



Technical Data Sheet Premiere Pop

Description

Premiere Pop is formulated to remain in a liquid state under 76°F, allowing it to be pumped and poured at room temperature. Premiere Pop is a Soybean Oil and Coconut Oil blend, delivering a finished popcorn product that provides the attributes of Dupop (extra aroma, flavor and color) with the added benefit of having a much higher melting point.

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	91-101 meq/kg
Free Fatty Acid	.05 Max (%)
Peroxide Value	1.0 Max (meq/kg)
OSI @ 110°C	4.2 Hrs Min
Color, Lovibond Red	1.5 Max
Moisture	0.10% Max
Cold Test @ 32°F	3.9 Hrs Min
Filterable Impurities	4.9
Smoke Point	440°F
Flash Point	607°F

Fatty Acid Composition

Palmitic (C 16:0)	9.50%
Stearic (C 18:0)	3.80%
Oleic (C 18:1)	17.40%
Linoleic (C18:2)	35.30%
Linolenic (C 18:3)	5.50%

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
	6 x 1 Gallon	46.2 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
200027	Bag in Box	35#	15.6875 x 11 x 7.6875	0.77	10 x 6	60
	Drum	425 #	23.06 x 23.06 x 34.56	8.33	4 x 1	4
	Tote	2,100 #	48 x 40 x 48	45.56	1 x 1	1



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Country of Origin:

United States, Canada, Philippines, and Indonesia

Food Grade Statement:

Gateway Food Products Company hereby certifies that Premiere Pop 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 and Coconut Oil, Beta Carotene (for color), Natural & Artificial Butter Flavor.

Nutrient	Per 14g	Per 100g
Calories	130	900
Total Fat	14 g	100 g
Saturated Fat	4.8 g	36 g
Polyunsaturated Fat	5.8 g	42 g
Monounsaturated Fat	2.7 g	19 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 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	14 g	18%
Saturated Fat	4.8 g	24%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	0 mg	0%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Total Sugars	0 g	
Includes	0 g Added Sugars	0%
Protein	0 g	
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 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
6 x 1 Gallon	1,536
Bag in Box	1,134
Drum	13,770
Tote	68,039



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Allergen/Sensitivity:

Premiere Pop 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.

Premiere Pop 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.