

[frying]



Gold Frying Oil

A semi-liquid vegetable frying oil with an excellent fatty acid balance composed of stable monounsaturated fatty acids and healthy polyunsaturated fatty acids (Omega 3 & Omega 6). An optimum viscosity for ease of use: can be poured when cold, but easy and safe to measure out, can be filtered. Perfectly suited to temperature-sensitive and demanding hot preparations.

- Fresh citrus aroma when first heated
- High smoke point > 210°C
- Very long shelf life
- Low in free fatty acids
- Product remains homogeneous and pumpable
- Deep-fried food does not shine and has a dry appearance
- Pleasant feeling in the mouth; no unpleasant fatty film in the mouth, not even with fried food coated in breadcrumbs.
- Low trans-fat level < 0.8%
- High level of unsaturated fatty acids > 80%
- High restored Vitamin E level
- Allergen-free (soya, peanuts) and no GMO components (soya, corn)



Packaging



Article	VP057	VP058	VP042
Product	Delizio Gold Frying Oil 10L	Delizio Gold Frying Oil 15L	Delizio Gold Frying Oil 1000L
Packaging	10 L PP BUCKET	15 L ABB	IBC
Euro	65	52	-
Bloc	-	-	1
Barcode	05425014700534	05425014700206	05425014701395