



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Canola Oil

Product Description: This product is a refined, bleached and deodorized canola oil.

Specifications:

Lovibond Color:	1.8 R max
Free Fatty Acids, %:	0.05 max.
Flavor:	8.0 min.
Filterable Impurities:	8.0 min.
Peroxide Value (meg/kg):	7.00 max.
Iodine Value Min:	100 – 120
Moisture, %	0.05 max
Smoke Point (°F min.)	425°F
Flash Point (°F min.)	600°F
Specific Gravity	0.91 – 0.92

Fatty Acid Composition %:

14:0	---
16:0	3.8
16:1	0.1
18:0	1.5
18:1	60.0
18:2	21.3
18:3	9.1
20:0	0.3
20:1	1.1
22:0	0.2
22:1	0.4
24:0	0.4

Sensory Characteristics:

Appearance:	Light
Flavor:	Bland
Odor:	Bland

Packaging:

Pail	38.3 lbs.
Drum	425 lbs.
Tote	2025 lbs.

Ingredient: Canola Oil

Storage:

Storage temperature	65°F - 85°F
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Shelf Life: Affected by storage conditions such as temperature, humidity, light, and construction material of tank/container. Check after 3 months for flavor and odor and, if possible, free fatty acid and peroxide value. Storage periods can be extended by adding anti-oxidants such as TBHQ, BHT, and/or BHA.

Kosher: Certified 

PRODUCT SPECIFICATIONS

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By: Mike Obert