

[frying]



## Chef Frying Oil

A liquid, long-lasting vegetable frying oil rich in essential fatty acids with an excellent balance of stable mono-unsaturated fatty acids and healthy polyunsaturated fatty acids (Omega 3 & Omega 6). It is made up of the finest vegetable oils, specially selected for the professional kitchen. Perfectly suitable for all demanding hot preparations.

- Pleasant aroma when first heated
- High smoke point > 210°C
- Low in free fatty acids
- Heat resistant
- Lovely, dry result
- Low trans-fat level < 1%
- High level of unsaturated fatty acids > 75%
- Rich in essential fatty acids
- Easy to digest
- Long shelf life
- Allergen-free (soya, peanuts) and no GMO components (soya, corn)



### Packaging



Article	VP047
Product	Delizio Chef Frying Oil 4x5L
Packaging	5 L PET
Carton	4*5 L
Euro	40
Barcode	15425014709541



Article	VP045
Product	Delizio Chef Frying Oil 15L
Packaging	15 L ABB
Carton	15 L
Euro	52
Barcode	05425014700213



Article	VP046
Product	Delizio Chef Frying Oil 25L
Packaging	25 L TIN
Carton	25 L
Euro	33
Barcode	05425014706307



Article	VP044
Product	Delizio Chef Frying Oil 1000L
Packaging	IBC
Bloc	1
Barcode	05425014701234