



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Peanut Oil

PRODUCT SPECIFICATIONS

Specifications:

Lovibond Color	1.5 R (max)
Free Fatty Acids,%	0.05 (max)
Peroxide Value (meq/kg):	7.00 (max)
Stability, AOM (hours):	20 (min)
Iodine Value:	80.0 – 110.0
Smoke Point	450°F

Characteristics:

Appearance:	Clear, Brilliant
Flavor	Bland
Odor:	Bland

Packaging:

Quart	1.92 lbs.
½ Gallon	3.84 lbs
Gallon	7.68 lbs.
Pail	39 lbs.
Drum	425 lbs.
Tote	2025 lbs.

Ingredient: Refined Peanut 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:

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.

Kosher: Certified 

Date Issued: 01/11/18
Supersedes: 11/13/15
Revision: 5
By: Mitch Hertzler

4960 Horseshoe Pike · Honey Brook, PA · 19344 · (800) 327-4406 · www.GoldenBarrel.com