

Zero Acre[®] Fera fruit oil[™]

HIGH PERFORMANCE FRYING OIL

SEED OIL-FREE

Pressed from fleshy fruit that's rich in antioxidants, Fera fruit oil stays fresh longer and offers a better crisp with less grease. This unique type of palm fruit with more healthy fats is from select organic regenerative farms in South America.



- ✓ 445°F smoke point
- ✓ Neutral taste
- ✓ Not from top 9 allergens
- ✓ Liquid at room temp
- ✓ Seed oil-free certified[™]
- ✓ Expeller-pressed
- ✓ Deforestation-free

2X longer fry life

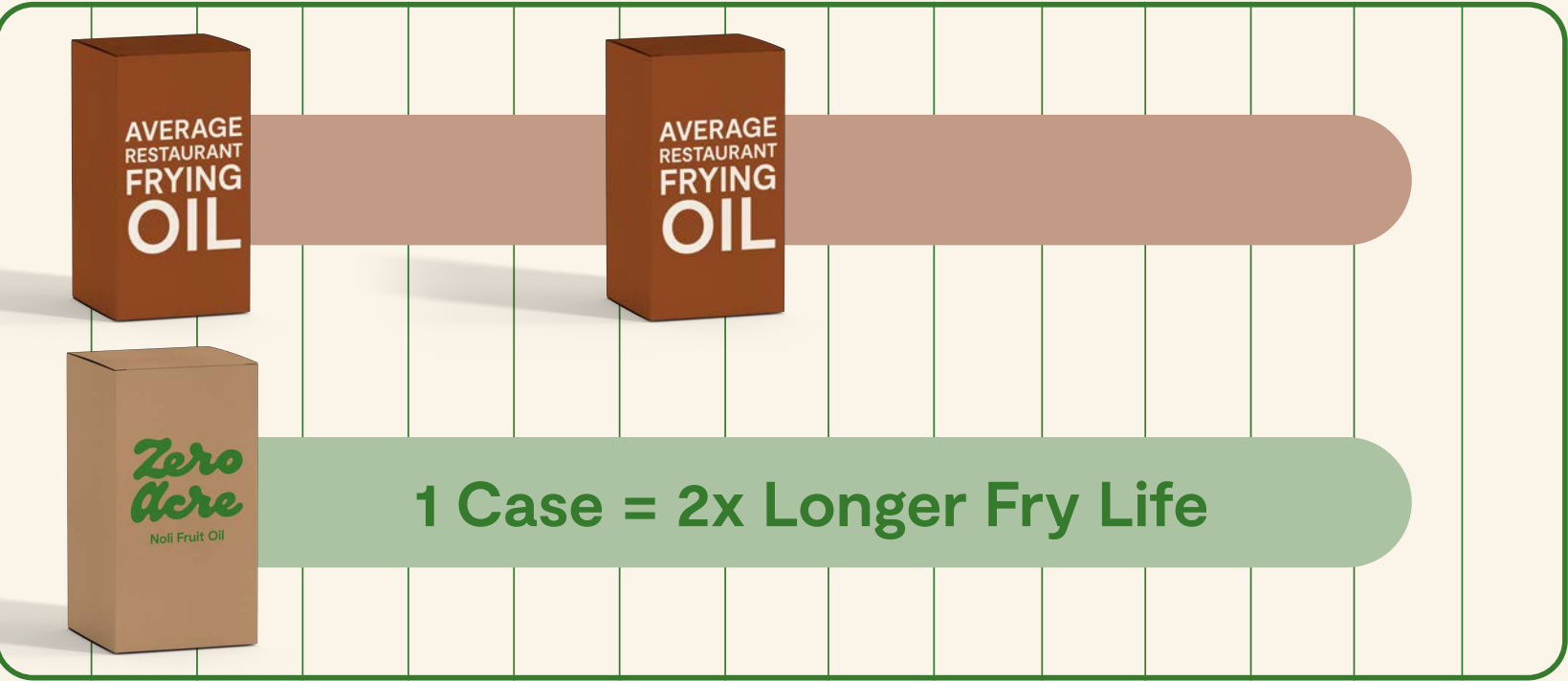
Better crisp,
less grease

95% less land needed
than soybean oil



Fry with less oil.

Fruit antioxidants and heat-stable fats keep Fera fruit oil fresh for longer than conventional oils, for a cleaner fry with no off-flavors.



Average days recorded between oil changes

Almost no discernible aftertaste on the food. Super, super clean.



Chef Jack Logue
Chef and co-owner of The Lambs Club

The oil lends itself very well to **long holding times**. We can cook several crispy tacos and keep them under a heat lamp through the busy dinner service.



Mario Cascante
Co-owner of Luna

NO CHEMICAL SOLVENTS,
HEXANE, TBHQ, BHA, BHT

Nutrition Facts

about 1064 servings per container

Serving size 1 tbsp (14g)

Amount per serving
Calories 120

% Daily Value	
Total Fat 14g	18%
Saturated Fat 4g	21%
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 8g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Total Sugars 0g	0%

Protein 0g

Not a significant source of cholesterol, trans fat, dietary fiber, vitamin D, calcium, iron, and potassium.

INGREDIENTS: ORGANIC OLEIFERA X GUINEENSIS PALM FRUIT OIL.

CONTAINS LESS THAN 0.01% OF: DIMETHYLPOLYSILOXANE (ANTI-FOAMING).

Obsessively sourced, better for people and planet

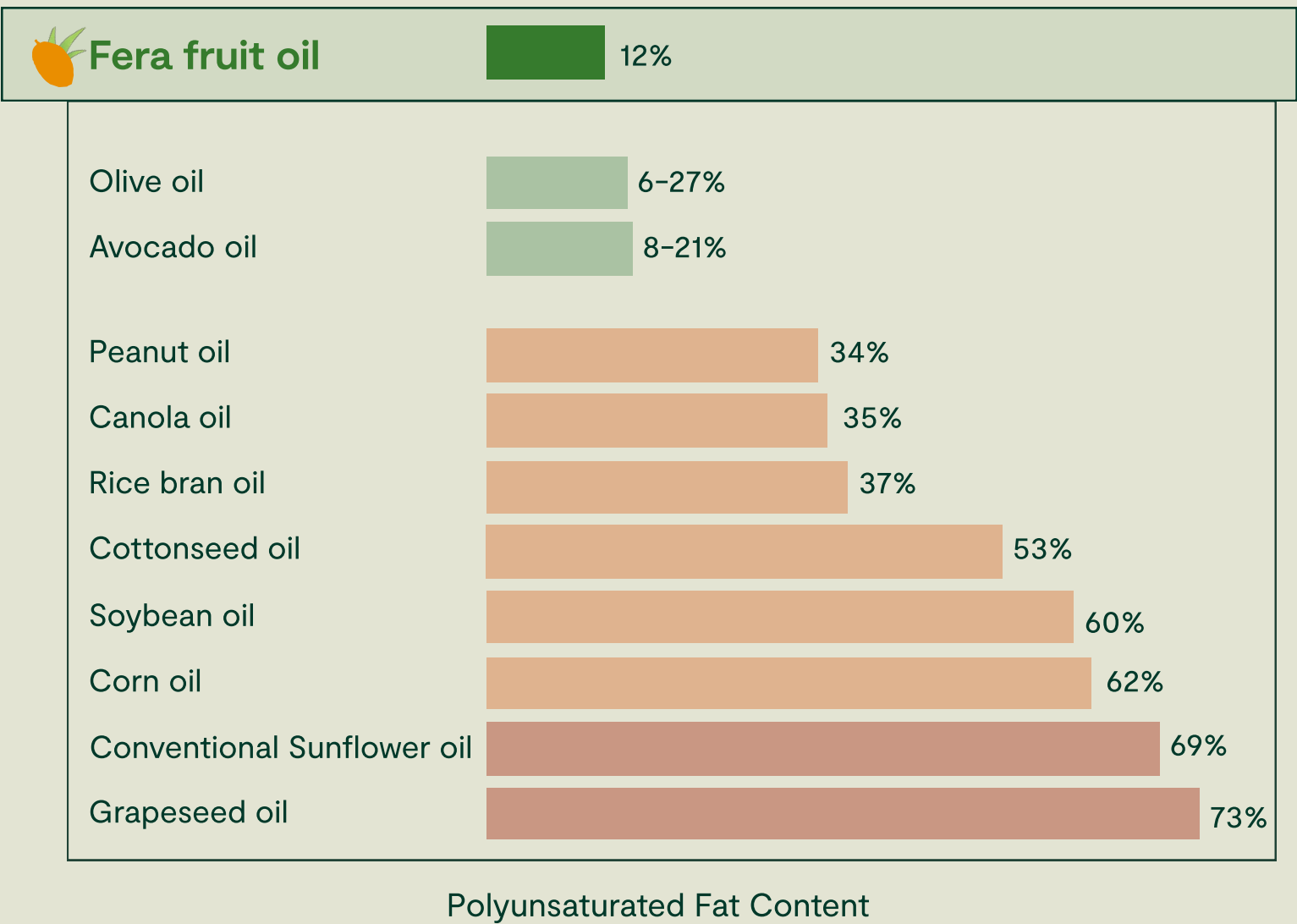
95% LESS LAND USE

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, 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.**”

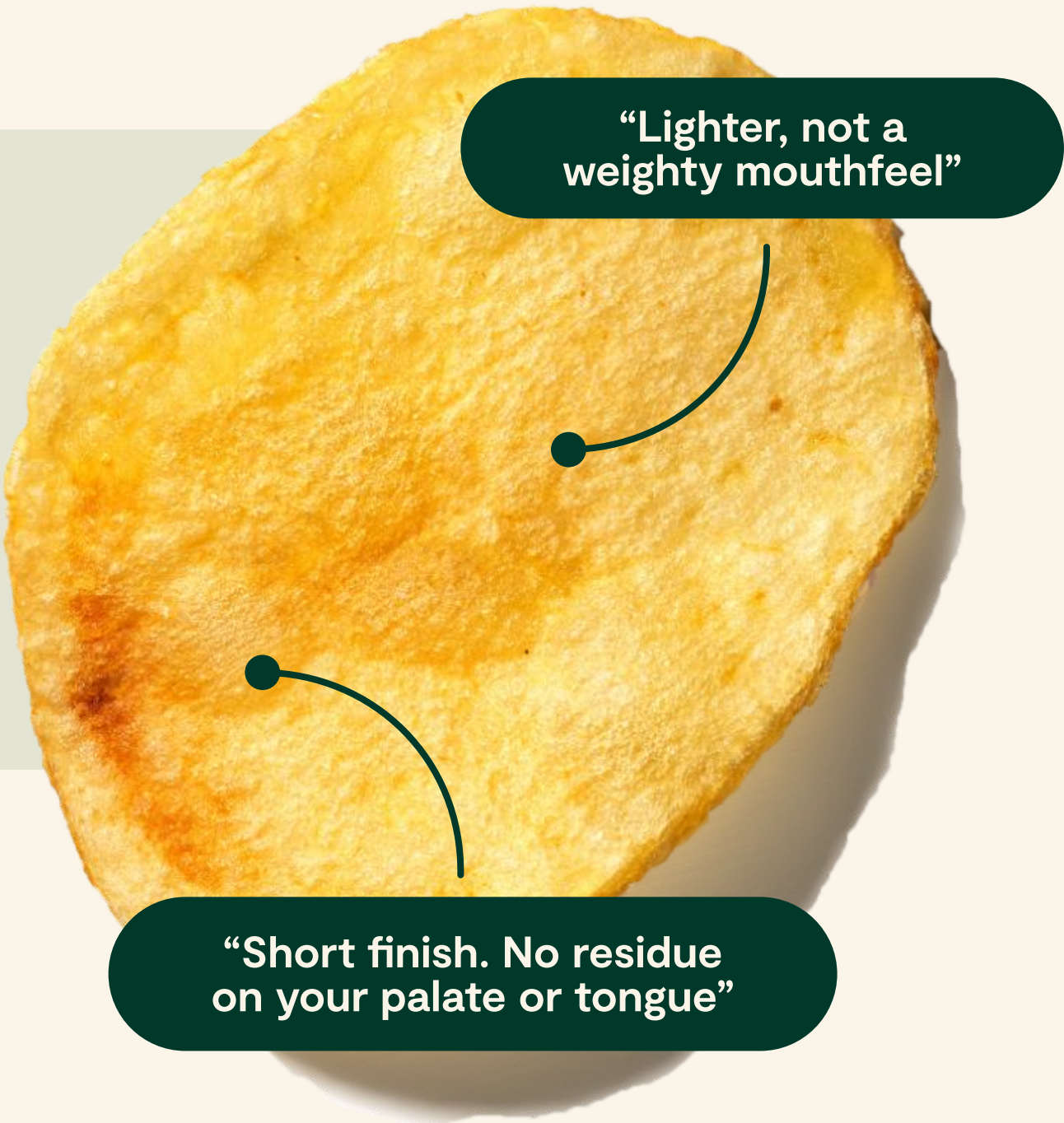


CHEF STUART BRIOZA
Chef of Michelin-starred
State Bird Provisions
Culinary advisor, Zero Acre Farms

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.



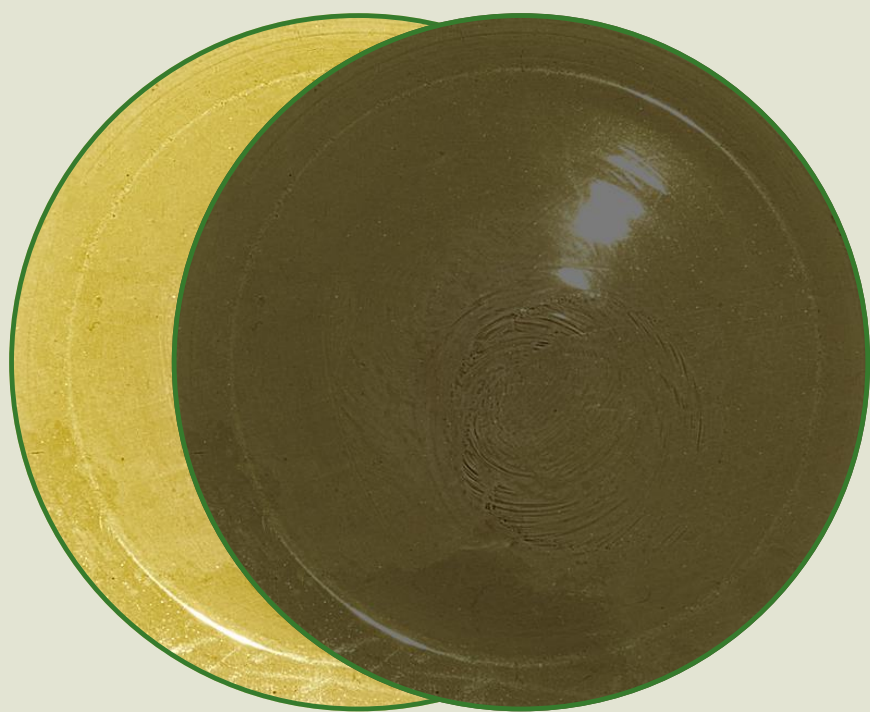
*potato chip test compared to rice bran oil



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

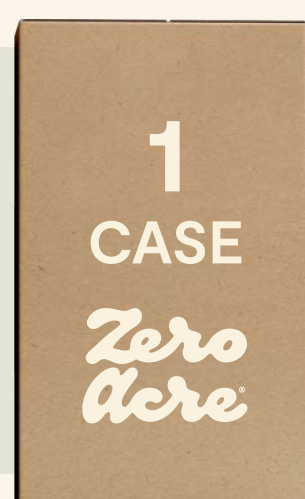
FILTER 1-2X DAILY

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

03

STORE AT ROOM TEMP

Do not refrigerate. Store at room temperature above 60°F.



= 2X LONGER FRYING