



Another low saturated fat popping oil is our Sunflower Oil. It is made from mid-oleic sunflower oil and delivers a unique nutty taste when used to pop popcorn.

### FACTS YOU SHOULD KNOW

- Shelf Life 12 Months
- Ready to Use—Liquid at Room Temperature
- No Trans Fats
- No Cholesterol
- Diacetyl Free
- Will Not Break Down or Discolor
- Sweet Butter Aroma Under Heat
- Will Not Scorch or Burn
- Recommended Storage: 40°F – 70°F
- No Refrigeration Required
- Kosher Certified

### PHYSICAL PROPERTIES

- Melting Point: 40°F
- Smoke Point: 489°F
- Flash Point: 625°F
- Flavor: Buttery and Clean
- Texture: Clear and Pourable
- Color: Light Golden/Red

### INGREDIENTS

Mid-Oleic Sunflower Oil, Artificial Butter Flavor, Artificial Color (Beta Carotene), TBHQ and Citric Acid Added To Improve Stability.

### NUTRITION FACTS

Serving Size: 1 Tbsp (14g)  
Amount Per Serving

Calories:	120
Calories From Fat:	120
	% Daily Value*
Total Fat 14g	22%
Saturated Fat 1g	5%
Monounsaturated Fat 9g	
Polyunsaturated Fat 4g	
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0g	0%
Total Carbohydrate 0g	0%
Protein 0g	0%
Vitamin A	25%
Vitamin E	30%

Not A Significant Source Of Dietary Fiber, Sugars, Vitamin C, Calcium Or Iron

\*Percent Daily Values Are Based On A 2,000 Calorie Diet

### PACKAGING

- 35 Lb Bag-In-The-Box  
Fluid Cap: 4.38 Gal  
Net Wt: 35.0 Lbs/Gross Wt: 37.0 Lbs  
Cube: 0.824 Ft<sup>3</sup>  
Product Code: SF035  
UPC Code: 0 49772 00611 7
- 4/1 Gal Jugs Per Case  
Fluid Cap: 4 Gal  
Net Wt: 30.8 Lbs/Gross Wt: 32.0 Lbs  
Cube: 1.13 Ft<sup>3</sup>  
Product Code: TS041  
UPC Code: 0 49772 00621 6