



Frypolder®
Antioxidant Adsorbent
& Filter Aid

WELCOME TO A NEW WORLD OF FRYING

FRYPOWDER SAMPLE PACK

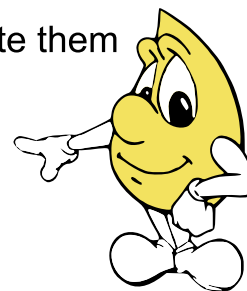
QUICK TEST DEMO

Try this quick demonstration procedure and see
MirOil FryPowder at work in your oil.

- 1) Fry some Food in 2-3 day old oil at your current cooking temperature and set aside on a paper towel.
- 2) Turn down the fryer to 335°F, add a packet of FryPowder and wait 2 minutes. (1 packet for 50 lbs fryers or 1½ packets for 80 lbs fryers).
- 3) Fry the same product again for the same cook time and set aside on a paper towel.
- 4) Look at the two different products...smell them....taste them

The results speak for themselves!

- The food cooked with FryPowder will be crisper and hotter with a golden finish.
- All "fried oil" odors disappear.
- There is much less absorbed oil.



— Dual Function —
Oil Stabilizer & Filter Aid
Oil stabilizer when you fry
Filter aid when you filter
Enhance the performance
of all oils



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FRY HEALTHIER WITH MIROIL FRYPowDER

- Higher temperatures speed up formation of acrylamide and other unhealthy substances.
- When you use FryPowder, the food will cook just as fast at lower oil temperatures and with hotter centers. This helps protect the oil and prevent formation of unhealthy substances.
- You can achieve oil cost savings from 25% to 40% with reduced energy consumption.
- FryPowder replaces antioxidants that break down during cooking and aids filtering.
- MirOil FryPowder is compatible with all fry oils, extends oil life span and prevents the build up of carbon and gum deposits.
- Frypowder is fully approved by USDA (United States Department of Agriculture) and FDA (Food and Drug Administration), MirOil FryPowder has been proven for over 30 years to be safe for use in fryers and filters.
- **Extra bonus feature:** once you start using FryPowder your fryer will remain clean, you will not need to do boil outs! However before you start using FryPowder on an ongoing basis, do an initial boil out of your fryer.

FREQUENTLY ASKED QUESTIONS

Why use MirOil FryPowder?

FryPowder is about Better Fried Food!

Your food will taste better, look better, and cook faster with hotter centers.

You will save money ... because your food will absorb less oil ... and you will discard less oil.



How does FryPowder work in my fryer?

FryPowder delivers an antioxidant effect that acts like a "vitamin" to prevent unhealthy breakdown reactions from happening while you fry.

FryPowder is a unique adsorbent that agglomerates gums and prevents carbon deposits.

How does FryPowder work in my filter?

The **FryPowder** mineral is an effective filter aid that leaves the fryer with the crumb and improves the performance of all filters and filter machines.

Why are the benefits of FryPowder so different?

Other filter aids work only when you filter. **FryPowder** is able to prevent breakdown reactions all day while you fry. This assures premium oil performance and longer oil life.

When you use **FryPowder**, the oil is always good, never foams, and you avoid gum and carbon deposits.

Is FryPowder safe to use?

This multi-function product is an adsorbent filter aid and antioxidant oil stabilizer. **FryPowder** is proven over 30 years to be safe in your fryers and your filters.

When do I add FryPowder? How much FryPowder?

You need to add **FryPowder** every 5 to 8 hours because all antioxidants are consumed as they prevent oxidation breakdown reactions.

Before each frying session is preferred. Before breakfast, before lunch and before dinner is preferred. The portion should match the oil capacity of the fryer.

What if I don't use enough FryPowder?

FryPowder can't work if you don't use it ... and ... if you don't use enough, **FryPowder** benefits will be diminished. Use the suggested "portion" to receive the best value.

Transitioning symptoms may happen if your fryers have gum and carbon deposits.

When you start using **FryPowder** there may be a delay in the delivery of maximum improvement of food quality with **FryPowder** due to transition symptoms. Transition symptoms happen because **FryPowder** frees pre-existing gum from fryer surfaces.

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