

can sun[®] frying oil

Combining the best features
of sunflower and canola oil

Package Size: 16L sealed plastic jug enclosed in a corrugated cardboard box.

Product Description: Can Sun[®] Frying Oil is a blend of mid-oleic sunflower and canola oil that combines the best qualities of both oils. It can be used as a salad oil as well as a deep-frying oil. Antioxidants and antifoam agents are added to extend the frying life.

Quality Assurance: BBSI has in place quality assurance programs that strictly maintain the specifications and wholesomeness of their finished products. BBSI holds license 9HPV4T74 under the Safe Food for Canadians Act (SFCA) and Safe Foods for Canadians Regulations (SFCR) and has a HACCP system to comply with all government regulations and industry best practices ensuring the continued safety of our products. BBSI has obtained certification under an approved Global Food Safety Initiative (GFSI) Standard from the British Retail Consortium (BRC) and the Food Safety Modernization Act (FSMA) Module.

Regulatory Compliance: Kosher and Halal Certified.



Microbiology: Pure fats are not attacked by microbiological species, since there must be a nutrient-containing aqueous phase in which the organism can grow. The moisture content of this product is below 0.1%, and at this moisture level product will not support any microbial growth.

Handling and Storage: Care must be taken during storage and shipment to avoid damaging the flavor. BBSI recommends during shipping Can Sun Frying Oil is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Can Sun Frying Oil is kept between 65°F and 80°F (18°C-27°C). Packaged animal fats will absorb off-flavors if stored near food items with strong odors. Unsaturated fatty acids will oxidize if kept in a warm place over a long period of time.

Country of Origin: Canada and United States of America.

Shelf life: One year after packing date. The shelf life will be affected by storage conditions such as temperature, humidity and light. BBSI recommends Can Sun Frying Oil is stored at 65°F-80°F (18°C-27°C) and away from heat sources such as griddles and deep fryers.

Ingredients: Mid-oleic sunflower oil, canola oil with TBHQ added as an antioxidant, propylene glycol and dimethylpolysiloxane added as an antifoaming agent.

Physical/Chemical Analyses: Free Fatty Acid (FFA) = 0.05% max; Qualitative Moisture = Negative;
Peroxide Value (PV) = 1.0 meq/kg max; Solid Fat Index = N/A;
Lovibond Color Yellow/Red = 15/1.5; Melting Point = N/A
Iodine Value = Record;

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Entreposer à /
Store at
18°C - 27°C
65°F - 80°F

16 L

Nutrition Facts Valeur nutritive

Per 10 g
pour 10 g

Calories 90	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 10 g	13 %
Saturated / saturés 0.8 g	
+ Trans / trans 0 g	5 %
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium 0 mg	0 %
Potassium 0 mg	0 %
Calcium 0 mg	0 %
Iron / Fer 0 mg	0 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

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