



Gateway White Coconut Oil[®]

Coconut oil is an edible oil extracted from the kernel or meat of mature coconuts harvested from the coconut palm. It has the highest level of saturated fatty acids of any vegetable oil. Because of its high saturated fat content, it is slow to oxidize and, thus, resistant to rancidification.

Gateway Coconut Oil is a 100% fully refined, bleached, and deodorized (RBD) coconut oil. Gateway Coconut Oil is used in the food industry as a popping and topping oil for popcorn in movie theatres and concessions and as an oil for roasting nuts. It's commonly used in confectionery applications as a centre fat, as an ice cream bar coating, and as an ingredient in frozen whipped toppings, coffee whiteners, and baby food. It is widely used in non-food applications in personal care products, lauric fatty acid products, and soap making.

Product Specifications

Flavor	Bland / Neutral	
Appearance	Clear and brilliant yellow	
Iodine Value (IV)	7 - 11 meq/kg	
Free Fatty Acid (FFA)	0.05 Max (%)	
Peroxide Value (PV)	1.0 Max (meq/kg)	
Active Oxygen Method (AOM)	15 Min (hr)	
Oxygen Stability Index (OSI)	3.75 Min (hrs @ 110°C)	
Color	1.5 Red Max (Lovibond R/Y)	
Moisture	0.05 Max (%)	
Cold Test	24 Min (hrs @ 32°F)	
Chlorophyll Content	0.1 Min	
Filterable Impurities	7	
Melting Point	76°F - 81°F	
Smoke Point	385°F	
Flash Point	563°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		
	Amount Per Serving	% Daily Value	
Calories	117		
Calories from fat	117		
Total Fat -	14 g	21%	
Saturated Fat	12 g	60%	
Polyunsaturated Fat	0.2 g		
Monounsaturated Fat	0.8 g		
Trans Fat	0.0 g		
Cholesterol	0 mg	0%	
Sodium	0 mg	0%	
Total Carbohydrate	0 g	0%	
Protein	0 g	0%	
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
Vitamin D	0%	Vitamin B-6	0%
Vitamin B-12	0%	Magnesium	0%

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

Fatty Acid Composition

Palmitic (C 16:0)	8.90%
Stearic (C 18:0)	2.70%
Oleic (C 18:1)	6.70%
Linoleic (C 18:2)	2.40%
Linolenic (C18:3)	0.00%

Storage and Shelf Life

12 Months Shelf Life

Store at 80°F - 85°F in a dry and odor free environment

Available Products

Item #	Description	Pack	Net Weight
	CW Coconut Oil	4 x 1 Gal.	30.8#
	CW Coconut Oil	6 x 1 Gal.	46.2#
103003	CW Coconut Oil	Jug In Box	35#
103006	CW Coconut Oil	Bag In Box	35#
103004	CW Coconut Oil	Pail	50#
103005	CW Coconut Oil	Drum	425#
103007	CW Coconut Oil	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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