

## Snappy Popcorn Popping Oil Information Sheet

**Snappy Colored or Clear Coconut Oil – 50 lb. Pail, 4-1 Gallon, 35 lb. BIB, 1lb.Jar**

- The oil of choice of many theaters and professionals.
- Coconut oil has a very high smoke point and will keep your kettle seasoned well
- Colored coconut oil gives popcorn a great buttery taste, aroma, and texture
- Provides the best longevity for the popped kernel
- Solid at 76 degrees or lower
- Very high in saturated fat

**Snappy Pop Right Oil Blend – 50 lb. Pail, 4-1 Gallon, 35 lb. BIB**

- Roughly a 50% Coconut and 50% Corn and/or Canola Blend
- Great tasting substitute for pure coconut oil
- Gives popcorn a great buttery taste, aroma, and texture
- Pourable at low temperatures
- 50% less saturated fat than pure coconut oil

**Butter Flavored Canola Oil – 50 lb. Pail, 4-1 Gallon, 35 lb. BIB**

- Low saturated fat substitute for coconut oil
- Pourable at low temperatures
- Requires more kettle cleaning and seasoning than coconut oil
- Popcorn and oil can have an off taste if not fresh

**Perfecto Peanut Oil – 4-1 Gallon**

- Great tasting substitute for coconut oil
- Peanut oil has a very high smoke point and will keep kettle seasoned well
- Gives popcorn a buttery/nutty hint taste and aroma
- Pourable at room temperature
- Allergy concerns for some people

**Topping and Popping Oils – 4-1 Gallon, 35 lb. BIB**

- Colored and flavored soybean oil
- Gives popcorn a slight buttery taste and aroma when used for popping
- Provides popcorn with an excellent buttery taste and texture for topping
- Pourable at low temperatures
- Requires more kettle cleaning and seasoning than coconut oil
- Least expensive of all popping oils
- Mor Gold Topping has trans fat and salt added
- Brand include Snappy Butter Burst, O'Dells Superkist NT, Lou Ana Buttery Topping, Mor-Gold