



## Technical Data Sheet Gateway Liquid Butter Alternative

### Description

Gateway Liquid Butter Alternative delivers the buttery flavor without using butter. Our product provides the rich taste your customers crave with zero grams of trans fat per serving and no cholesterol. Product benefits include:

- **Authentic butter taste** – delivers rich, buttery flavor
- **Lightly salted formula** – for traditional butter taste that is ready-to-use
- **High heat tolerance** – maintains flavor in high temperatures and will not scorch or burn
- **Convenient and cost effective** – no melting, clarifying or refrigeration needed
- **Outstanding performance** – won't separate in sauces, great for recipes, baking and brushing on baked goods.

### Claims:

Kosher Pareve  
 SQF Food Safety and Food Quality

### Handling and Storage:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors.

Suggested storage 65-75°F. 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
Iodine Value	120-130
Free Fatty Acid	.05 Max (%)
Peroxide Value	1.0 Max (meq/kg)
OSI @ 110°C	19 Hrs Min
Color, Lovibond Red	1.5 Max
Trans Fatty Acids	2.0% Max
SFC @ 50°F	2.0 – 6.5
SFC @ 92°F	1.5 – 3.0

### Available Products

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
	Drum	425 #	23.06 x 23.06 x 34.56	8.33	4 x 1	4
200026	Tote	2,100 #	48 x 40 x 48	45.56	1 x 1	1

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 Dupu, IL, 62239  
 877-220-1936

## Technical Data Sheet Gateway Liquid Butter Alternative

**Country of Origin:**

United States and Canada

**Food Grade Statement:**

Gateway Food Products Company hereby certifies that Gateway Liquid Butter Alternative 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:** Liquid and Hydrogenated Soybean Oil, Less than 2% Salt, Soy Lecithin, Natural Butter Flavor, Beta Carotene, TBHQ, and Dimethylpolysiloxane.

Nutrient	Per 14g	Per 100g
Calories	120	860
Total Fat	14 g	100 g
Saturated Fat	2.4 g	17.2 g
Polyunsaturated Fat	7.6 g	54 g
Monounsaturated Fat	3.1 g	22 g
Trans Fat	0.2 g	1.4 g
Cholesterol	0 g	0 g
Sodium	83 g	590 g
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	.05 mg	.35 mg
Iron	0 mg	0 mg
Potassium	.20 mg	1.4 mg
Ash	.21 mg	1.5 mg

<b>Nutrition Facts</b>	
† servings per container	
<b>Serving Size</b>	<b>1 TBSP (14g)</b>
Amount per serving	
<b>Calories</b>	<b>120</b>
% Daily Value*	
Total Fat 14 g	18%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 80 mg	3%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
<b>Protein 0 g</b>	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%
*The % Daily Value tells you how much a nutrient in 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
Drum	13,770
Tote	68,039

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## Technical Data Sheet Gateway Liquid Butter Alternative

### Allergen/Sensitivity:

Gateway Liquid Butter Alternative 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 Liquid Butter Alternative 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.

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