

### Technical Data Sheet Gateway Flavor Pour

#### **Description**

Gateway Flavor Pour is made with our Soybean Oil and delivers a delicate buttery flavor and coloring to consistently ensure delicious mouth-watering popcorn. 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:**

• Topping Oil for Popcorn.

#### 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** 

Product Specifications			
Flavor	Buttery & Clean		
Appearance	Light Golden Yellow		
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
210010	4 x 1 Gallon	30.8 #	12.5 x 12.5 x 12.375	1.12	12 x 4	48
210011	6 x 1 Gallon	46.2 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
210050	Bag in Box	35 #	15.6875 x 11 x 7.6785	0.77	10 x 6	60

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### **Technical Data Sheet Gateway Flavor Pour**

# **Country of Origin:** United States and Canada

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

	Per	Per
Nutrient	14g	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 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

servir	ngs per co	ntainer	
Servin	g size	1 TBSP	(14g)
Amount	per serving	]	
Calc	ries	1	130
		% Daily	/ Value*
Total Fa	ıt 14g		18%
Satur	ated Fat 2g		10%
Trans	Fat 0g		
Cholest	erol 0mg		0%
Sodium	0mg		0%
Total Ca	rbohydrate	0g	0%
Dieta	ry Fiber 0g		0%
Total	Sugars 0g		
Inc	cludes 0g A	dded 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
Bag in Box	1,134

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## Technical Data Sheet Gateway Flavor Pour

#### Allergen/Sensitivity:

Gateway Flavor Pour 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 Flavor Pour is blended with refined, bleached and deodorized (RBD) soybean oil 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.