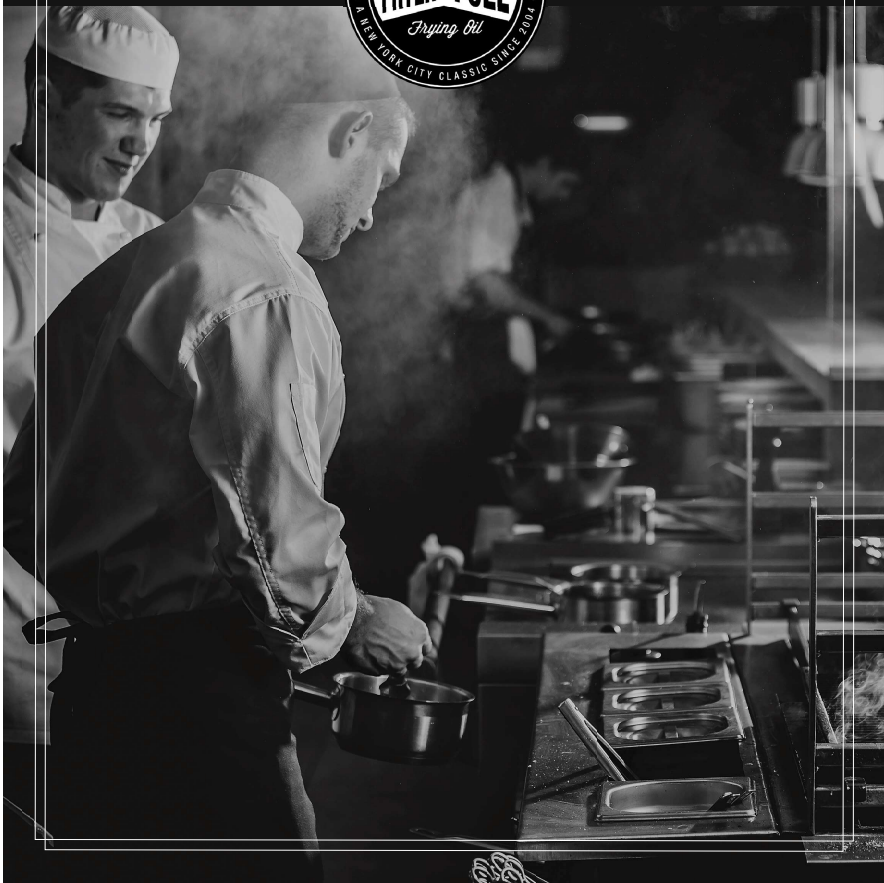


INTRODUCING THE FIRST HEALTHY,
PREMIUM OIL FOR CHEFS.



THE FINEST FOOD DEMANDS THE FINEST FRYING OIL.

Oil stability is the key to delivering consistently high-quality fried foods.

Fryer Fuel Advantage stays stable longer, which leads to perfectly golden-brown fried foods. When you fry with unstable oil, your food absorbs more oil than it should, leading to inferior food and additional oil usage.

Your customers will taste the difference.

INCREASED FRY LIFE

Fryer Fuel Advantage provides a new opportunity for foodservice operators to extend the life of their frying oil without taste or performance compromises.

Built from a proprietary technology Fryer Fuel Advantage consistently outperforms the competition.

Fryer Fuel Advantage saves you 25% on net oil costs, but there is more. Operational costs are often hidden but can be very impactful to the bottom line. Fryer Fuel Advantage burns longer and cleaner, which reduces fryer changeovers and makes clean up a breeze.

ECONOMICS & EFFICIENCIES

We extend fry life 2 to 3x versus traditional commodity oils.

Commodity Oil	5 DAYS
Fryer Fuel Advantage	12 DAYS



DIRTY



CLEAN

HEART-HEALTHY

HEALTH COMPARISON TO OLIVE OIL

Fatty acid profiles may vary slightly.	Fryer Fuel Advantage OSI 30	Extra Virgin Olive Oil OSI 12	Soybean Oil OSI 6
Monounsaturated Oleic	76%	75%	23%
Polysaturated Linoleic	7%	9%	54%
Polysaturated Linolenic	1%	1%	8%
Saturates & Minor Fatty Acids	15%	15%	15%

Fryer Fuel Advantage, like olive oil, is high in heart-healthy monounsaturated fat.

Monounsaturated fats provide health benefits such as lowering blood cholesterol, triglycerides, body weight, and fat mass. In addition to replacing bad fats in the diet, the monounsaturated fats found in Fryer Fuel Advantage provide valuable health benefits, protecting against metabolic syndrome, cardiovascular disease, and decreasing type 2 diabetes risks.

Commodity style oils are typically high in polysaturated fats, which do not deliver the benefits that monounsaturated fats do.

Fryer Fuel Advantage optimizes fry times and minimizes waste. A chef using Fryer Fuel Advantage can produce twice the amount of food per case of oil that a chef using commodity oils can. Using less oil is positive for both your operation and our planet. Our Fryer Fuel line of oils and our company, Healthy Brand Oil, is committed to creating sustainable solutions that benefit our planet.



ABOUT US

Fryer Fuel Advantage, made with high oleic soybean oil, is the chef's choice when performance, quality, and health matter. Fryer Fuel Advantage offers a unique fatty acid profile for best-in-class fry times, and a fat make-up that is high in heart-healthy monounsaturated fats. Fryer Fuel Advantage is perfect for volume fryers, including restaurants and food manufacturers.

INGREDIENTS

High Oleic Soybean Oil, TBHQ and citric acid added to help preserve freshness, dimethylpolysiloxane, an anti-foam agent added.

APPLICATIONS

Pan and Deep Fat Frying

PACKAGING & AVAILABILITY

Fryer Fuel Advantage is available in 35# containers, totes, or tanker trucks.

TYPICAL ANALYTICAL SPECIFICATIONS

Attributes	AACS Method	Typical
Color (Lovibond Red)	Cc13d-55	1.0 Red Max
Free Fatty Acid %	Ca5a-40	.05 Max of Oleic Acid
Peroxide Value (MEQ/KG)	Cd8-53	1.0 Max
Flavor	—	Bland
Moisture ppm	Ca2e-84	500 Max
Iodine Value	Cd1c-85	83-93
OSI Hrs (110° C)	Cd12b-92	>25 Hrs Min
Cold Test	Cc 11-53(03)	6.0 Hrs Min

FATTY ACID COMPOSITION TYPICAL (%)

C16:0 Palmitic	6.5
C18:0 Stearic	4
C18:1 Oleic	75
C18:2 Linoleic	8
C18:3 Linolenic	3 Max

ORGANOLEPTIC PROPERTIES

Appearance	Clear & Brilliant
Flavor	Bland / Neutral
Odor	Clean / Free from non-typical odors

NUTRITION FACTS

Serving Size: 1 tbsp (14g)
Serving Per Container

Amount Per Serving

Calories: 120	Cal from Fat: 120
	% Daily Value *
Total Fat 14g	22%
Saturated Fat 1.5g	7%
Trans Fat 0g	0%
Polysaturated Fat 1.5g	
Monounsaturated Fat 11g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carb 0g	0%
Protein 0g	

Not a significant source of dietary fiber, sugar, vitamin A and C, calcium and iron.

*Percent Daily Values are based on a 2,000