

Bunge

491561 - Bunge Clear Liquid Canola Frying Oil

Improves the nutritional profile of your foods. Long frylife. Will not alter food's true flavor. Resists foaming in the kettle. Protects flavor stability. Cleaner kitchen atmosphere. Minimizes hazards of hot filtering. No pre-melting necessary.



MARKETING



Nutrition Facts

1134 Servings per container	
Serving Size	1 Tablespoon
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 14 g	22%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 0 g	
Vitamin D	0%
Calcium	0%
Iron	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
5001244	491561	00078684692668	1/35 pound

Brand	Brand Owner	GPC Description
Bunge	Bunge Oils-US, St. Louis, MO	Oils Edible - Vegetable or Plant (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
36.35 LBR	35 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.8 INH	9.8 INH	15.2 INH	0.845 FTQ	20x3	365 Days	65 FAH / 85 FAH

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

SERVING SUGGESTIONS



Although classified as a liquid frying shortening, it can be used as a griddle or grill dressing, for shallow frying, and in sauces, soups and gravies.

INGREDIENTS



Made from Canola Oil with TBHQ and Citric Acid added to help protect flavor. Dimethypolysiloxane, an antifoaming agent, added.

HANDLING SUGGESTIONS



For optimal quality, store at recommended temperatures in unopened containers. Avoid excess temperatures (hot or cold) and direct light.

PREPARATION & COOKING SUGGESTIONS



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MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	130
Protein	0 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	14 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	0 g
Polyunsaturated Fat	4 g
Monounsaturated Fat	8 g
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	
Iron	
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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MORE IMAGES

