



Technical Data Sheet Popper's Choice

Description

Popper's Choice is a non-separating, non-hydrogenated popping oil that is uniquely blended with Soybean Oil (for pourability and low saturates) and Coconut Oil (for taste and crispness). Popper's Choice is a favorite of movie theatres and concessions, as it contains NO cholesterol and has 55% lower saturated fat than coconut oil.

Common Uses:

- Popping 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	Buttery & Clean
Appearance	Light Golden Red
Iodine Value	103 – 114 meq/kg
Free Fatty Acid	.05 Max (%)
Peroxide Value	1.0 Max (meq/kg)
OSI @ 110°C	6 Hrs Min
Color, Lovibond Red	30 Red
Moisture	.10% Max
Filterable Impurities	7
Smoke Point	448°F
Flash Point	613°F

Fatty Acid Composition

Palmitic (C 16:0)	9.60%
Stearic (C 18:0)	3.90%
Oleic (C 18:1)	18.90%
Linoleic (C18:2)	40.00%
Linolenic (C 18:3)	6.30%

Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
210073	4 x 1 Gallon	30.8 #	12.5 x 12.5 x 12.375	1.12	12 x 4	48



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 Dupo, IL, 62239
 877-220-1936

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Country of Origin:

United States, Canada, Philippines and Indonesia.

Food Grade Statement:

Gateway Food Products Company hereby certifies that Popper's Choice 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:

Soybean Oil, Coconut Oil, Beta Carotene (for color), Natural & Artificial Butter Flavor, TBHQ, and Dimethylpolysiloxane (an anti-foam agent).

Nutrient	Per 14g	Per 100g
Calories	130	900
Total Fat	14 g	100 g
Saturated Fat	4 g	29.2 g
Polyunsaturated Fat	6.3 g	45 g
Monounsaturated Fat	2.7 g	19.5 g
Trans Fat	0 g	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

Nutrition Facts	
† servings per container	
Serving size	1 TBSP (14g)
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 14g	18%
Saturated Fat 4g	20%
Te FDFat 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

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Allergen/Sensitivity:

Popper's Choice 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.

Popper's Choice 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.