

# Technical Data Sheet Product Code - 102030 Premium TF Frying Oil

2023-03-31; Version: 11

#### 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

#### KOSHER:

Pareve

#### 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. Store all containers in the upright position. Suggested storage 65-75°F.

Bulk: Ship and store at 65 - 75° F.

## PACKAGING:

The dimensions below are approximate and may vary depending on manufacturing location.

Packaging Sizes	Case Size inches (LWH)	Cubic Feet	Ti x Hi
2/17.5 lb box	13.375 x 9.625 x 13.8125	1.03	15 x 4
35 lb box	9.6875 x 9.1875 x 15.8125	0.81	20 x 3
400 lb drum	23.06 x 23.06 x 34.56	8.33	4 x 1
n			

# Bulk quantities

#### ANALYTICAL DATA:

Color, Lovibond Red	1.5 max	SFC @ 50°F	2.0 - 6.5
Free Fatty Acid, %	0.05 max	SFC @ 92°F	1.5 - 3.0
Peroxide Value, meq/kg	1.0 max		
Flavor	Bland		
Oxidative Stability Index @ 110°C, hrs	19 (typical)		
Trans Fatty Acids, %	2.0 max		

## BIOENGINEERING STATUS: Ingredients derived from a bioengineered source.\*

COUNTRY OF ORIGIN: USA

USMCA ORIGIN: USA TARIFF CODE: 1517.90

<sup>\*</sup>This voluntary statement is compliant with the National Bioengineered Food Disclosure Standard and can be used on labels sold at retail. This product does not contain bioengineered substance due to the processing of this product and does not require labeling as a bioengineered food.



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## US INGREDIENT LINE AND NUTRITION:

Ingredients: Soybean oil, Hydrogenated soybean oil, TBHQ and Citric acid added to help preserve freshness, Dimethylpolysiloxane

NUTRIENT	PER 100g	UNIT
Calories	884	keal
Total Fat	100	g
Saturated Fat	17.2	g
Trans Fat	1.4	g
Polyunsaturated Fat	55.0	g
Monounsaturated Fat	22.0	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Fa	acts
† servings per containe Serving size 1 Tb	r sp (14g)
Calories '	120
	% Daily Valu
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Polyunsaturated Fat 8g	
Monounsaturated Fat 3	g
Sodium 0mg	0%
Total Carbohydrate @	0%
Protein 0g	
Not a significant source of bans lat chole foet table segant, added segant, whomin inc., and pobission.	

† Servings Per Container: About 567 Per 17.5 lb About 1134 Per 35 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

## ALLERGENS AND SENSITIVTIES:

Milk	Egg	Fish	Crustaceans	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans	Mustard Seeds	Sesame Seeds	Sulfites ≥10ppm
No	No	No	No	No	No	No	No	No	No	No	No

As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA), the 'Food Allergy Safety, Treatment, Education, and Research (FASTER) Act and in the Canadian Food and Drug Regulations (B.01.010.1).

Gluten-Free Yes

As defined in title 21 of the Code of Federal Regulations part 101.91 and in the Canadian Food and Drug Regulations (B.24.018).