



## Technical Data Sheet Gateway Peanut Oil

### Description

Gateway 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 refined, bleached, and deodorized (RBD) peanut oil.

### Common Uses:

- Its high smoke point makes it a valuable frying oil.
- Used in frying, sautéing, and simply to add flavor.
- In the concession industry as a 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	85-110 meq/kg
Free Fatty Acid	.05 Max (%)
Peroxide Value	1.0 Max (meq/kg)
OSI @ 110°C	5 Hrs Min
Color, AOCS 13j-97	1.5 Max
Moisture	0.05% Max
Filterable Impurities	7
Smoke Point	446°F
Flash Point	633°F

### Fatty Acid Composition

Palmitic (C 16:0)	8.40%
Stearic (C 18:0)	2.60%
Oleic (C 18:1)	60.50%
Linoleic (C18:2)	19.30%
Linolenic (C 18:3)	0.10%

### Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
106004	4 x 1 Gallon	30.8 #	12.5 x 12.5 x 12.375	1.12	12 x 4	24
106005	6 x 1 Gallon	46.2 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
106003	Jug in Box	35 #	9.6875 x 9.1875 x 15.8125	0.81	20 x 3	60
106006	Drum	425 #	23.06 x 23.06 x 34.56	8.33	4 x 1	4
106002	Tote	2,100 #	48 x 40 x 48	45.56	1 x 1	1



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### Country of Origin:

United States, Argentina, Nicaragua, Senegal, Australia

### Ingredients: Peanut Oil

Nutrient	Per 14g	Per 100g
Calories	130	900
Total Fat	14 g	100 g
Saturated Fat	2.5 g	17.6 g
Polyunsaturated Fat	2.7 g	19.4 g
Monounsaturated Fat	8.7 g	62.4 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	
<b>Serving size</b>	1 TBSP (14g)
Amount per serving	
<b>Calories</b>	<b>130</b>
% Daily Value*	
<b>Total Fat</b> 14g	<b>18%</b>
Saturated Fat 2.5g	<b>13%</b>
<i>Trans Fat</i> 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>
* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a day is used for general nutrition advice.	

### † 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
Drum	13,770
Tote	68,039



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### Allergen/Sensitivity:

Gateway Peanut 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 Peanut 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.