



Technical Data Sheet Gateway Clear Fry Oil

Description

Gateway Clear Fry Oil is made with Soybean Oil and mixed with an antifoaming agent. 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 an edible, refined, bleached, and deodorized (RBD) soybean oil.

Common Uses:

- Frying applications.
- Its high smoke point makes it a valuable frying 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
Appearance	Clear & Brilliant
Iodine Value	127-140 meq/kg
Free Fatty Acid	.05 Max (%)
Peroxide Value	1.0 Max (meq/kg)
OSI @ 110°C	6 Hrs Min
Color, Lovibond Red	1.5 Max
Moisture	0.10% Max
Cold Test @ 32°F	5.5 Hrs Min
Chlorophyll Content	0.05 Min
Filterable Impurities	7
Smoke Point	464°F
Flash Point	626°F

Fatty Acid Composition

Palmitic (C 16:0)	9.80%
Stearic (C 18:0)	4.20%
Oleic (C 18:1)	22.00%
Linoleic (C18:2)	49.40%
Linolenic (C 18:3)	7.90%

Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
100025	4 x 1 Gallon	30.8 #	12.5 x 12.5 x 12.375	1.12	12 x 4	48
100026	6 x 1 Gallon	46.2 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
100003	Jug in Box	35 #	9.6875 x 9.1875 x 15.8125	0.81	20 x 3	60
100042	Drum	425 #	23.06 x 23.06 x 34.56	8.33	4 x 1	4
100020	Tote	2,100 #	48 x 40 x 48	45.56	1 x 1	1
100018	Refill 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

Ingredients: Soybean Oil, TBHQ, and Dimethylpolysiloxane (an anti-foaming Agent)

Food Grade Statement:

Gateway Food Products Company hereby certifies that Gateway Clear Fry 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.

Nutrient	Per 14g	Per 100g
Calories	130	900
Total Fat	14 g	100 g
Saturated Fat	2 g	15 g
Polyunsaturated Fat	8 g	56 g
Monounsaturated Fat	3 g	23 g
Trans Fat	0.1 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%

* 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 Clear Fry 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 Clear Fry 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.