



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Pomace Olive Oil

Product Description: Pomace Olive Oil is defined by the IOC as "A blend of refined olive-pomace oil (95%) and (Extra) virgin olive oil (5%) that is fit for human consumption. It has a free acidity of not more than 1%..." where refined olive pomace oil is defined as "Oil obtained from crude pomace oil by refining methods that do not alter the initial glyceride structure." Olive pomace oil is mild or tasteless/odorless and is excellent for frying.

Specifications:

Humidity & Volatiles, %: 0.1 max.
Impurities, %: 0.05 max

Chemical Properties:

Smoke Point: 150° – 163° C
Peroxide Value: 15 (max)
Free Fatty Acids: 1.0 (max)

Fatty Acid Profile:

Myristic Acid (C_{14.0}) 0.3 (max)
Palmitic (C_{16.0}) 7.5 - 20
Palmitoleic (C_{16.1}) 0.3 – 3.5
Margaric (C_{17.0}) 0.3 (max)
Margaricoleic (C_{17.1}) 0.3 (max)
Stearic (C_{18.0}) 0.5 – 5.0
Oleic (C_{18.1}) 55 – 83
Linoleic (C_{18.2}) 3.5 – 21
Linolenic (C_{18.3}) 1.0 (max)
Arachidic (C_{20.0}) 0.6 (max)
Eicosenic (C_{20.1}) 0.4 (max)
Behenic (C_{22.0}) 0.3 (max)
Lignoceric (C_{24.0}) 0.2 (max)
Trans Fatty Acid (%) 0.4 (max)

Physical Properties:

Color: Greenish to yellowish tint
Flavor: Bland to slight olive oil flavor
Odor: Slight olive oil odor

Packaging:

½ Gallon 3.84 lbs
Gallon 7.68 lbs.
Pail 39 lbs.
Drum 425 lbs.
Tote 2025 lbs.

Ingredient: 100% Pomace Olive Oil

Storage:

Store under clean, cool, and dry conditions. Keep containers tightly sealed until used. Use this product on a first-in, first-out basis.

Shelf Life:

Maximum shelf life is 12 months.

Kosher: Certified 

PRODUCT SPECIFICATIONS

Date Issued: 09/22/20
Superseded: 01/12/18
Revision: 5
By: Mike Obert