



Technical Data Sheet

Product Code - 103500

Whirl®

Premium Butter Flavored Oil with Artificial Flavor

2023-03-31; Version: 10

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:

Pareve

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. Store all containers in the upright position. Suggested storage 65-75°F.

SHELF LIFE:

Shelf life 12 months from date of manufacture

PACKAGING:

The dimensions below are approximate and may vary depending on manufacturing location.

Packaging Sizes	Case Size inches (LWH)	Cubic Feet	Ti x Hi
3/1 gal box	13.625 x 8.0625 x 12.9375	0.82	18 x 5
4/1 gal box	15.375 x 9.50 x 12.75	1.08	13 x 3
2/17.5 lb box	18.1875 x 9.6875 x 10.0625	1.03	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

BIOENGINEERING STATUS: Ingredients derived from a bioengineered source.*

*This voluntary statement is compliant with the National Bioengineered Food Disclosure Standard and can be used on labels sold at retail. This product does not contain bioengineered substance due to the processing of this product and does not require labeling as a bioengineered food.

COUNTRY OF ORIGIN: USA

USMCA ORIGIN: USA

TARIFF CODE: 1517.90

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US INGREDIENT LINE AND NUTRITION:

Ingredients: Soybean oil, Hydrogenated soybean oil. Contains 2% or less of Salt, Sunflower lecithin, Artificial butter flavor, Beta carotene (color), Yeast extract.

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	240	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
% Daily Value	
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Polyunsaturated Fat 7g	
Monounsaturated Fat 3g	
Sodium 110mg	5%
Total Carbohydrate 0g	0%
Protein 0g	
Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.	

† 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.

ALLERGENS AND SENSITIVITIES:

Milk	Egg	Fish	Crustaceans	Shellfish	Tree Nuts	Wheat	Peanuts	Soybeans	Mustard Seeds	Sesame Seeds	Sulfites ≥10ppm
No	No	No	No	No	No	No	No	No	No	No	No

As defined in the 'Food Allergen Labeling and Consumer Protection Act of 2004' (FALCPA), the 'Food Allergy Safety, Treatment, Education, and Research (FASTER) Act and in the Canadian Food and Drug Regulations (B.01.010.1).

Gluten-Free	Yes
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As defined in title 21 of the Code of Federal Regulations part 101.91 and in the Canadian Food and Drug Regulations (B.24.018).

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