



Technical Data Sheet
Product Code - 106052
BBS Soy Flex All Purpose Shortening

01/16/2018; Version: 2

DESCRIPTION:

- An Interesterified (IE) shortening
- 0g Trans Fat per tablespoon (12g)
- Contains no tropical oils
- Baking – a wide plastic range makes it ideally suited for pastries, cookies, cakes, and most other baking applications
- Flex technology is utilized to manufacture IE based shortenings resulting in products which have:
 - The full functionality of partially hydrogenated oils (PHO), but without any PHO content.
 - A creamy buttery type consistency
 - A wider working functional range
 - More consistency cube to cube and lot to lot

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 8 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 4

ANALYTICAL DATA:

Color, Lovibond Red	1.5 max	SFC @ 50°F	25 – 32
Free Fatty Acid, %	0.05 max	SFC @ 70°F	18 – 23
Peroxide Value, meq/kg	1.0 max	SFC @ 80°F	14 – 19
Iodine Value, cg/g	86 – 96 (typical)	SFC @ 92°F	12 – 15
Flavor	Bland	SFC @ 104°F	7 – 11
Mettler Dropping Point, °C	48.0 – 52.0 (typical)		
Trans Fatty Acids, %	3.0 max		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106052
BBS Soy Flex All Purpose Shortening

01/16/2018; Version: 2

Regulatory standards allow use of either of the following ingredient statements:

Ingredients: Interesterified soybean oil, Hydrogenated cottonseed oil.

Ingredients: Soybean oil, Hydrogenated soybean oil, Hydrogenated cottonseed oil.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	36.7	g
Trans Fat	2.6	g
Polyunsaturated Fat	38.7	g
Monounsaturated Fat	17.6	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
	% Daily Value
Total Fat 12g	15%
Saturated Fat 4.5g	23%
Polyunsaturated Fat 4.5g	
Monounsaturated Fat 2g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:
 About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE. EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet

Product Code - 101341

BBS® Flex All Purpose Vegetable Shortening



11/16/2017; Version: 4

DESCRIPTION:

- 0g Trans Fat per tablespoon (12g)
- This product is Non-GMO Project verified, palm oil is not produced using biotechnology
- Flex palm is a technology that when utilized to manufacture palm based shortenings results in products which have:
 - a creamy buttery type consistency
 - a wider working functional range
 - more consistency cube to cube and lot to lot

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	4.0 max	SFC @ 50°F	50 – 61 (typical)
Free Fatty Acid, %	0.05 max	SFC @ 80°F	12 – 22 (typical)
Peroxide Value, meq/kg	1.0 max	SFC @ 104°F	1.75 min (typical)
Flavor	Bland		
Mettler Dropping Point, °C	37.8 – 44.4		
Trans Fatty Acids, %	2.0 max		
Oxidative Stability Index @ 110°C, hrs	12.0 min		

GENETIC ENGINEERING STATUS: Does not contain ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: Non-Qualifying

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 101341



BBS® Flex All Purpose Vegetable Shortening

11/16/2017; Version: 4

Ingredients: Palm oil.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	49.5	g
Trans Fat	0.9	g
Polyunsaturated Fat	9.0	g
Monounsaturated Fat	36.2	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
	<small>% Daily Value</small>
Total Fat 12g	15%
Saturated Fat 6g	30%
Polyunsaturated Fat 1g	
Monounsaturated Fat 4.5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:

About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106267
Alpine[®] Soy Flex
Emulsified Shortening for Icings

02/08/2018: Version: 2

DESCRIPTION:

- An Interesterified (IE) shortening
- 0g Trans Fat per tablespoon (12g)
- Superb emulsifying power produces finished products of high volume and texture
- Cream fillings and butter cream icing
- Flex technology is utilized to manufacture IE based shortenings resulting in products which have:
 - The full functionality of partially hydrogenated oils (PHO), but without any PHO content
 - A creamy buttery type consistency
 - A wider working functional range
 - More consistency cube to cube and lot to lot

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 8 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 4

ANALYTICAL DATA:

Color, Lovibond Red	2.5 max
Free Fatty Acid, %	0.10 max
Peroxide Value, meq/kg	1.0 max
Flavor	Bland
Alpha Monoglycerides, %	2.9 – 3.5
Trans Fatty Acids, %	3.0 max

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106267
Alpine[®] Soy Flex
Emulsified Shortening for Icings

02/08/2018: Version: 2

Regulatory standards allow use of either of the following ingredient statements:

Ingredients: Interesterified soybean oil, Soybean oil, Hydrogenated cottonseed oil, Mono- and diglycerides, Polysorbate 60, TBHQ and Citric acid added to help preserve freshness.

Ingredients: Soybean oil, Hydrogenated soybean oil, Hydrogenated cottonseed oil, Mono- and diglycerides, Polysorbate 60, TBHQ and Citric acid added to help preserve freshness.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	45.5	g
Trans Fat	1.7	g
Polyunsaturated Fat	32.6	g
Monounsaturated Fat	15.8	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
About 1890 servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
% Daily Value	
Total Fat 12g	15%
Saturated Fat 5g	25%
Polyunsaturated Fat 4g	
Monounsaturated Fat 2g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
 Product Code - 101666
 Alpine[®] Z Emulsified Vegetable Shortening

11/20/2017, Version: 4

DESCRIPTION:

- 0g Trans Fat per tablespoon (12g)
- Designed specifically for icings

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-75°F.

SHELF LIFE:

Shelf life 9 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 4

ANALYTICAL DATA:

Color, Lovibond Red	4.0 max	SFC @ 50°F	48.5 – 56.5
Free Fatty Acid, %	0.07 max	SFC @ 70°F	27 – 31
Peroxide Value, meq/kg	1.0 max	SFC @ 92°F	9.5 – 13.5
Mettler Dropping Point, °C	41.2 – 45.3		
Alpha Monoglycerides, %	1.7 – 2.1		
Trans Fatty Acids, %	3.5 max		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: Non-Qualifying **TARIFF CODE:** 1517.90



Technical Data Sheet
Product Code - 101666
Alpine® Z Emulsified Vegetable Shortening

11/20/2017, Version: 4

Ingredients: Palm oil, Hydrogenated palm oil, Mono- and diglycerides, Polysorbate 60.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	48.9	g
Trans Fat	1.6	g
Polyunsaturated Fat	8.9	g
Monounsaturated Fat	36.1	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size 1 tbsp (12g)	
Amount per serving	
Calories 110	
% Daily Value	
Total Fat 12g	15%
Saturated Fat 6g	30%
Polyunsaturated Fat 1g	
Monounsaturated Fat 4.5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:

About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
---------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.



Technical Data Sheet
Product Code - 106152
Super Fry[®] Soy Flex Donut Shortening

10/25/2017; Version: 2

DESCRIPTION:

- An Interesterified (IE) shortening
- 0g Trans Fat per tablespoon (12g)
- An all soybean formula shortening with no partially hydrogenated oils
- An excellent shortening that can be used in a wide range of deep fat frying in bakeries, donut shops

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 8 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	2.0 Max	SFC @ 50°F	26 - 36 (typical)
Free Fatty Acid, %	0.10 Max	SFC @ 70°F	21 - 30 (typical)
Peroxide Value, meq/kg	1.5 Max	SFC @ 92°F	8 - 18 (typical)
Flavor	Bland	SFC @ 104°F	4 - 10 (typical)
Mettler Dropping Point, °C	45.6 - 51.6		
Trans Fatty Acids, %	3.5 Max		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 106152
Super Fry[®] Soy Flex Donut Shortening

10/25/2017; Version: 2

(Regulatory standards allow use of either of the following ingredient statements)

Ingredients: Interesterified soybean oil.

Ingredients: Soybean oil, Hydrogenated soybean oil.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	43.5	g
Trans Fat	1.9	g
Polyunsaturated Fat	34.9	g
Monounsaturated Fat	15.3	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
About 1890 servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
<small>% Daily Value</small>	
Total Fat 12g	15%
Saturated Fat 5g	25%
Polyunsaturated Fat 4g	
Monounsaturated Fat 2g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet

Product Code - 106252

Hymo[®] Soy Flex Cake and Icing Shortening

01/09/2018, Version: 2

DESCRIPTION:

- An Interesterified (IE) shortening
- 0g Trans Fat per tablespoon (12g)
- Bakes moister cakes that stay fresher longer
- Superb emulsifying power produces finished products of high volume and texture
- Excellent for flat or fudge icing
- Flex technology is utilized to manufacture IE based shortenings resulting in products which have:
 - The full functionality of partially hydrogenated oils (PHO), but without any PHO content
 - A creamy buttery type consistency
 - A wider working functional range
 - More consistency cube to cube and lot to lot

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 8 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	2.0 max	SFC @ 50°F	27 – 33 (typical)
Free Fatty Acid, %	0.10 max	SFC @ 70°F	23 – 27 (typical)
Peroxide Value, meq/kg	1.5 max	SFC @ 80°F	16 – 20 (typical)
Flavor	Bland	SFC @ 92°F	12 – 15 (typical)
Mettler Dropping Point, °C	47.5 – 51.5 (typical)	SFC @ 104°F	7 – 10 (typical)
Trans Fatty Acids, %	3.5 max		
Alpha Monoglycerides, %	1.9 – 2.7		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 106252
Hymo[®] Soy Flex Cake and Icing Shortening

01/09/2018; Version: 2

Regulatory standards allow use of either of the following ingredient statements:

Ingredients: Interesterified soybean oil, Mono- and diglycerides.

Ingredients: Soybean oil, Hydrogenated soybean oil, Mono- and diglycerides.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	43.5	g
Trans Fat	1.9	g
Polyunsaturated Fat	34.9	g
Monounsaturated Fat	15.3	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
	<small>% Daily Value</small>
Total Fat 12g	15%
Saturated Fat 5g	25%
Polyunsaturated Fat 4g	
Monounsaturated Fat 2g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:

About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
 Product Code - 105468
 Buckeye[®] Flex
 Premium Bakers Margarine

02/08/2018: Version: 3

DESCRIPTION:

- Recommended for use in cakes, cookies, breads, Danish roll-in, and pie crusts
- Enhanced butter flavor system that carries through the baking process to give products a unique buttery flavor
- Flex is a technology that when utilized to manufacture palm based shortenings or margarines results in products which have:
 - a creamy buttery type consistency
 - a wider working functional range
 - more consistency cube to cube and lot to lot

KOSHER:

Dairy

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Margarine, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-75°F.

SHELF LIFE:

Shelf life 6 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	12.50 x 11.00 x 10.938	0.87	12 x 4

ANALYTICAL DATA:

Fat, %	80 min	Standard Plate Count	1000 max
Trans Fatty Acids, %	1.8 max	Coliform	10 max
Moisture, %	17.5 max	Yeast & Mold	10 max
Salt, %	1.8 – 2.2		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: Non-Qualifying

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 105468
Buckeye[®] Flex
Premium Bakers Margarine

02/08/2018; Version: 3

Ingredients: Vegetable oil blend (Soybean and Palm oils), Water. Contains 2% or less of Salt, Mono- and diglycerides, Nonfat dry milk, Soy lecithin, Sodium benzoate as a preservative, Artificial flavor, Vitamin A palmitate, Beta carotene (color).

NUTRIENT	PER 100g	UNIT
Calories	713	kcal
Total Fat	80.4	g
Saturated Fat	27.6	g
Trans Fat	1.0	g
Polyunsaturated Fat	27.4	g
Monounsaturated Fat	20.8	g
Cholesterol	0	mg
Sodium	792.4	mg
Total Carbohydrate	0.4	g
Dietary Fiber	0	g
Total Sugars	0.4	g
Added Sugars	0	g
Protein	0.2	g
Vitamin D	0	mcg
Calcium	9	mg
Iron	0	mg
Potassium	12	mg
Vitamin A	724.2	mcg RAE
Vitamin C	0	mg
Ash	2.2	g
Water	16.8	g

Nutrition Facts	
About 1620 servings per container	
Serving size	1 tbsp (14g)
Amount per serving	
Calories	100
<small>% Daily Value</small>	
Total Fat 11g	14%
Saturated Fat 4g	20%
Polyunsaturated Fat 4g	
Monounsaturated Fat 3g	
Sodium 110mg	5%
Total Carbohydrate 0g	0%
Protein 0g	
Vitamin A	10%
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	Yes	No	No	No	No	No	No	Yes

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.



Technical Data Sheet
Product Code - 105464
ZTF Margarine (No Salt)

06/19/2018; Version: 3

DESCRIPTION:

- Recommended for use in cakes, cookies, breads, Danish roll-in, and pie crusts
- Enhanced butter flavor system that carries through the baking process to give products a unique buttery flavor

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Margarine, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 35-40°F.

SHELF LIFE:

Shelf life 6 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
30/1 lb box	12.75 x 7.75 x 9.625	0.54	18 x 4
50 lb box	12.50 x 11.00 x 10.938	0.87	12 x 4

ANALYTICAL DATA:

Fat, %	80 min	Standard Plate Count	10000 max
Moisture, %	19.6 min	Coliform	50 max
		Yeast & Mold	50 max

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: Non-Qualifying **TARIFF CODE:** 1517.90



Technical Data Sheet
Product Code - 105464
ZTF Margarine (No Salt)

06/19/2018; Version: 3

Ingredients: Vegetable oil blend (Soybean, Palm and Palm kernel oils), Water. Contains 2% or less of Mono- and diglycerides, Soy lecithin, Sodium benzoate (preservative), Natural and Artificial flavor, Beta carotene (color), Vitamin A palmitate.

NUTRIENT	PER 100g	UNIT
Calories	712	kcal
Total Fat	80.5	g
Saturated Fat	28.5	g
Trans Fat	0.8	g
Polyunsaturated Fat	28.4	g
Monounsaturated Fat	19.2	g
Cholesterol	0	mg
Sodium	15.9	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	968.1	mcg RAE
Vitamin C	0	mg
Ash	0.1	g
Water	19.4	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (14g)
Amount per serving	
Calories	100
	<small>% Daily Value</small>
Total Fat 11g	14%
Saturated Fat 4g	20%
Polyunsaturated Fat 4g	
Monounsaturated Fat 2.5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
Vitamin A	15%
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:

About 32 Per 1 lb
 About 960 Per 30 lb
 About 1620 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	Yes

*As defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
 Product Code - 106407
 Buckeye[®] Soy Flex
 Premium Bakers Margarine

02/15/2018; Version: 2

DESCRIPTION:

- An Interesterified (IE) baker's margarine
- Superior roll-in margarine for Danish pastries, flaky dinner rolls or where workable plastic consistency is desired
- Excellent for cookies, icings, and fillings
- Rich buttery flavor, resists bake out of flavor
- No salt added

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Margarine, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 6 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	12.50 x 11.00 x 10.938	0.87	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	6 – 7 max	Standard Plate Count	10000 max
Free Fatty Acid, %	0.10 max	Coliform	50 max
Peroxide Value, meq/kg	1.0 max	Yeast & Mold	50 max
Flavor	Buttery		
Fat, %	80 min		
Moisture, %	20 max		
Trans Fatty Acids, %	3.5 max		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 106407
Buckeye[®] Soy Flex
Premium Bakers Margarine

02/15/2018: Version: 2

Regulatory standards allow use of either of the following ingredient statements:

Ingredients: Interesterified soybean oil, Water, Mono- and diglycerides, Soy lecithin, Sodium benzoate (preservative), Artificial flavor, Beta carotene (color), Vitamin A palmitate.

Ingredients: Soybean oil, Hydrogenated soybean oil, Water, Mono- and diglycerides, Soy lecithin, Sodium benzoate (preservative), Artificial flavor, Beta carotene (color), Vitamin A palmitate.

NUTRIENT	PER 100g	UNIT
Calories	711	kcal
Total Fat	80.4	g
Saturated Fat	35.0	g
Trans Fat	1.7	g
Polyunsaturated Fat	29.0	g
Monounsaturated Fat	11.1	g
Cholesterol	0	mg
Sodium	15.9	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	948.5	mcg RAE
Vitamin C	0	mg
Ash	0.1	g
Water	19.5	g

Nutrition Facts	
About 1625 servings per container	
Serving size	1 tbsp (14g)
Amount per serving	
Calories	100
% Daily Value	
Total Fat 11g	14%
Saturated Fat 5g	25%
Polyunsaturated Fat 4g	
Monounsaturated Fat 1.5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
Vitamin A	15%
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	Yes

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
 Product Code - 110010
 Nutex[®] High Ratio Liquid Cake Shortening

12/28/2017; Version: 3

DESCRIPTION:

- 0g Trans Fat per tablespoon (14g)
- Permits the use of 10-20% less shortening and 10-20% more liquids in cake formulations
- Produces moister, more tender cakes
- Designed for both batch and continuous process cake production

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-85°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
38 lb pail	11.9 x 11.9 x 15.0	0.96	12 x 3
420 lb drum	23.06 x 23.06 x 34.56	8.33	4 x 1

ANALYTICAL DATA:

Color, Lovibond Red	2.0 max
Free Fatty Acid, %	0.25 max
Peroxide Value, meq/kg	1.0 max
PGME, %	2.5 – 3.5
Alpha Monoglycerides, %	2.0 – 3.0
Trans Fatty Acids, %	3.5 max

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 110010
Nutex[®] High Ratio Liquid Cake Shortening

12/28/2017; Version: 3

Ingredients: Soybean oil, Mono- and diglycerides, Propylene glycol mono- and diesters of fatty acids, Glyceryl-lacto esters of fatty acids.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	17.6	g
Trans Fat	0.8	g
Polyunsaturated Fat	55.7	g
Monounsaturated Fat	21.5	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (14g)
Amount per serving	
Calories	120
% Daily Value	
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Polyunsaturated Fat 8g	
Monounsaturated Fat 3g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106115
All Purpose Shortening
Made with *Golden Flex* Technology

02/07/2018; Version: 7

DESCRIPTION:

- A formulated shortening made from a unique blend High Oleic Soybean and Cottonseed Oils.
- Baking – a wide plastic range makes it ideally suited for pastries, cookies, cakes, pies and most other baking applications.
- Golden Flex Technology upgrades the crystallization benefits of Flex processing by also incorporating new formulation benefits, delivering outstanding functionality, including:
 - The full functionality of partially hydrogenated oils (PHO), but without any PHO content.
 - A creamy buttery type consistency
 - A wider working functional range
 - More consistency cube to cube and lot to lot

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	1.5 max	SFC @ 50°F	41.5 – 45.5
Free Fatty Acid, %	0.05 max	SFC @ 70°F	30.0 – 34.0
Peroxide Value, meq/kg	1.0 max	SFC @ 80°F	24.5 – 28.5
Flavor	Bland	SFC @ 92°F	18.0 – 21.0
Mettler Dropping Point, °C	52 – 56	SFC @ 104°F	12.0 – 15.0
Trans Fatty Acids, %	2.25 max		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106115
All Purpose Shortening
Made with *Golden Flex* Technology

02/07/2018; Version: 7

Regulatory standards allow use of either of the following ingredient statements:

Ingredients: Interesterified (High oleic soybean oil, Soybean oil), High oleic soybean oil, Hydrogenated cottonseed oil.

Ingredients: High oleic soybean oil, Hydrogenated soybean oil, Hydrogenated cottonseed oil.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	39.4	g
Trans Fat	0.7	g
Polyunsaturated Fat	9.3	g
Monounsaturated Fat	46.3	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
% Daily Value	
Total Fat 12g	15%
Saturated Fat 4.5g	23%
Polyunsaturated Fat 1g	
Monounsaturated Fat 6g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:
About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the *Food Allergen Labeling and Consumer Protection Act of 2004* (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106110
Donut Fry Shortening
 Made with *Golden Flex* Technology

01/16/2018: Version: 8

DESCRIPTION:

- 0g Trans Fat per tablespoon (12g)
- An all soybean formula shortening made from High Oleic Soybean and Soybean Oils.
- An excellent shortening that can be used in a wide range of deep fat frying in bakeries, donut shops, hotels, restaurants and institutions.
- Golden Flex Technology upgrades the crystallization benefits of Flex processing by also incorporating new formulation benefits, delivering outstanding functionality, including:
 - The full functionality of partially hydrogenated oils (PHO), but without any PHO content.
 - A creamy buttery type consistency
 - A wider working functional range
 - More consistency cube to cube and lot to lot

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	1.5 max	SFC @ 50°F	38.0 min
Free Fatty Acid, %	0.05 max	SFC @ 70°F	28.0 – 35.5
Peroxide Value, meq/kg	1.0 max	SFC @ 80°F	22.0 – 28.0
Iodine Value, cg/g	57.5 (typical)	SFC @ 92°F	14.0 – 19.0
Mettler Dropping Point, °C	48.5 (typical)	SFC @ 104°F	7.0 – 12.5
Trans Fatty Acids, %	2.25 max		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106110
Donut Fry Shortening
Made with *Golden Flex* Technology

01/16/2018; Version: 8

Regulatory standards allow use of either of the following ingredient statements:

Ingredients: Interesterified (High oleic soybean oil, Soybean oil).

Ingredients: High oleic soybean oil, Hydrogenated soybean oil.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	42.7	g
Trans Fat	0.8	g
Polyunsaturated Fat	10.6	g
Monounsaturated Fat	41.5	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
<small>% Daily Value</small>	
Total Fat 12g	15%
Saturated Fat 5g	25%
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:

About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights



Technical Data Sheet
Product Code - 101407
Golden Sweetex[®] Z Shortening

11/16/2017; Version: 3

DESCRIPTION:

- 0g Trans Fat per tablespoon (12g)
- Specialty cake, icing and sweet dough solid shortening
- Permits ease of handling, excellent volume, flaky and tender eating qualities and excellent keeping qualities.
- Recommended as the fold-in fat for Danish pastry doughs

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 4

ANALYTICAL DATA:

Color, Lovibond Red	8.5 max	SFC @ 50°F	44 – 65 (typical)
Flavor	Buttery	SFC @ 70°F	18 – 30 (typical)
Free Fatty Acid, %	0.10 max	SFC @ 80°F	10 – 19 (typical)
Peroxide Value, meq/kg	1.0 max	SFC @ 92°F	4 – 13 (typical)
Alpha Monoglycerides, %	2.2 – 3.8	SFC @ 104°F	1 – 7 (typical)

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: Non-Qualifying

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 101407
Golden Sweetex[®] Z Shortening

11/16/2017; Version: 3

Ingredients: Palm oil, Mono- and diglycerides, Artificial flavor and Beta carotene (color).

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	46.7	g
Trans Fat	2.2	g
Polyunsaturated Fat	8.5	g
Monounsaturated Fat	38.2	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
<small>% Daily Value</small>	
Total Fat 12g	15%
Saturated Fat 6g	30%
Polyunsaturated Fat 1g	
Monounsaturated Fat 4.5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:
 About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.



Technical Data Sheet
Product Code - 106275
Emulsified Icing Shortening
Made with *Golden Flex* Technology

01/02/2018: Version: 7

DESCRIPTION:

- A formulated icing shortening made from a unique blend High Oleic Soybean and Cottonseed Oils
- Golden Flex Technology upgrades the crystallization benefits of Flex processing by also incorporating new formulation benefits, delivering outstanding functionality, including:
 - The full functionality of partially hydrogenated oils (PHO), but without any PHO content
 - A creamy buttery type consistency
 - A wider working functional range
 - More consistency cube to cube and lot to lot

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	2.0 max	SFC @ 50°F	39.0 – 43.0 (typical)
Free Fatty Acid, %	0.10 max	SFC @ 70°F	28.0 – 32.0 (typical)
Peroxide Value, meq/kg	1.0 max	SFC @ 80°F	23.0 – 27.0 (typical)
Flavor	Bland	SFC @ 92°F	16.5 – 20.5 (typical)
Mettler Dropping Point, °C	52.0 (typical)	SFC @ 104°F	10.0 – 14.0 (typical)
Trans Fatty Acids, %	2.25 max		
Alpha Monoglycerides, %	1.75 – 2.25		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 106275
Emulsified Icing Shortening
Made with *Golden Flex* Technology

01/02/2018: Version: 7

Regulatory standards allow use of either of the following ingredient statements:

Ingredients: Interesterified (High oleic soybean oil, Soybean oil), High oleic soybean oil, Hydrogenated cottonseed oil, Mono- and diglycerides, Polysorbate 60.

Ingredients: High oleic soybean oil, Hydrogenated soybean oil, Hydrogenated cottonseed oil, Mono and diglycerides, Polysorbate 60.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	39.5	g
Trans Fat	1.1	g
Polyunsaturated Fat	9.4	g
Monounsaturated Fat	45.7	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
	<small>% Daily Value</small>
Total Fat 12g	15%
Saturated Fat 4.5g	23%
Polyunsaturated Fat 1g	
Monounsaturated Fat 5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:
About 1890 Per 50 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106268
Sweetex[®] Cake & Icing Shortening
Made with *Golden Flex* Technology

02/12/2018; Version: 2

DESCRIPTION:

- 0g Trans Fat per tablespoon (12g)
- A formulated cake and icing shortening made from a unique blend High Oleic Soybean and Cottonseed Oils
- Golden Flex Technology upgrades the crystallization benefits of Flex processing by also incorporating new formulation benefits, delivering outstanding functionality, including:
 - The full functionality of partially hydrogenated oils (PHO), but without any PHO content
 - A creamy buttery type consistency
 - A wider working functional range
 - More consistency cube to cube and lot to lot

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Storage temperature not to exceed 75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	13.125 x 11.25 x 13.25	1.13	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	2.0 max	SFC @ 50°F	39.0 – 43.0 (typical)
Free Fatty Acid, %	0.10 max	SFC @ 70°F	28.0 – 32.0 (typical)
Peroxide Value, meq/kg	1.0 max	SFC @ 80°F	23.0 – 27.0 (typical)
Alpha Monoglycerides, %	1.75 – 2.25	SFC @ 92°F	16.5 – 20.5 (typical)
Flavor	Bland	SFC @ 104°F	10.0 – 14.0 (typical)
Mettler Dropping Point, °C	52 (typical)		
Trans Fatty Acids, %	2.25 max		

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 106268
Sweetex[®] Cake & Icing Shortening
Made with *Golden Flex* Technology

02/12/2018; Version: 2

Ingredients: High oleic soybean oil, Hydrogenated soybean oil, Hydrogenated cottonseed oil, Mono- and diglycerides.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	39.5	g
Trans Fat	1.1	g
Polyunsaturated Fat	9.4	g
Monounsaturated Fat	45.7	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

Nutrition Facts	
About 1890 servings per container	
Serving size	1 tbsp (12g)
Amount per serving	
Calories	110
% Daily Value	
Total Fat 12g	15%
Saturated Fat 4.5g	23%
Polyunsaturated Fat 1g	
Monounsaturated Fat 5g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the *Food Allergen Labeling and Consumer Protection Act of 2004* (FALCPA)

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.



Technical Data Sheet

Product Code - 103500

Whirl®

Premium Vegetable Oil with Artificial and Natural Butter Flavor

07/17/2018, Version: 6

DESCRIPTION:

- Provides a buttery aroma and taste to prepared foods
- A partially hydrogenated free formulation
- Can be used in soup bases, sauces, sautéing, grilling, pan frying, broiling, basting and as a buttery seasoning on any food
- Will not spatter, foam, scorch or burn
- Contains no milk solids, no added water, no preservatives, and does not require clarification or refrigeration

KOSHER:

Dairy

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Oil, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
3/1 gal box	13.25 x 7.875 x 12.3125	0.74	18 x 5
4/1 gal box	15.375 x 8.875 x 12.1875	0.96	13 x 5
2/17.5 lb box	18.1875 x 9.6875 x 9.9375	1.01	10 x 6
35 lb box	9.6875 x 9.1875 x 15.8125	0.81	20 x 3
420 lb drum	23.06 x 23.06 x 34.56	8.33	4 x 1

ANALYTICAL DATA:

Free Fatty Acid, %	0.16 max
Peroxide Value, meq/kg	1.0 max
Iodine Value, cg/g	117.5 – 132.5 (typical)
Moisture, %	0.08 max
Salt, %	1.75 – 2.25
Trans Fatty Acids, %	2.0 max
Color - Visual	Buttery yellow
Flavor & Odor	Buttery

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 103500
Whirl®

Premium Vegetable Oil with Artificial and Natural Butter Flavor

07/17/2018; Version: 6

Ingredients: Soybean oil, Hydrogenated soybean oil. Contains 2% or less of Salt, Soy lecithin, Artificial and Natural flavor, Beta carotene (color), Hydrolyzed soy protein, Autolyzed yeast extract.
Contains: Egg, Milk, Soy

NUTRIENT	PER 100g	UNIT
Calories	865	kcal
Total Fat	97.8	g
Saturated Fat	18.9	g
Trans Fat	1.1	g
Polyunsaturated Fat	52.6	g
Monounsaturated Fat	20.8	g
Cholesterol	0	mg
Sodium	786.8	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	40	mcg RAE
Vitamin C	0	mg
Ash	2.2	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size	1 tbsp (14g)
Amount per serving	
Calories	120
	<small>% Daily Value</small>
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Polyunsaturated Fat 7g	
Monounsaturated Fat 3g	
Sodium 110mg	5%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:

256 Per 1 gallon
 About 567 Per 17.5 lb
 About 1134 Per 35 lb

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	Yes	Yes	No	No	No	No	No	Yes

*As defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 113050
Pan Coating

12/05/2017, Version: 5

DESCRIPTION:

- Applicable for all baking, pan frying cooking and griddle applications
- 100% oil based, no water.
- Contains no alcohol.
- Contains no chlorofluorocarbons.
- Container designed to vent pressure at controlled rate through vents in top rim if overheated.
- Delivers buttery aroma
- Dispenser unit will not 'beard' or foam and drip when dispensed.
- Does not burn, scorch, or smoke at high heat settings

KOSHER:

Pareve

HANDLING AND STORAGE:

Optimum storage temperature is 68 - 75°F. Do not use in areas without adequate ventilation. Take precaution to prevent slips and falls in and around areas of repeated use where drift of aerosolized oil may occur. Keep away from heat and sparks. In case of accidental puncturing with forklift, shut off lift and ignition sources and ventilate area. Store below 120°F as exposure to sudden high temperatures may cause violent bursting. Contents under pressure. Do not puncture or incinerate.

SHELF LIFE:

Shelf life 24 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
6/14 oz case	8.56 x 5.88 x 8.56	0.25	39 x 5
6/22 oz case	8.50 x 5.75 x 10.50	0.30	32 x 5

ANALYTICAL DATA:

Non-Volatiles, %	84 - 88
Spray Geometry, in. diameter @ 8 in.	2 - 4
Spray Rate, g/sec	1.2 - 1.6
Flammability, inches	18 max
Flashback, inches	2 max
Pressure, psig @ 70°F	60 - 70

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 113050
Pan Coating

12/05/2017; Version: 5

Ingredients: Soybean oil, Soy lecithin, Artificial butter flavor, Beta carotene (color), Propellant.

NUTRIENT	PER 100g	UNIT
Calories	870	kcal
Total Fat	98.4	g
Saturated Fat	14.2	g
Trans Fat	1.4	g
Polyunsaturated Fat	56.3	g
Monounsaturated Fat	22.2	g
Cholesterol	0	mg
Sodium	13	mg
Total Carbohydrate	0.3	g
Dietary Fiber	0	g
Total Sugars	0.1	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	4	mg
Iron	0	mg
Potassium	69	mg
Vitamin A	17.8	mcg RAE
Vitamin C	0	mg
Ash	1.6	g
Water	0	g

Nutrition Facts	
† servings per container	
Serving size 1/3 sec. spray (0.25g)	
Amount per serving	
Calories	0
<hr/>	
	% Daily Value
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	
<small>Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.</small>	

† Servings Per Container:

About 1300 Per 14 oz
 About 2046 Per 22 oz

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	Yes

*As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
Product Code - 109400
HB® Shortening 112-Flakes

02/16/2018; Version: 3

DESCRIPTION:

- Exhibits good flavor release and snap as well as excellent oxidative stability
- Recommended for use in confectionery coatings, confectionery centers, confectionery drops, whipped toppings, coffee whitener, imitation sour cream, and icing stabilizers

KOSHER:

Pareve

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 35-45°F.

SHELF LIFE:

Shelf life 6 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	15.5625 x 11.5625 x 17.5625	1.83	10 x 4

ANALYTICAL DATA:

Color, Lovibond Red	1.5 max
Free Fatty Acid, %	0.10 max
Peroxide Value, meq/kg	1.0 max
Iodine Value, cg/g	3.0 max
Mettler Dropping Point, °C	42.7 – 46.1

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: Non-Qualifying

TARIFF CODE: 1517.90



Technical Data Sheet
 Product Code - 109400
 HB[®] Shortening 112-Flakes

02/16/2018; Version: 3

Ingredients: Hydrogenated palm kernel oil, Soy lecithin.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	93.8	g
Trans Fat	0	g
Polyunsaturated Fat	0.3	g
Monounsaturated Fat	1.5	g
Cholesterol	0	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	Yes

*As defined in the *Food Allergen Labeling and Consumer Protection Act of 2004* (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE. These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.



Technical Data Sheet
 Product Code - 108090
 Fryrite® Shortening

02/22/2018; Version: 4

DESCRIPTION:

- Recommended as a frying shortening
- Animal/vegetable shortening with good stability and bland flavor
- Antioxidants added to help protect flavor
- Silicone derivative added as an antifoaming agent

KOSHER:

Non

HANDLING AND STORAGE:

Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

<u>Packaging Sizes</u>	<u>Case Size inches (LWH)</u>	<u>Cubic Feet</u>	<u>Ti x Hi</u>
50 lb box	12.1875 x 11.1875 x 12.875	1.02	12 x 3

ANALYTICAL DATA:

Color, Lovibond Red	1.5 max
Free Fatty Acid, %	0.05 max
Peroxide Value, meq/kg	1.0 max
Mettler Dropping Point, °C	42.0 – 47.0
Oxidative Stability Index @ 110°C, hrs	24.0 min

GENETIC ENGINEERING STATUS: Contains ingredients derived from genetically engineered seed.

LABELING ORIGIN: USA

NAFTA ORIGIN: USA

TARIFF CODE: 1517.90



Technical Data Sheet
Product Code - 108090
Fryrite[®] Shortening

02/22/2018; Version: 4

The following ingredients appear on the principal display panel as allowed in title 9 of the Code of Federal Regulations part 319.701:

Shortening Prepared from Meat Fats and Vegetable Oils, BHA and Propyl Gallate with Citric Acid added to help protect flavor, Dimethylpolysiloxane.

NUTRIENT	PER 100g	UNIT
Calories	884	kcal
Total Fat	100	g
Saturated Fat	45.8	g
Trans Fat	5.0	g
Polyunsaturated Fat	2.4	g
Monounsaturated Fat	42.3	g
Cholesterol	106.8	mg
Sodium	0	mg
Total Carbohydrate	0	g
Dietary Fiber	0	g
Total Sugars	0	g
Added Sugars	0	g
Protein	0	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Vitamin A	0	mcg RAE
Vitamin C	0	mg
Ash	0	g
Water	0	g

This nutritional information is provided based on typical composition of the product and the data for individual products may vary from this information. This material is provided for informational purposes only and not as a specification. The total fat is expressed as triglyceride equivalents. The saturated, trans, polyunsaturated, and monounsaturated fats are expressed as free fatty acids. The total on these fatty acids may not equal the total fat due to the exclusion of the glycerol backbone in the free fatty acid calculation. This complies with the definition of fat and fatty acids in title 21 Code of Federal Regulations section 101.9.

Allergen*	Milk	Egg	Fish	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans
	No	No	No	No	No	No	No	No

*As defined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

Gluten-Free**	Yes
----------------------	-----

** As defined in title 21 of the Code of Federal Regulations part 101.91, cannot contain 20 ppm gluten or more in the food.

Stratas Foods LLC • 7130 Goodlett Farms Parkway • Suite 200 • Memphis, TN 38016-4991 • 888-404-1004 • www.stratasfoods.com

NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A SPECIFIC USE OR PURPOSE, EXPRESS OR IMPLIED, ARE MADE.
 These specifications are not intended to and shall not be construed to be instructions or suggestions for use which may be in violation of valid patent rights.