



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARR EL BAKING PRODUCTS

Castor Oil

Product Description: Oil obtained from the castor bean. Used for its soothing and fine-quality lubricating properties . It is pressed and processed without the use of Hexane or Parabens and no preservatives added.

Specifications:

Free Fatty Acid/10g:	≤3.5mL of 0.10N Naoh
Peroxide Value:	10.00 max.
Specific gravity at 25°C:	0.957 – 0.961
Saponification value:	176 - 182
Heavy metal, Method II%:	0.001 Max
Distinction from other fixed oils:	Confirmed
Iodine Value:	83 – 88
Residual Solvents:	No class 1,2,3 present
Hydroxyl value:	160 - 168

Characteristics:

Appearance at 25°C:	Brilliantly Clear
Odor:	Sensory


Packaging:

Gallon	7.6 lbs.
Pail	38.3 lbs.
Drum	425 lbs.
Tote	2025 lbs.

Ingredient: Castor Oil

Storage:

Storage temperature	65°F - 85°F
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Kosher: Certified 

Shelf Life:

Bulk and packaged products: Shelf life of any given product is totally dependent on the product and storage conditions. Any product should be checked after one month for flavor and odor and, if possible, free fatty acid and peroxide value. If the product is acceptable, the tests should be repeated every month

PRODUCT SPECIFICATIONS

Date Issued: 06/24/16
Supersedes: 02/16/15
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