

Technical Data Sheet Gateway Extra Virgin Olive Oil

Description

Gateway Extra Virgin Olive Oil is used frequently for its distinctive flavor and aroma. The term extra virgin is used because this oil is removed from the first pressing of fruit of the olive, not the kernel or the pit, by a mechanical pressing operation. This process does not involve heating, solvent extraction or any other chemical process.

Common Uses:

- Salad Dressings.
- Seasonings, Sauces, Light Cooking, and any applications where the delicate flavor of Olive Oil is desired.

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

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Flavor	Pleasant, full bodied	
Appearance	Light Amber	
Iodine Value	75-94 meq/kg	
Free Fatty Acid	0.80 Max (%)	
Peroxide Value	20.0 Max (meq/kg)	
OSI @ 110°C	8 Hrs Min	
Color, Lovibond Red	4.3 Max	
Moisture	0.20% Max	
Smoke Point	320°F - 380°F	
Flash Point	550°F	

Fatty Acid Composition

Palmitic (C 16:0)	7.5% - 20.0%
Palmitic (C16:1)	0.3% - 3.5%
Stearic (C 18:0)	0.5% - 5.0%
Oleic (C 18:1)	55.0% - 83.0%
Linoleic (C18:2)	3.5% - 21.0%
Linolenic (C 18:3)	1.0% Max
Total Trans Fats	0.10% Max

Product Specifications

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
	4 x 1 Gallon	30.8 #	12.5 x 12.5 x 12.375	1.12	12 x 4	48
	Jug in Box	35 #	9.6875 x 9.1875 x 15.8125	0.81	20 x 3	60

Company	Product Name	Document Type	Date Updated	Page
Gateway Food Products Gateway Extra Virgin Olive Oil		Technical Data Sheet	06/16/23	1



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Country of Origin:

This product is imported from Argentina, Portugal, Italy, Spain, Turkey, Morocco, and Tunisia.

Food Grade Statement:

Gateway Food Products Company hereby certifies that Gateway Extra Virgin Olive 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. Product is considered Ready-to-Eat.

Ingredients: Extra Virgin Olive Oil

Nextwiens	Per	Per
Nutrient	14g	100g
Calories	120	884
Total Fat	14 g	100 g
Saturated Fat	2.4 g	17.5 g
Polyunsaturated Fat	1.8 g	13 g
Monounsaturated Fat	9.7 g	69 g
Trans Fat	0 g	0.5 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

Nut	ritic	n F	acts	<u> </u>
		containe		
Serving			BSP (1	4g)
Amount	per serv	ing		
Calo	ries		12	20
		9	₀ Daily Va	alue*
Total Fa	t 14g			18%
Satura	ated Fat 2	2.4g		12%
Trans	Fat 0g			
Choleste	erol 0m	g		0%
Sodium	0mg			0%
Total Car	rbohydra	ite 0g		0%
Dietar	y Fiber ₀	g		0%
Total	Sugars 0	g		
Inc	ludes 0g	Added St	ıgars	0%
Protein	0g			
Vitamin [Omcg			0%
Calcium	0mg			0%
Iron	0mg			0%
Potassiu	m 0mg			0%
* The % Dai serving of	ly Value tells	s you how muc utes to a daily I nutrition advice	diet, 2,000 ca	n a

† Servings Per Container

Package Size	Servings Per Container
Jug in Box	1,134
Drum	13.770



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Allergen/Sensitivity:

Gateway Extra Virgin Olive 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 NO ingredients, additives or processing aides derived from commodities that have commercially grown GMO varieties in the supply chain (i.e. contains no soybean, corn, cotton, canola, squash, papaya, potato or tomato).

Gateway Extra Virgin Olive Oil is packed using clean lines and is free from all extraneous material that might harbor genetically modified organisms (GMOs) or substances derived thereof.

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