

[frying]



Platinum Frying Oil

A delicate mixture of vegetable frying oils (including refined sunflower oil with a high oleic acid concentration) with an excellent fatty acid balance made up of stable monounsaturated fatty acids combined in accordance with the most recent recommendations concerning the composition of fatty acids. The highest quality for extended professional use.

- No trans-fats
- High performance
- Pleasant aroma when first heated
- High smoke point > 210°C
- Low level of free fatty acids
- Heat resistant
- Good, dry fried results
- High level of unsaturated fatty acids > 80%
- Rich in essential fatty acids
- Easy to digest
- Long shelf life
- Allergen-free (soya, peanuts) and no GMO components (soya, corn)



Packaging



Article	VP272	VP060
Product	Delizio Platinum Frying Oil 15L	Delizio Platinum Frying Oil 1000L
Packaging	15 L ABB	IBC
Euro	52	-
Bloc	-	1
Barcode	05425014700107	05425014709643