



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Palm Oil

Palm Oil is refined, bleached, and deodorized. It comes from a source who is a member of the Roundtable on Sustainable Palm Oil (RSPO).

Specifications:

Lovibond Color (Red)	4.0 (max.)
Free Fatty Acids, %	0.05 (max.)
Peroxide Value	1.0 (max.)
Iodine Value	50-55
Mettler Drop Point (°F)	100-110
Moisture %	0.1 (max)

Characteristics:

Appearance	Clear, pale yellow fluid above 120°F
Flavor	Bland
Odor	Bland
Mettler Dropping Point	100°-110°F

Solid Fat Index:

50°F	50 – 58
70°F	23 – 32
86°F	7 – 12
104°F	1 – 5

Kosher: Certified 

Ingredients: Palm Oil

Storage:

Bulk products: All bulk products should be stored at 10°-15°F above the respective melting points. If possible, the headspace in the tank should be an inert gas such as nitrogen. Agitation, if required at all, should be kept to a minimum.

Packaged products: Packaged products should be stored at temperatures not to exceed 85°F at ambient humidity

Shelf Life: Unopened palm oil has a shelf life of up to 12 months.

Bulk and packaged products: Shelf life of any given product is totally dependent on the product and storage conditions. Any oil product (especially if opened) 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 at customer's discretion.

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By: Mela Sims