

Zero Acre®

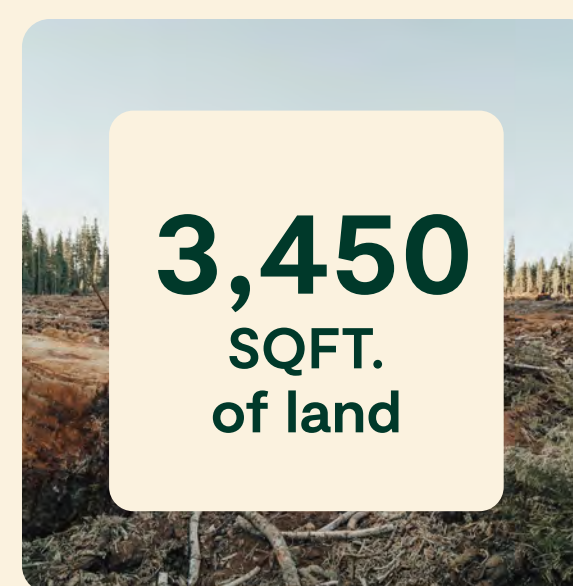
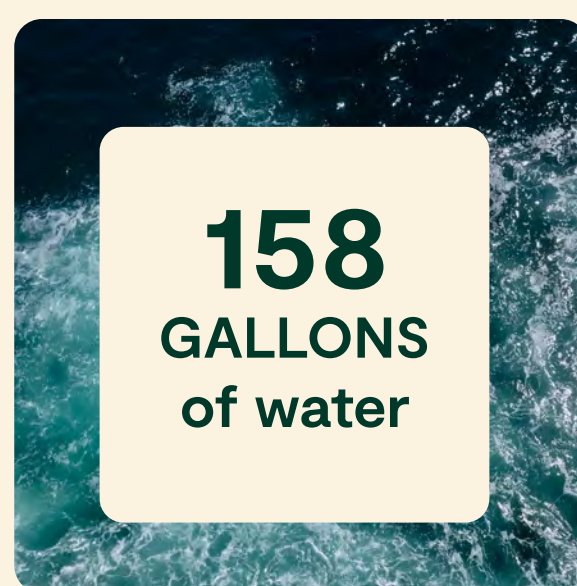
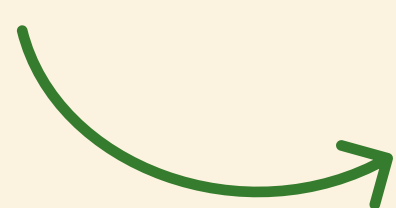
Meet the oil that's better for people, planet and french fries

Zero Acre oil is an innovative cooking oil for flavorful food with healthier fats and a tiny environmental footprint. Its clean and neutral taste makes flavors pop, and its performance is unbeatable – from frying to sautéing, aiolis, dressings, and everything else.

✓ Allergen-free (top 9) ✓ Seed oil free ✓ non-GMO ✓ Vegan



Every 35# case of oil avoids



Compared to a 35# case of soybean oil. Based on third party LCA of crude oils, in accordance with ISO 1404/44 standards. Includes land use change.

Backed by leading culinary operators and innovators



"One of two new companies **Chipotle has invested in** as part of its Cultivate Next Venture."



"It's **also great for mayo-based condiments** and is wonderful in vinaigrettes for delicate greens."
— Chef Stuart Brioza



"**The next big thing in food.** I'm excited to be on the forefront of this innovation."
— Melissa Urban, Whole30 Co-Founder and CEO



"We are continuously exploring new ways to **reduce our environmental footprint**, including partnerships with companies like Zero Acre."
— Jeffrey Amoscato, SVP of Supply Chain and Menu Innovation

Finally, one oil checks every box.

✓ **Better flavor & texture**

- Crisps food with up to **15% less oil uptake** when frying¹
- **Up to 485° smoke point** to safely sear and lock in flavor
- **Clean and neutral taste** brings out your ingredient flavor in any cuisine
- **Smooth emulsification** for delicate, flavorful sauces
- **Stays liquid** even with refrigeration

✓ **Longer fry life for a streamlined kitchen**

- **2-3x** fewer replacements of fryer oil saves time and money

✓ **Healthier cooking & eating**

- **Highest level of healthy fats** – 35% more than olive oil
- **Lowest level of toxins released** after 10, 30, and 90 minutes of cooking²

✓ **Lowest environmental impact**

- Up to **10x less CO₂ emissions**, land and water use than any other oil

Oil	ZERO ACRE	CANOLA	OLIVE	GRAPESEED	RICE BRAN	SOYBEAN
Taste When Cooking	NEUTRAL CLEAN BUTTERY	OILY FISHY PAINTY	BITTER PEPPERY GRASSY	OILY NEUTRAL NUTTY	OILY NEUTRAL EARTHY	OILY FISHY GREASY
Smoke Point	HIGH up to 485°	MED	LOW	MED	MED	MED
Frying Stability	HIGH	LOW	MED	LOW	LOW	LOW
Inflammatory Fat	LOW <3% omega-6 PUFA	MED	LOW-MED	HIGH	HIGH	HIGH
Environmental Footprint	LOW 0.6 Acres /ton of oil	MED	MED	HIGH	HIGH	HIGH

^{1 2} In studies comparing Zero Acre to other oils in deep and pan frying

Zero Acre Frying Oil

Zero Acre oil is made through fermentation, converting non-GMO sugarcane into cooking oil with a clean and neutral taste for any use. It’s a 1-1 replacement for all liquid oils.

Product Specs	
Product	Zero Acre Cultured Oil
Item Number	#9901100
Packaging Type	Jug in a Box
Case Pack	1 x 35 lb. JIB
Cases Per Pallet	60 cases per pallet (Ti/Hi: 20/3)
Unit Weight	35 lbs
Unit Dimensions	9.5 x 10 x 15.5 in
Pallet Weight	2250-2500 lbs
Pallet Dimensions	40 x 48 x 54 in
Storage	Away from light
Allergen Statement	None
Physical State	Liquid
Color	Pale Yellow
Odor & Flavor	Neutral
Solubility	Insoluble in water

Nutrition Facts

about 1064 servings per container

Serving size 1 tbsp (15mL)

Amount per serving
Calories 120

% Daily Value

Total Fat 14g 18%

Saturated Fat 0.5g 3%

Polyunsaturated Fat 0.5g

Monounsaturated Fat 13g

Trans Fat 0g

Sodium 0mg 0%

Total Carbohydrate 0g 0%

Protein 0g

Not a significant source of saturated fat, trans fat, polyunsaturated fat, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.

INGREDIENTS: CULTURED OIL,
MIXED TOCOPHEROLS (VITAMIN E),
DIMETHYLPOLYSILOXANE



Contact us: Sales@zeroacre.com
Learn more at zeroacre.com

