke point makes it a valuable frying oil.
- Ingredient in salad dressings, sauces, and various bakery products.
- Ingredient in industries such as cosmetics and pharmaceuticals.
- In the concession industry as a topping and popping oil.

Claims:

Kosher Pareve
 SQF Food Safety and Food Quality

Handling and Storage:

Store at 65°F - 75°F in a dry and odor free environment.

Shelf Life:

12 Months from the date of manufacture

Product Specifications

Flavor	Bland / Neutral
Appearance	Clear & Brilliant
Iodine Value	118-132 meq/kg
Free Fatty Acid	.05 Max (%)
Peroxide Value	1.0 Max (meq/kg)
OSI @ 110°C	7 Hrs Min
Color, AOCS 13j-97	2.5 Max
Moisture	0.05% Max
Cold Test @ 32°F	20 Hrs Min
Filterable Impurities	8
Smoke Point	455°F
Flash Point	617°F

Fatty Acid Composition

Linolenic (C 18:3)	1.50%
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Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
101013	4 x 1 Gallon	30.8 #	12.5 x 12.5 x 12.375	1.12	12 x 4	48
101014	6 x 1 Gallon	46.2 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
101006	Jug in Box	35 #	9.6875 x 9.1875 x 15.8125	0.81	20 x 3	60
101021	Bag in Box	35 #	15.6875 x 11 x 7.6875	0.77	10 x 6	60
101020	Pail	50 #	11.25 x 10.867 x 1.875	1.19	12 x 2	24
101016	Drum	425 #	23.06 x 23.06 x 34.56	8.33	4 x 1	4
101004	Tote	2,100 #	48 x 40 x 48	45.56	1 x 1	1



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Country of Origin:

United States and Canada

Food Grade Statement:

Gateway Food Products Company hereby certifies that Gateway Corn Oil is Generally Recognized as Safe (GRAS) as per 21CFR 182.1 and it is manufactured in Good Manufacturing Practices and is safe for its intended use.

Ingredients: 100% Corn Oil

Nutrient	Per 14g	Per 100g
Calories	130	900
Total Fat	14 g	100 g
Saturated Fat	2 g	14 g
Polyunsaturated Fat	8 g	56 g
Monounsaturated Fat	4 g	29 g
Trans Fat	0 g	1.0 g
Cholesterol	0 mg	0 mg
Sodium	0 mg	0 mg
Total Carbohydrate	0 g	0 g
Dietary Fiber	0 g	0 g
Total Sugars	0 g	0 g
Added Sugars	0 g	0 g
Protein	0 g	0 g
Vitamin D	0 mcg	0 mcg
Calcium	0 mg	0 mg
Iron	0 mg	0 mg
Potassium	0 mg	0 mg
Moisture	0 g	0 g
Ash	0 g	0 g

Nutrition Facts	
† servings per container	
Serving size	1 TBSP (14g)
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

† Servings Per Container

Package Size	Servings Per Container
Gallon Container	256
4 x 1 Gallon	1,024
6 x 1 Gallon	1,536
Jug in Box	1,134
Bag in Box	1,134
Pail	1,620
Drum	13,770
Tote	68,039



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Allergen/Sensitivity:

Gateway Corn Oil does not contain any of the nine major allergens, which are soy, eggs, peanut, milk, wheat, tree nuts, fish, shellfish and sesame.

Refined, bleached, and deodorized (RBD) oils do not contain any proteinaceous material. The high temperature and filtration used in the RBD process effectively removes any proteins, potentially allergenic material from the oil. Refined oils do not require allergen labeling under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Allergen	In the Product	On the same Line	In the Facility
Soy	No	No	Yes
Wheat	No	No	Yes
Gluten	No	No	Yes
Milk	No	No	Yes
Fish	No	No	Yes
Egg	No	No	Yes

GMO Statement

GMO Free

This term shall be used to describe products that contain ingredients, additives or processing aides derived from commodities that have commercially grown GMO varieties in the supply chain, BUT residual DNA/protein is likely NOT detectable in the final product.

Gateway Corn Oil is refined, bleached and deodorized (RBD) and does not contain any proteinaceous material. During the RBD process, oil is exposed to high temperatures, vacuum stripping and is filtered through diatomaceous earth; effectively removing all extraneous material that might harbor genetically modified organisms (GMO's) or substances (protein, DNA) derived thereof.

As per the USDA, this product is not considered to be Bioengineered and no additional labeling is necessary.

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