



Technical Data Sheet Glycerin

Description

USP-NF Glycerin--Excipient/Food Use Only is a plant-based*renewable alternative to fossil-based Glycerin. Our suppliers utilize crude glycerin from edible vegetable oil sources as the feed stock for the USP-NF Glycerin refining process.

Common Uses:

- Humectant, solvent or preservative in food Its high smoke point makes it a valuable frying oil.
- Personal care and household, industrial and institutional applications.

Product Specifications

| Analysis | Limit | Method |
|----------------------------------------|--------------------------|-----------|
| Glycerin, % Min. | 99.7 | |
| Specific Gravity @ 52°F | 1.259 | USP<841> |
| Identification A (IR) | Pass | USP<197F> |
| Identification B (DEG & EG), 0.1% Max. | 0.10 | USP<621> |
| Identification C (GC) | Pass | USP<621> |
| Related Components | | |
| Individual Impurities, % Max | 0.10 | USP<621> |
| Total Impurities, % Max. | 1.0 | USP<621> |
| Chlorides, % Max. | 0.0010 | |
| Sulfites, % Max. | 0.0020 | |
| Elemental Impurities | Pass | USP<232> |
| Residue on Ignition, % Max. | 0.01 | USP<281> |
| Lead, ppm Max. | 1 | |
| Arsenic, ppm Max. | 2 | |
| Chlorinated Compounds, % Max. | 0.003 | USP |
| Readily Carbonizable Substances | Pass | FCC |
| Fatty Acids & Esters | Pass | USP |
| Water, % Max | 0.3 | USP<921> |
| Color, Pt-Co Max. | 10 | |
| Refractive Index | 1.470 to 1.475 | EP |
| Odor | Characteristic | |
| Appearance | Free of Suspended Solids | |



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Technical Data Sheet Glycerin

Shelf Life:

24 Months from the date of manufacture

Country of Origin:

United States

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.

Available Products

| Item # | Pack | Weight | Size (L x W x H) | Cube | Ti x Hi | Pallet QTY |
|--------|------|---------|------------------|-------|---------|------------|
| 500023 | Tote | 2,500 # | 48 x 40 x 48 | 45.56 | 1 x 1 | 1 |

Food Grade Statement:

Gateway Food Products Company hereby certifies that Glycerin 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.

Ingredients: Glycerin

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.

Glycerin 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.

| Company | Product Name | Document Type | Date Updated | Page |
|-----------------------|--------------|----------------------|--------------|------|
| Gateway Food Products | Glycerin | Technical Data Sheet | 06/16/23 | 2 |



Technical Data Sheet Glycerin

Allergen/Sensitivity:

Glycerin does not contain any of the nine major allergens, which are soy, eggs, peanut, milk, wheat, tree nuts, fish, shellfish and sesame.

Propylene Glycol products are converted from glycerin which is a byproduct of edible vegetable oil-based biodiesel manufacturing. The origin sources of glycerin can be any combination of soybean, canola, coconut, corn, and/or cottonseed oils in a state determined to be highly or fully refined oils Propylene Glycol products are converted from glycerin which is a byproduct of edible vegetable oil-based biodiesel manufacturing. The origin sources of glycerin can be any combination of soybean, canola, coconut, corn, and/or cottonseed oils in a state determined to be highly or fully refined oils.

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 |