



## Gateway Mid-Oleic Sunflower Oil<sup>®</sup>

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 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)	125 - 140 meq/kg
Free Fatty Acid (FFA)	0.05 Max (%)
Peroxide Value (PV)	2.0 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	0.05 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 Tablespoon	14 G		
	<b>Amount Per Serving</b>	<b>% Daily Value</b>	
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)	4.50%
Stearic (C 18:0)	4.50%
Oleic (C 18:1)	80.00%
Linoleic (C 18:2)	12.00%
Linolenic (C18:3)	0.50%

### 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	Net Weight
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.

**Toll-Free – (877) 220-1963**  
[sales@gatewayfoodproducts.com](mailto:sales@gatewayfoodproducts.com)  
[www.gatewayfoodproducts.com](http://www.gatewayfoodproducts.com)