



sunflower oil

Vegetable oil with a high smoke point

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

Product Description: Transition® Sunflower Oil is formulated with mid-oleic cultivars to raise the mono-unsaturated fatty acid levels to those seen in olive and canola oil. It's high smoke point allows it to be used as a deep-frying medium and it imparts a light, neutral taste to cooked foods. Antioxidants and antifoam agents are added to extend shelf life. Sunflower oil by nature offers a non-GMO alternative to soybean and canola oil as there are no commercially grown GMO equivalents of sunflowers.

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 Transition Sunflower Oil is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Transition Sunflower 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 Transition Sunflower 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 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 = 87-122;



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*
Fat / Lipides 10 g	% valeur quotidienne*
Saturated / saturés 0.9 g	13 %
+ 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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This product Specification Sheet is not a contract between Bank Brothers Sustainable Ingredients and their customers. Although the above technical information is believed to be accurate, it is only intended for the customer's general knowledge. Any particular product guarantee shall be contained in the purchase order or other agreements between Bank Brothers Sustainable Ingredients and their customers.

Bank Brothers
Sustainable Ingredients
(formerly Hubbert's Industries)
109 East Drive, Brampton ON
L6T 1B6 Canada
bankbros.com

