

Veg-Lite

Superb Deep Frying Oil

Specially Formulated Deep Frying Oil

Key Benefits and Characteristics

- Superb frying oil has a proven longer life in your fryer than the majority of other oils on the market.
- Its excellent heat and oxidative properties help it resist breaking down which means you will have less absorption and less vaporation, meaning LESS refilling.
- Guaranteed consistency, This oil is manufactured in one of the latest and most technological advanced plants in the USA ensuring that the final product is always consistent and never varies.
- Easy Disposal and environmentally friendly. Due to our unique packaging (plastic jerry inside cardboard outer). No more dealing with bulky metal packaging etc.
- Sustainable source, unlike other vegetable/ Cottonseed oils that tend to be affected by weather and other unforeseen circumstances drought in particular in Australia.
- Gives crisp, better looking and better tasting foods, with no taste carryover. The quality of your end product is enhanced, leading to higher customer satisfaction.
- 90% of food service retailers in the USA choose soy bean blend (Superb) over other oils due to many of these great factors.

Clean

This oil formulation is the cleanest on the market.

It will make your food fresh, crispy and great, With no flavour carry over.

Cost Saving

Superb is proven to last up to double the time of other frying oils. Fewer oil changes and lowest oil absorption.

Saving you money.

Consistent

You will always get what you order.

Strict manufacturing means you will always get the same formulation.

Technical Information

Benefits and Applications:

- 0g trans-fat per tablespoon (14g)
- A premium creamy frying oil
- Can be poured - saves filling time
- No pre-melting necessary or messy handling.
- Resists breakdown, excellent heat and oxidative properties.
- Gives crisp, better looking and better tasting foods, with no taste carryover.

Kosher: Parve

Handling and Storage: Packaged: Care must be taken during storage and shipment to avoid damaging the flavor. Shortening, no matter how carefully packaged, will pick up flavors if stored near items giving off strong odors. Suggested storage 65-75°F.

Shelf Life: Packaged: Shelf life 1 year from date of manufacture

Bulk: Guaranteed to meet specifications at time of delivery.

Packaging: 35# (recyclable plastic containers): 20 per tier, 3 tiers: 60 per pallet Pallets are stretch wrapped for extra cleanliness and extra stability during shipment.

Cubic Measurements: (width x length x height) 35# box: 9.1875 x 9.6875 x 15.8125; 1407.37 cu. Inches: 0.81 cu. feet

Ingredients: Soybean oil, hydrogenated soybean oil, TBHQ and citric acid added to help preserve freshness, Dimethylpolysiloxane

Allergens: None

Analytical: Color (Lovibond Red) 1.5 Max OSI @110 C (hrs.) 19.0 (Typical) FFA, % 0.05 Max Trans Fat % 2.0 Max PV, meq. 1.0 Max SFC@50°F 2.0 - 6.5 Flavor Bland SFC@92°F 1.5 - 3.0

Nutrition Facts Serving

Size 1 Tablespoon (14g) Servings Per Container varies / Amount Per Serving

Calories 120%*
Calories from Fat 120%*
Total Fat 14g 22%*
Saturated Fat 2.5g 13%*
Trans Fat 0g
Polyunsaturated Fat 8g
Monounsaturated Fat 3g
Cholesterol 0mg 0%*
Sodium 0mg 0%*
Total Carbohydrate 0g 0%*
Protein 0g

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

* Percent Daily Values are based on a 2,000 calorie diet.

