

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.

Specifications: Lovibond Color Free Fatty Acids,%: Peroxide Value (meq/kg):	Range 1.5 R (max) 0.10 (max) 1.0 (max)	AOCS Test Method Cc-13b-45 Ca-5a-40 Cd-8-53
Moisture, (ppm) Cold Test at 0°C (hrs): Iodine Value: Flavor Trans Fatty Acid: Weight per Gallon: Specific Gravity: Smoke Point, °F	<500 5.50 (min) 124.0 - 140.0 8.0 (min) 1.0 (max) 7.71 lb. (at 60°F .92925 400	Cg-2-83 Cd-14c-94
<u>Characteristics:</u> Appearance: Flavor Odor:	Pale Ye Bland Bland	ellow liquid
<u>Packaging:</u> Pail Drum Tote	39 lbs. 425 lbs 2025 lb	-

Ingredient: Non-GMO Soybean Oil

<u>Storage:</u> 65°F - 75°F in dry and odorfree environment. <u>Shelf Life:</u> 365 days in original packaging, unopened, at room temperature.

<u>Note:</u> The following conditions will contribute to oil degradation and must be avoided:

<u>Exposure to oxygen</u>: 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.

<u>Light</u>: Only a problem with fiberglass tanks that are exposed to direct sunlight or indoor lighting.

<u>Trace metals</u>: 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

Effective: 11/08/21 Replaces: 08/11/21 Revision: 3 By: Mike Obert