



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Soybean Oil

Product Description: Refined, bleached, deodorized Soybean Oil. This product is not winterized or hydrogenated.

Specifications:	Range	AOCS Test Method
Lovibond Color	1.5 R (max)	Cc-13b-45
Free Fatty Acids, %:	0.05 (max)	Ca-5a-40
Peroxide Value (meq/kg):	7.00 (max)	Cd-8-53
Moisture, (ppm)	500 (max)	Ca-2e-84
Cold Test at 0°C (hrs):	10 (min)	Cc-11-53
Iodine Value:	124.0 – 138.0	Cd-1b-87
Flavor	7.0 (min)	Cg-2-83
AOM (hrs to 100 meq/kg):	12 (min)	Cd-12-57
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	450	

Characteristics:

Appearance:	Pale Yellow liquid
Flavor	Bland
Odor:	Bland

Packaging:

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

Ingredient: Soybean Oil

Storage: 65°F - 75°F

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: 09/22/20
Replaces: 01/12/18
Revision: 6
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