



*The Sweet Taste of Tradition*

# GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

## GOLDEN · BARREL BAKING PRODUCTS

### Non-GMO Soybean Oil

**Product Description:** This special product is expeller pressed from an Identity Preserved (IP) Non- GMO of soybeans and then refined, bleached and deodorized (RBD). This product is not winterized or hydrogenated.

<b>Specifications:</b>	<b>Range</b>	<b>AOCS Test Method</b>
Lovibond Color	1.5 R (max)	Cc-13b-45
Free Fatty Acids,%:	0.10 (max)	Ca-5a-40
Peroxide Value (meq/kg):	1.0 (max)	Cd-8-53
Moisture, (ppm)	<500	Ca-2e-84
Cold Test at 0°C (hrs):	5.50 (min)	Cc-11-53
Iodine Value:	124.0 – 140.0	Cd-1b-87
Flavor	8.0 (min)	Cg-2-83
Trans Fatty Acid:	1.0 (max)	Cd-14c-94
Weight per Gallon:	7.71 lb. (at 60°F)	
Specific Gravity:	.92 - .925	
Smoke Point, °F	400	

**Characteristics:**

Appearance:	Pale Yellow liquid
Flavor	Bland
Odor:	Bland

**Packaging:**

Pail	39 lbs.
Drum	425 lbs.
Tote	2025 lbs.

**Ingredient:** Non-GMO Soybean Oil

**Storage:** 65°F - 75°F in dry and odor-free environment.

**Shelf Life:** 90 days at room temperature unopened.

**Note:** The following conditions will contribute to oil degradation and must be avoided:

**Exposure to oxygen:** Oxidative deterioration is the main cause for flavor and stability problems with fats and oils. Ways to minimize:

1. Do not allow oil to 'free-fall' into a tank. Fill from bottom or use a downspout.
2. Be sure to eliminate any leaks in a recirculation system, if used. Do not recirculate longer than necessary.
3. (When storing in bulk storage tanks), if oil will be held over three weeks, nitrogen blanketing of tank might be necessary. However, this is expensive and usually only necessary if turnover is slow or if other components of the oil handling system are inadequate.

**Light:** Only a problem with fiberglass tanks that are exposed to direct sunlight or indoor lighting.

**Trace metals:** Copper and Iron are especially pro-oxidant. Avoid contact with these substances. Avoid fittings or valves that are constructed of copper or brass.

**Kosher:** Certified 

PRODUCT SPECIFICATIONS

Effective: 01/16/19  
Replaces: 07/06/16  
Revision: 1  
By: Mitch Hertzler