



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

Sunflower oil is the non-volatile oil pressed from the seeds of sunflower. It has a clean, light taste and is high in Vitamin E. A distinctive characteristic of Mid Oleic Sunflower Oil is its mid-level of Polyunsaturated fats (17%), and high level of Monounsaturated Fats (74%), making it a popular choice for high heat cooking. The type of polyunsaturated fat it contains is linoleic acid (an omega-6 acid), which is one of two essential fatty acids. Our bodies need this essential nutrient, but it can only be supplied by food sources. It also contains one of the lowest levels of saturated fats (9%) of most of the available oils.

Gateway Mid Sunflower Oil is a 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)	88 - 115 meq/kg
Free Fatty Acid (FFA)	0.05 Max (%)
Peroxide Value (PV)	1.0 Max (meq/kg)
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)
Filterable Impurities	7
Smoke Point	412°F
Flash Point	607°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	130	
Calories from fat	130	
Total Fat -	14 g	18%
Saturated Fat	1.5 g	8%
Polyunsaturated Fat	2.4 g	
Monounsaturated Fat	10.3 g	
Trans Fat	0 g	
Cholesterol	0 mg	
Sodium	0 mg	
Total Carbohydrate	0 g	
Protein	0 g	
Vitamin A	0 g	
Vitamin C	0 g	
Vitamin D	0 mcg	
Calcium	0 g	
Iron	0 g	
Potassium	0 mg	

Percent Daily Values are based on a 2,000 calorie diet.

### Fatty Acid Composition

Palmitic (C 16:0)	3.0 - 7.0%
Stearic (C 18:0)	1.50 - 7.0%
Oleic (C 18:1)	58.0 - 78.0%
Linoleic (C 18:2)	12.0 - 35.0%
Linolenic (C18:3)	0.80%

### 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.

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