

Technical Data Sheet

Product Code - 103052 Pan & Grill Oil

2023-11-10; Version: 10

DESCRIPTION:

- 0g Trans Fat per tablespoon (14g)
- Adds a delicious flavor and enticing aroma to all foods
- An excellent ingredient in sauces, soups, and gravies
- Can be used as basting oil for poultry, fish and meat dishes to improve the flavor and helps retain moistures.
- Convenient to use and requires no refrigeration
- Salt free and contains no moisture

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Oil, 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.

PACKAGING:

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

| | Packaging Sizes | Case Size inches (LWH) | Cubic Feet | Ti x Hi | |
|------|-----------------|---------------------------|------------|----------|--|
| 11/2 | 3/1 galbox | 13.625 x 8.0625 x 12.9375 | 0.82 | 18 x 5 | |
| X | 4/1 galbox | 12.69 x 11.44 x 11.94 | 1.00 | 12 x 5 🔆 | |
| | 4/1 galbox | 15.375 x 9.50 x 12.75 | 1.08 | 13 x 5 | |
| | 6/1 galbox | 23.0625 x 9.4375 x 12.75 | 1.61 | 8 x 5 | |
| | 35 lb box | 9.6875 x 9.1875 x 15.8125 | 0.81 | 20 x 3 | |
| | | | | | |

ANALYTICAL DATA:

Color, Lovibond Red 4-7 (typical) Free Fatty Acid, % 0.12 max Peroxide Value, meq/kg 1.0 max Iodine Value, cg/g 118 - 126 (typical)

Flavor Buttery

BIOENGINEERING STATUS: Contains a bioengineered food ingredient.* - soy lecithin

*This statement is compliant with the National Bioengineered Food Disclosure Standard and is only required on labels sold at retail.

COUNTRY OF ORIGIN: USA

USMCA ORIGIN: USA TARIFF CODE: 1517.90



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US INGREDIENT LINE AND NUTRITION:

Ingredients: Soybean oil, Hydrogenated soybean oil, Soy lecithin, TBHQ and Citric acid added to help preserve freshness, Natural and artificial flavor, Beta carotene (color), Dimethylpolysiloxane.

| NUTRIENT | PER 100g | UNIT |
|---------------------|----------|---------|
| Calories | 884 | kcal |
| 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 | 75 | mcg RAE |
| Vitamin C | 0 | mg |
| Ash | 0 | g |
| Water | 0 | g |

| Nutrition | Facts | | | | | |
|---|--------------|--|--|--|--|--|
| † servings per container Serving size 1 Tbsp (14g) | | | | | | |
| Amount per serving Calories | 120 | | | | | |
| | % Daily Valu | | | | | |
| Total Fat 14g | 18% | | | | | |
| Saturated Fat 2.5g | 13% | | | | | |
| Polyunsaturated Fa | t 8g | | | | | |
| Monounsaturated Fa | at 3g | | | | | |
| Sodium 0mg | 0% | | | | | |
| Total Carbohydrate 0g | 0% | | | | | |
| Protein 0g | | | | | | |
| Not a significant source of bans but foet boar sugant, added sugans, w iron, and potessium. | | | | | | |

† Servings Per Container: 256 Per 1 gallon 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 | Yes | 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).