

PRODUCT DATA SHEET – Non-GMO Soybean Oil USPK

PRODUCT DESCRIPTION

Non-GMO Soybean Oil is expeller pressed from an Identity Preserved (IP) Non-GMO of soybeans and then refined, bleached and deodorized. Retains a high level of natural tocopherols, increasing its stability. High in polyunsaturated fatty acid which is often more desirable than their saturated counterparts.

PACKAGING AND SHIPPING

Available in Totes

CLAIMS

Kosher Pareve (as applicable; symbol will be present on label), Halal Certified, SQF Food Safety and Food Quality (as applicable; symbol may be present on label), NON-GMO Project Verified (under Brand Name of "Butcher Boy")

CHEMICAL ANALYSIS

<i>Chemical Analysis</i>	<i>Specification</i>
Flavor/Odor (sensory)	Bland
Color, Lovibond (Cc13b-45)	1.5R (max)
Free Fatty Acid, % as Oleic (Ca 5a-40)	0.10 (max)
Iodine Value, WIJS (Cd 1-25)	125 - 140
Peroxide Value, mEq/kg (Cd 8b-90)	1.0 (max at packaging)
Cold Test @ 32°F (Cc 11-53)	5.5 hours (min)
	<i>Typical Properties</i>
SAP Value mg KOH/g (mg NaOH/g)	190 (135)
OSI @ 110°C (hours)	8.0 (min)
Smoke Point	400°F (min)
Flash Point (Closed Cup)	550°F (min)
Viscosity @ 40°C	39.0 cSt
Specific Gravity @ 25°C	0.920
Moisture	<500 ppm

APPLICATIONS

Used in the Food Industry for salad dressings, cooking, baking and light frying. Used throughout other industries such as cosmetics and pharmaceuticals.

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ALLERGENS

Non-GMO Soybean Oil, CFC 1000 does not contain any of the eight major allergens, which are soy, eggs, peanut, milk, wheat, tree nuts, fish, and crustacean fish. Producer also considers sesame protein an allergen because it has caused allergic reactions to some individuals and thus is a concern to many food processors. The original source may be considered an allergen, although this product is not known to be allergenic. Consult with your doctor because it may be recommended that if a person has a severe allergy; they should avoid using this oil as it can give side effects. Follows Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) (Pub. L. 108- 282). Refined, bleached, and deodorized (RBD) oils do not contain any proteinaceous material. The high temperature and filtration used in the RBD process effectively removes any proteins, potentially allergenic material from the oil. Furthermore, refined oils do not require allergen labeling under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA). RBD oils derived from an allergen source include: Allergen Labeling required for Europe (Directive 2000/13/EC and Directive 2007/68/EC). Please reference your country of destination legislation for any additional allergen labeling.

Allergen	In the Product	On the same line	In the Facility
Soy Lecithin - Soy	no	no	yes
Toasted Sesame Oil - Sesame	no	no	yes
Golden/Roasted Peanut Oil - Peanuts	no	no	yes
Sensitizing Agents (NOT KNOWN ALLERGENS)			
Artificial Flavors – Butter & Vanilla	no	no	yes
Artificial Preservatives – TBHQ, BHA, BHT	no	no	yes
Alcohol – Vanilla Flavoring	no	no	yes

Stored Products: Allergens listed below are not found in the oil production facility, and those marked with * may be stored and labeled in the warehouse in finished form. All products come from approved suppliers. Each product is evaluated on the potential cross contamination with other products and allergens in the approved supplier's facility. If there is any risk to that product, then it is stated at the top of this section as "may contain" or "contains". Otherwise if it is not, those Allergens or Sensitizing Agents listed below DO NOT pose any threat to any of the producer's finished products.

*Milk and derivatives, *eggs and derivatives, *fish, shellfish (including crustaceans, mollusks and their derivatives), *tree nuts and derivatives, *wheat and derivatives, rice and derivatives, corn and derivatives, gluten sources (other than Wheat: such as oat and its by products, barley, rye, malt, buckwheat, spelt and kamut), yeast and derivatives, Lupin and derivatives, artificial colors, MSG, benzoates, hydrolyzed vegetable proteins, sulfites, artificial sweeteners, *animal derivatives, sodium, *mustard, *celery seeds, *seeds, aspartame, saccharin, *cocoa and derivatives, cinnamon, lactose, casein, rBST bovine growth hormone, and caffeine.

Allergen Cross-Contamination Prevention: Potential allergenic materials are produced using designated storage and processing, the risk of contamination is extremely low. When flush oils are used these are isolated and used only in products that may contain the same allergens. All containers and storage tanks are labeled accordingly if they may contain allergens. Producer also has a dressing plant in the same building but in a separate, closed area. The

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allergens handled there are wheat, soy, milk, eggs, fish and celery. There are procedures in place to minimize any cross contamination and risk.

ADDITIONAL INFORMATION

Ingredient Breakdown: Non-GMO Soybean Oil 100%

Label Ingredients Statement: Non-GMO Soybean Oil

Country of Origin: This product is sourced and manufactured in the USA.

Process Flow: Derived from USDA approved Non-GMO soybeans. Expeller Pressed. Refined, Bleached, and Deodorized.

Status of Ingredient Statement: Non-GMO Soybean Oil, CFC 1000 is considered Vegan, Lactose Free, Gluten Free, Glutamate Free, BSE & TSE Free, No Hydrogenated or Partially Hydrogenated Oils, No Preservatives, No Nanotechnology

Storage & Shelf Life: Store at 65 - 75°F in a dry and odor-free environment. Best if used within 8 months from the date of manufacture in unopened containers.

Sewer Sludge and Irradiation: This product is not exposed to, nor cultivated in, sewage sludge during production and subsequent processing. The oil is not exposed to any irradiation.

Food Grade Statement: Producer hereby certifies that Non-GMO Soybean Oil, CFC 1000 is Generally Recognized as Safe (GRAS) as per 21CFR 182.1 and it is manufactured to Good Manufacturing Practices and is safe for its intended use in foods. Product is considered Ready-to-Eat.

Regulatory Information: Non-GMO Soybean Oil, CFC 1000 is Proposition 65 compliant, exempt from REACH (EC 1907/2006) as per Annex V, understood to be in Compliance with EC 1881/2006, All additives (except TBHQ) comply to EC 96/77/EC, meets CONEG requirements, and is registered and compliant with Public Health & Security. CAS# 8001-22-7 EC# 232-274-4 INCI Name – Glycine max (Soybean) Oil FDA Bioterrorism Preparedness and Response Act of 2002 Registration #: -----5788, Registration is Current

Foreign Material Contamination: Pesticide Residues - Vegetable Oils may be routinely monitored for both Organo Phosphate and Chlorinated pesticide residuals by our suppliers. Detections limits for testing are in the 0.01ppm range. Due to the extensive processing involved, these materials are not expected to remain even if present in the original oilseed. To date, no detectable levels are known to be present in the product. Heavy Metals - When previously tested, no reportable levels of heavy metals have been found. These include but are not limited to Lead (<0.1 ppm), Cadmium (<0.05ppm), Chromium (<0.05ppm), Mercury (<0.05ppm), and Arsenic (<0.1ppm). To the best of our knowledge, this product meets the EU requirements on 3-MCPD and GE content.

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Other contaminants – There is no known content or contamination of potentially hazardous components in this vegetable oils and as such there is no risk of contamination. These components include but are not limited to mycotoxins, phthalates, PAH, BPa, Dioxin, melamine, ethylene oxide, zearalenone, and organic solvents.

GMO Statement:

Non GMO IP This term shall be used to describe products that contain ingredients, additives or processing aides derived from commodities that have commercially grown GMO varieties in the supply chain, BUT do not contain GMOs because they have been sourced from traditional crops under an identity preserved program that is documented by the supplier.

Furthermore, the soybeans and crude oil are tested for genetically modified organisms by the Polymerase Chain Reaction (PCR) method. The current standard for qualification as Non-GMO is to have a level of 0.9% or less.

This material is produced on segregated lines and the risk of contamination with other products is minimal. As per the USDA, this product is not considered to be bioengineered and no additional labeling is necessary.

Microbiological Statement: Vegetable Oil products by Producer have low moisture content (less than 0.05% typical), have in general been processed at elevated temperatures, and lack nutrients essential to support growth of most microorganisms. Organisms considered food-borne pathogens or of concern from a quality standpoint are not able to proliferate in oil. Producer processes and packs oil and shortening in a closed and sealed system offering little opportunity for contamination from extraneous materials that might harbor pathogens, viral particles etc. The typical limits for microorganisms are outlined below.

Organism	Limits
Total Plate Count	Less than 100 per gram
Coliforms	Less than 10 per gram
E. coli	Less than 10 per gram
Staph. aureus	Negative
Salmonella	Negative
Yeast & Molds	Less than 10 per gram

Nutritional Data:

Nutrient	Amount /100g
Total Solids**	100
Moisture***	0.0
Calories*	884
Total Fat (g)***	100
Saturated Fat (g)**	14.0
Polyunsaturated Fatty Acids (g)**	59.5
Monounsaturated Fatty Acids (g)**	26.0
Trans Fatty Acids (g)**	0.5
16:0 Palmitic***	9.0
18:0 Stearic***	5.0
18:1 Oleic***	25.0
18:2 Linoleic***	52.5
18:2 Trans***	0.5
18:3 Linolenic***	7.0
Total Carbohydrate (g)*	0.0
Total Dietary Fiber	0.0
Total Sugars (g)*	0.0
Added Sugars (g)*	0.0
Protein (g)*	0.0
Cholesterol (mg)*	0.0
Ash (g)*	0.0
Iron (mg)*	0.0
Sodium (mg)*	0.0
Potassium (mg)*	0.0
Calcium (mg)*	0.0
Vitamin A (mcg/RAE)*	0.0
Vitamin C (mg)*	0.0
Vitamin D (mcg)*	0.0

*USDA National Nutrient Database for Standards, Reference 18 (2005)
 **Calculated
 ***Based on Analytical Results