



107 Bolte Lane • St. Clair, MO 63077
(636) 629-4545 • Fax: (636) 629-1330

PAR-WAY NETTING RELEASE OIL

I. Description

Premium vegetable oil specially formulated for superior release .

II. Ingredients

Soybean Oil, Phosphated Mono & Diglycerides, Polysorbate 80, and Acetylated Monoglycerides.

III. Chemical Analysis

	<u>Typical</u>
A. Moisture	1.0 % max.
B. Iodine Value	115-135
C. Specific Gravity	0.91 - 0.92 @ 25° C
D. Peroxide Value	2.0 MEQ max.
F. Viscosity	25-40 cPs @ 100° F 40-60 cPs @ 25° C

IV. Microbiological Analysis

	<u>Typical</u>
A. Aerobic Plate Count	less than 100/gm
B. Coliforms	none detected
C. Yeast and Mold	less than 100/gm

V. Nutritional Information

Amount per 100gm Sample

Calories	870 Kcal
Calories from Fat:	870 kcal

Total Fat	98 gm
Saturated Fat	15 gm
Monounsaturated Fat	24 gm
Polyunsaturated Fat	58 gm
Trans Fats	2 gm
Cholesterol	0 mg
Sodium	<1 mg
Total Carbohydrate	<1 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, Soy or Gluten from Wheat, Rye, Barley, Oats, Millet, and Spelt.

VII. Coding System

Pail/drums have a date code indicating the date and year of production (Julian Date) and a batch number. Example: 1085 = year of 2011; 85th day, (March 26, 2011).

VIII. Handling and Storage

- A. Temperature- Store between 65 - 120°F
- B. Shelf Life- In excess of one year when sealed