

# peanut oil

Excellent for salads & deep frying

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

**Product Description:** Peanut Oil is a clean label, light tasting oil for salads, sautéing and deep-frying applications. It imparts a distinctive, nutty flavour to foods. The level of saturates is approximately 19%. Monounsaturates are 48%. Polyunsaturated fatty acids are 33% and are mostly linoleic Omega 6 acids. There is only a trace of Omega-3 acids.

**Quality Assurance:** Peanut Oil is an all-vegetable oil extracted from peanuts which uses a highly refined process to remove allergens. It is ideal for use in salad dressing or light frying applications. No antioxidants are added so it is a clean label product.

**Regulatory Compliance:** Kosher and Halal Certified.



According to the FDA Food Allergen Labelling and Consumer Protection Act of 2004, "Any highly refined oil derived from a food specified in paragraph (1) (such as peanuts) and any ingredient derived from such highly refined oil" is exempted from allergen warning labels. This means that the FDA does not consider Peanut Oil an allergen if it is "highly refined". Studies show that most individuals with peanut allergy can safely eat peanut oil **but not cold-pressed, expeller or extruded peanut oils which are not considered highly refined.**

**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 Peanut Oil is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Peanut 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:** 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 Peanut Oil is stored at 65°F - 80°F (18°C-27°C) and away from heat sources such as griddles and deep fryers.

**Ingredients:** Peanut oil.

**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 = 80-110;

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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*
<b>Fat / Lipides 10 g</b>	13 %
Saturated / saturés 1.7 g	
+ Trans / trans 0 g	9 %
<b>Carbohydrate / Glucides 0 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
<b>Protein / Protéines 0 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 0 mg</b>	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

**24**



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