

Obsessively sourced, better for people and planet

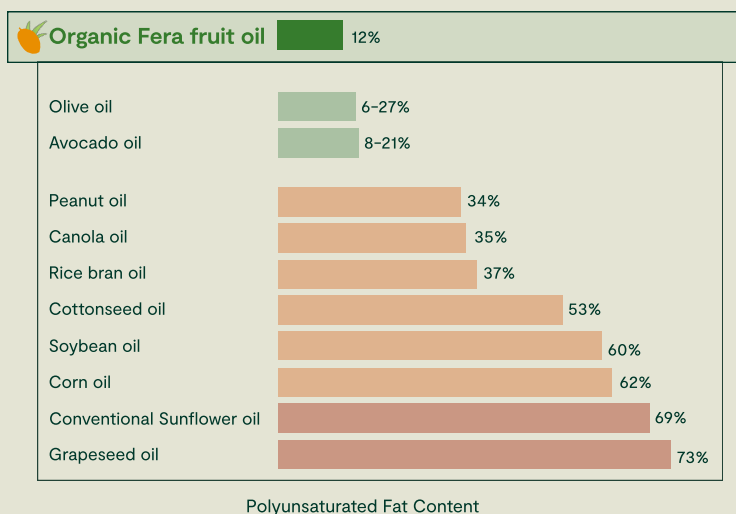
95% LESS LAND USE

Organic Fera fruit oil comes from a unique type of palm fruit exclusive to *Oleifera x Guineensis* trees, grown deforestation-free on organic regenerative farms. This oil-rich fruit requires only 0.3 acres of land to produce a ton of oil, needing 95% less land than soybean oil.



THE BETTER FAT FOR FRYING

Unlike seed oils, Organic Fera fruit oil minimizes polyunsaturated fats, which oxidize quickly in the fryer, releasing toxins and off-flavors.



SEED OIL-FREE

THE GOLD STANDARD: POTATO CHIP TEST

“

The potato chips didn't lie. No hold or flavor, other than the potato. It so satisfied what you would want out of a potato chip. **It's a thoroughbred conditioned fryer oil.**”



CHEF STUART BRIOZA



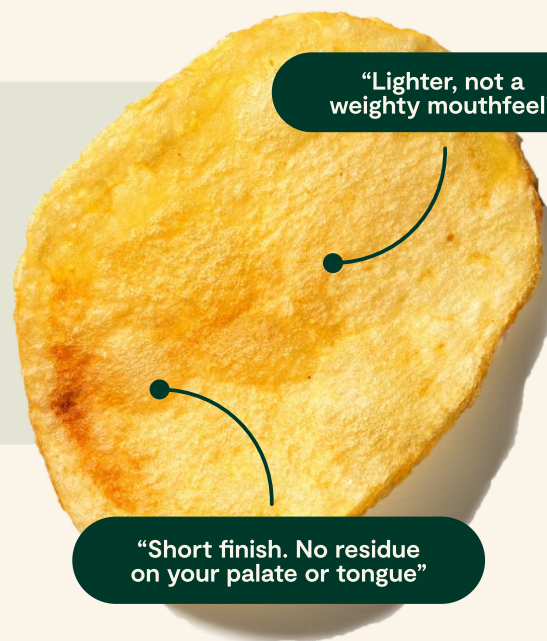
Chef of Michelin-starred State Bird Provisions
Culinary advisor, Zero Acre Farms

A CHEF-DRIVEN APPROACH

90% of chefs estimated a 2x longer fry life

70% of chefs reported fried food was crispier or less greasy

Tested with dozens of chefs, Fera fruit oil has a cleaner taste in fried food, yielding more flavor and a less greasy feel.



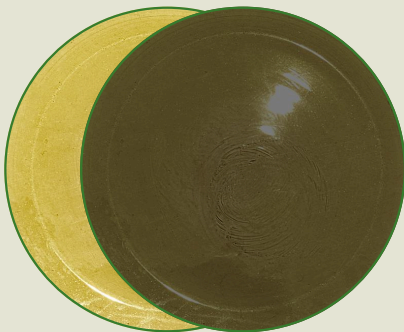
*potato chip test compared to rice bran oil



Best practices for fry life extension

Check taste, not color for longer frying use. Contains fruit antioxidants that may naturally darken oil. Rely on taste of food before changing oil.

✓ OK TO USE



Darker color



Good taste

✗ DISCARD WHEN TASTE IS BAD



Bad taste

01

CHECK TASTE OF FOOD

Contains fruit antioxidants that may naturally darken oil. Only change oil when taste of fried food is unacceptable.

02

FILTER 1-2X DAILY

Skim throughout the day to remove crumbs or particulates which can accelerate oil degradation.

03

STORE AT ROOM TEMP

Store in a warm area. keep elevated, off the ground, and away from cold spots.

[ACCESS FRY LIFE VIDEO TUTORIAL HERE](#)



= 2X LONGER FRYING