

Technical Data Sheet Golden Glo

Description

Golden Glo is made with Corn Oil and delivers a delicate buttery flavor and coloring to consistently ensure delicious mouth-watering popcorn. Corn Oil is considered the finest oil available for many processing applications. It has excellent stability and flavor characteristics. Corn oil is low in saturated fatty acids, has a naturally sweet taste, and is a stable source for polyunsaturated fatty acids. Golden Glo has been refined, bleached, dewaxed (winterized), and deodorized (RBWD).

Common Uses:

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	Buttery & Clean		
Appearance	Light Golden Red		
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, Lovibond Red	40 Red		
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)

Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
210019	4 x 1 Gallon	30.8 #	12.5 x 12.5 x 12.375	1.12	12 x 4	48
210020	6 x 1 Gallon	46.2 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
210018	Jug in Box	35 #	9.6875 x 9.1875 x 15.8125	0.81	20 x 3	60
210021	Bag in Box	35 #	15.6875 x 11 x 7.6875	0.77	10 x 6	60
210023	Pail	50 #	11.25 x 10.867 x 16.875	1.19	12 x 2	24
210022	Drum	425 #	23.06 x 23.06 x 34.56	8.33	4 x 1	4

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Country of Origin: United States and Canada

Ingredients: Corn Oil, Beta Carotene (for color), and Natural & Artificial Butter Flavor.

Nestaland	Per	Per
Nutrient	14g	100g
Calories	130	900
Total Fat	14 g	100 g
Saturated Fat	2 g	14 g
Polyunsaturated Fat	8 g	57 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 A	0 g	0 g
Vitamin C	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

		container	
Servin	g size	1 TBSP	(14g)
Amount	per servi	_	
Calc	ries	1	30
		% Daily	Value*
Total Fa	nt 14g		18%
Satu	ated Fat 2	9	10%
Trans	Fat 0g		
Cholest	erol 0mg		0%
Sodium	0mg		0%
Total Ca	rbohydrat	e 0g	0%
Dieta	ry Fiber 0g		0%
Total	Sugars 0g)	
Inc	cludes 0g	Added Sugars	0%
Protein	0g		
Vitamin	D 0mcg		0%
Calcium	0mg		0%
Iron	0mg		0%
Potassiu	ım Oma		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



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Allergen/Sensitivity:

Golden Glo 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.

Golden Glo 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.