

Product Technical Data Sheet

Peanut Frying Oil

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Last Revision: 08/23/17 Reviewed: 06/05/19

Product Code: 40408001

Ingredient Statement: Peanut oil, TBHQ for freshness, citric acid to protect flavor, and

dimethylpolysiloxane to reduce foaming

Allergen Status: This product is a highly refined edible oil and is considered non-allergenic.

Country of Origin: USA

Physical/Chemical Analysis:

Color (Lovibond, red):		1.5 max.
Smoke Point (°F):		450 min.
Appearance (above 70°F):		clear
Flavor/Odor:	(bland/none)	7 min.
Free Fatty Acid (% as oleic):		0.05 max.
Peroxide Value (meq/kg):		1.0 max.
Moisture (%):		0.05 max.
lodine Value (wijs):		84-100
AOM stability (hrs.):		30 min.

Nutrition Facts as per 100 grams:

Calones.		900
Calories from fat:		900
Total Fat (100g):	Saturated:	18.3 g (± 5%)
	Monounsaturated:	55.5 g (± 5%)
	Polyunsaturated:	25.6 g (± 5%)
	Trans Fat:	1.5 g max.
Cholesterol		0 mg
Sodium		0 mg
Total Carbohydrate	(includes dietary fiber and sugar)	0 g
Protein		0 g
Vitamin D		0 mcg
Calcium		0 mg
Iron		0 mg
Potassium		0 mg

Storage: Store at 65-75 °F. Nitrogen blanketing is strongly recommended for bulk storage.

Shelf-Life: Packaged products: 12 months / 30 days after opening

Bulk shipments: Shelf life is dependent upon storage conditions. Customers should establish shelf life by analytical testing under the typical storage conditions for the product.

Although product data is based on typical results, the above statements contained herein should neither be construed as guarantee or warranties, expressed or implied, nor as a condition of sale. Customer is responsible for determining suitability of the product in their specific application.

Riceland products conform to all applicable provisions of the Federal Food, Drug and Cosmetic Act and Food Chemicals Codex.

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