

# **Gateway Mid-Oleic Sunflower Oil®**

Sunflower oil is the non-volatile oil pressed from the seeds of sunflower. Common characteristics include: fairly high level of linoleic acid (approximately 70%), polyunsaturated oil with low saturated fat levels, high level of Vitamin E, a clean and light taste. Sunflower Oil is predominantly (65%) polyunsaturated, containing linoleic acid (an omega-6 acid) and is one of two essential fatty acids. Our bodies need this essential nutrient, but it's only supplied by food sources.

Gateway Mid-Oleic Sunflower Oil is a 100% refined, bleached, and deodorized (RBD) sunflower oil. It is commonly used in the food industry as an alternative to standard cooking and frying oils, in the movie theatre and concession industry as a popping and topping oil for popcorn, in the cosmetics industry in formulations as an emollient such as lip balms and creams, and in pharmaceutical products.

### **Product Specifications**

Flavor	Bland / Neutral	
Appearance	Clear and brilliant.	
Iodine Value (IV)	88 -115	meq/kg
Free Fatty Acid (FFA)	0.05	Max (%)
Peroxide Value (PV)	1.0	Max (meq/kg)
Active Oxygen Method (AOM)	24	Min (hr)
Oxygen Stability Index (OSI)	6	Min (hrs @ 110°C)
Color	1.5 Red	Max (Lovibond R/Y)
Moisture	0.02	Max (%)
Cold Test	5.5	Min (hrs @ 32°F)
Chlorophyll Content	0.1	Min
Filterable Impurities	7	
Smoke Point	401°F	
Flash Point	617°F	

All determinations by AOCS methods.

Antioxidants and/or antifoaming agents may be added upon request.

Kosher - Union of Orthodox Jewish Congregations of America.

#### **Nutrition Facts**

Serving Size - 1 Tablespoor	ו	14 G	
	4	Amount Per Serving	% Daily Value
Calories		120	
Calories from fat		120	
Total Fat -		14 g	21%
Saturated Fat		1.8 g	60%
Polyunsaturated Fat		5 g	
Monounsaturated Fat		6 g	
Trans Fat		0 g	
Cholesterol		0 mg	0%
Sodium		0 mg	0%
Total Carbohydrate		0 g	0%
Protein		0 g	0%
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
Vitamin D	0%	Vitamin B-6	0%
Vitamin B-12	0%	Magnesium	0%

Percent Daily Values are based on a 2,000 calorie diet.

### **Fatty Acid Composition**

Palmitic (C 16:0)	3.00 - 7.00%
Stearic (C 18:0)	1.50 - 7.00%
Oleic (C 18:1)	55.00 - 75.00%
Linoleic (C 18:2)	15.00 - 35.00%
Linolenic (C18:3)	0.80%

## **Storage and Shelf Life**

12 Months Shelf Life Store at 65°F - 75°F in a dry and odor free environment

#### **Available Products**

Item#	Description	Pack	<b>Net Weight</b>
108009	GW Mid Sunflower	4 x 1 Gal.	30.8#
108003	GW Mid Sunflower	6 x 1 Gal.	46.2#
108002	GW Mid Sunflower	Jug In Box	35#
	GW Mid Sunflower	Bag In Box	35#
	GW Mid Sunflower	Pail	50#
108004	GW Mid Sunflower	Drum	425#
108008	GW Mid Sunflower	Tote	2,100#

Please contact our sales department for samples, pricing, and technical information regarding your specific application or shipment requirements. Private labeling & co-packing services available.

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