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PAR-WAY PREMIUM PROCESSING AGENT

without TBHQ

5 gallon pail Item # 05656 55 gallon drum Item # 55656

I. **Ingredients**

USP Mineral Oil, Coconut Oil, Canola Oil and Soy Lecithin.

Physical Specifications II.

- A. Description A homogeneous blend of Mineral Oil, Coconut Oil, Canola Oil and Soy Lecithin.
- B. Flavor Bland
- C. Color Golden Yellow
- D. Odor Bland

III. **Chemical Analysis**

	<u>Typical</u>
A. Moisture	1.0 % max.
B. Iodine Value	35-55*
C Specific Crowity	0.00 0.01

0.89 - 0.91 @ 25°C C. Specific Gravity 350°F min.

D. Smoke Point 2.0 MEQ max. E. Peroxide Value <65cPs @ 100°F F. Viscosity

<90cPs @ 77°F

IV. Microbiological Analysis

Par-Way Premium Processing Agent is an oil based product that contains no water or proteins. The water activity and moisture content is such that this product does not promote nor sustain microbial growth.

^{*} The values of the Iodine value and viscosity are a tentative estimate and may have a nominal adjustment in the future.

V. <u>Nutritional Information</u>

Amount per 100gm Sample

Calories	524.39 Kcal
Calories from fat	511.64 Kcal

Total Fat	57.67 g
Saturated Fat	25.77 g
Monounsaturated Fat	19.12 g
Polyunsaturated Fat	11.78 g
<i>Trans</i> Fat	0.79 g

Cholesterol 0 g
Sodium 0 mg
Total Carbohydrate 0.37 g
Protein 0 g

This product is Kosher Pareve approved. As with any product made from 100% vegetable oil, it contains no cholesterol. It also contains no animal fats. No alcohol or water has been added.

VI. Allergens

The ingredients do not contain any of the following allergens: Peanuts, Tree Nuts, Dairy Products, Eggs, Seafood, Sulfites or Gluten from Wheat, Rye, Barley, Oats, Millet, and Spelt.

This product contains Soy Lecithin.

VII. GMO Status

Par-Way Tryson's policy is to procure its raw materials, including soy lecithin and canola oil, from a wide range of internationally approved crop sources. Soybeans and canola grown in commercial quantities in the United States and Canada include both GM and non-GM varieties. Consequently, our products are not guaranteed GMO-Free.

VIII. Coding System

^{*}A trivial amount of naturally occurring Trans fats in vegetable oil products is normal. No artificially produced trans fats are in this product

Pail/drums have a date code indicating the date and year of production (Julian Date) and a batch number. Example: $\underline{5}085 = \text{year of } 201\underline{5}$; 85th day, (26 March, 2015).

IX. Handling and Storage

- A. Temperature -- Store between 65 120°F
- B. Shelf Life One year from date of manufacture when sealed

If stored below 76°F , product will need to be warmed above 76°F and agitated

X. Packaging

Product Code: 05656 - 5 gallon pails

- Pallet Dimensions: 40 x 48 x 48 (LxWxH in)
- Pallet Cubic Feet: 53.3 cu feet
- Single Pail Weight: 35 lbs. (15.9kg) net/ 38 lbs. (17.25 kg) gross
- Pallet Configuration: 3 layers of 12 pails = 36 pails/pallet

Product Code: 55656 – 55 gallon drums

- Pallet Dimensions: 46 x 48 x 40 (LxWxH in)
- Pallet Cubic Feet: 51.1 cu feet
- Single Drum Weight: 415 lbs (189 kg) net/ 445 lbs (202 kg) gross
- Pallet Configuration: 1 layer of 4 drums = 4 drums/pallet