

The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Castor Oil

Product Description: Oil obtained from the castor bean. Used for its soothing and fine-quality lubricating properties. It is pressed and processed without the use of Hexane or Parabens and no preservatives added.

Specifications:

| | |
|------------------------------------|------------------------|
| Free Fatty Acid/10g: | ≤3.5mL of 0.10N Naoh |
| Specific gravity at 25°C: | 0.957 – 0.961 |
| Saponification value: | 176 - 182 |
| Heavy metal, Method II: | 10 ppm Max |
| Distinction from other fixed oils: | Confirms |
| Iodine Value: | 83 – 88 |
| Residual Solvents: | No class 1,2,3 present |
| Hydroxyl value: | 160 - 168 |

Characteristics:

| | |
|--------------------------|-------------------|
| Appearance at Room Temp: | Brilliantly Clear |
| Odor: | Very slight |


Packaging:

| | |
|--------|-----------|
| Gallon | 7.6 lbs. |
| Pail | 38.3 lbs. |
| Drum | 425 lbs. |
| Tote | 2025 lbs. |

Ingredient: Castor Oil

Storage:

| | |
|---------------------|-------------|
| Storage temperature | 65°F - 85°F |
|---------------------|-------------|

Kosher: Certified 

Shelf Life:

Bulk and packaged products: Shelf life of any given product is totally dependent on the product and storage conditions. Any product should be checked after one month for flavor and odor and, if possible, free fatty acid and peroxide value. If the product is acceptable, the tests should be repeated every month

PRODUCT SPECIFICATIONS

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