

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN BARREL BAKING PRODUCTS

Corn Oil

Product Description: A 100% Golden Corn Oil processed through a completely separate extracting, refining and dewaxing system. This product is Refined, Bleached, Dewaxed, and Deodorized.

Specifications:

Lovibond Color: 3.0 R max Free Fatty Acids, %: 0.05 max. Peroxide Value (meg/kg): 7.00 max. Iodine Value Min: 120 Cold test @ 32°F (hrs): 20 min. Flavor: 8.0 min Filterable Impurities: 7.0 min Moisture 0.05 Max

Fatty Acid Composition %:

Palmitic 11.3 Stearic 1.9 Oleic 24.9 59.8 Linoleic Linolenic 1.3 Saturates 13 25 Monostaurates **Polyunsaturates** 61

Characteristics:

Appearance: Clear & Brillant Flavor: Pleasing

Packaging:

 Pail
 39 lbs.

 Drum
 425 lbs.

 Tote
 2025 lbs.

Ingredient: Corn Oil

<u>Additives:</u> None - Antioxidants and Methysilicone available upon request.

Storage:

Storage temperature 65°F - 85°F

Shelf Life: 30 days for bulk oil; 3-6 months for totes, drums, and pails

Applications: Ideal for use in salad dressings,

frying, baking, cooking, and as consumer and institutional packaged oil.

Kosher: Certified **@**

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