



Technical Data Sheet Premium Frying Oil

Description

- 0g Trans Fat per tablespoon (14g)
- A premium creamy frying oil
- Can be poured – saves filling time
- No pre-melting necessary or messy handling
- Resists breakdown, excellent heat and oxidative properties
- Gives crisp, better looking and better tasting foods, with no taste carryover

Common Uses:

- Frying applications

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	125-133
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
Smoke Point	400°F
Flash Point	550°F

Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
	Jug in Box	35 #	9.6875 x 9.1875 x 15.8125	0.81	20 x 3	60
	Pail	50 #	11.25 x 10.867 x 1.875	1.19	12 x 2	24
	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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 877-220-1936

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Country of Origin:

United States and Canada

Ingredients: Soybean Oil, Hydrogenated Soybean Oil, TBHQ and Citric Acid added to help preserve freshness, Dimethylpolysiloxane.

Nutrient	Per 14g	Per 100g
Calories	120	884
Total Fat	14 g	100 g
Saturated Fat	2.4 g	17.2 g
Polyunsaturated Fat	7.7 g	55 g
Monounsaturated Fat	3.1 g	22 g
Trans Fat	0.2 g	1.4 g
Cholesterol	0 g	0 g
Sodium	0 g	0 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	0 mg	0 mg
Iron	0 mg	0 mg
Potassium	0 mg	0 mg

Nutrition Facts	
† servings per container	
Serving size	1 TBSP (14g)
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Amount per serving	
Calories	120
<i>% Daily Value*</i>	
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Trans Fat 0.2g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
<hr/>	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
<small>* 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.</small>	

† Servings Per Container

Package Size	Servings Per Container
Jug In Box	1,134
Pail	1,620
Drum	13,770
Tote	68,039



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Allergen/Sensitivity:

Premium Frying Oil 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.

Premium Frying Oil 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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