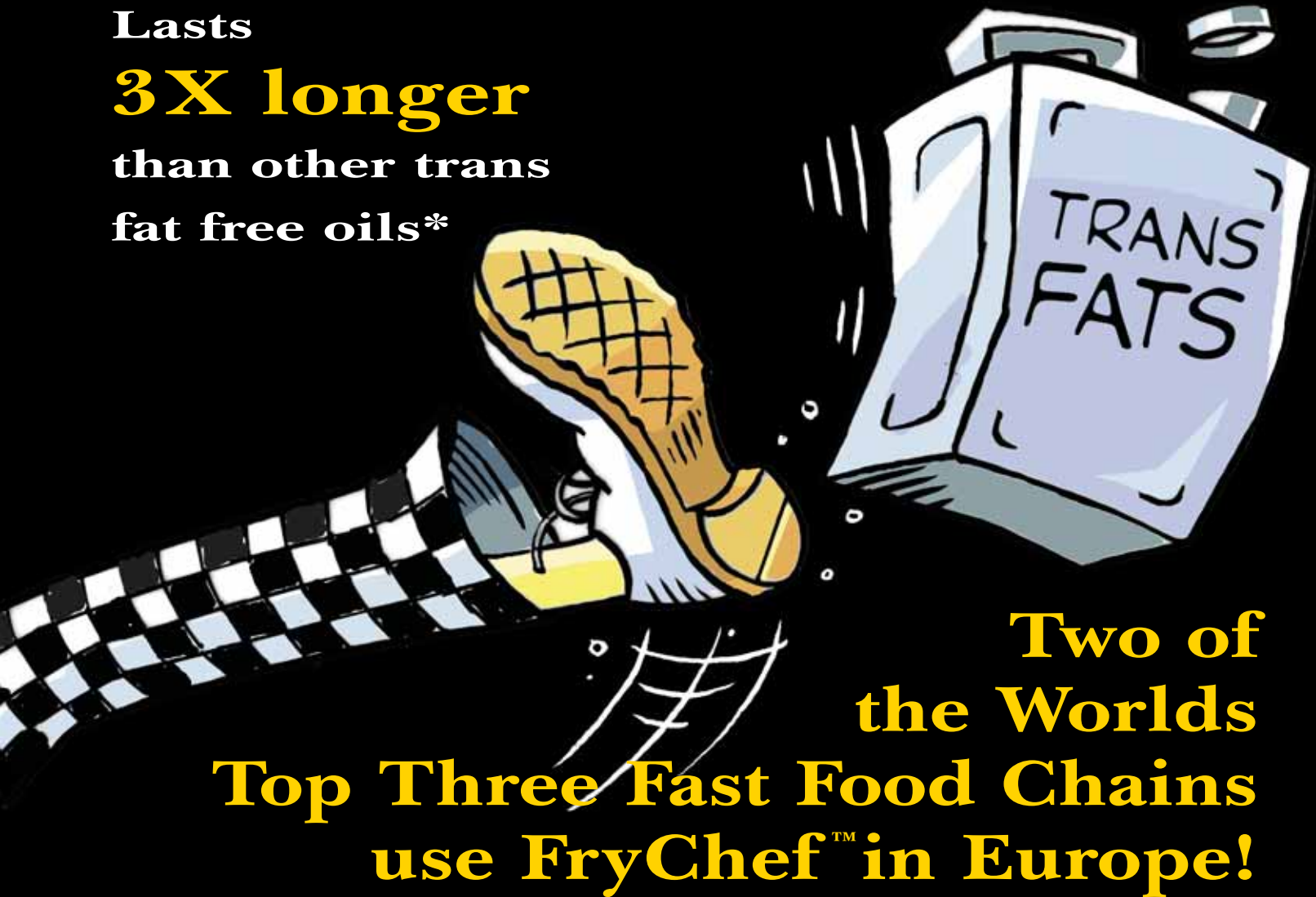


GIVE TRANS FATS THE BOOT...

Lasts

3X longer
than other trans
fat free oils*



Two of
the Worlds
Top Three Fast Food Chains
use FryChef™ in Europe!

INVEST IN THE BEST

- Lowest cost-in-use trans fat free frying oil
- Lasts up to 3 times longer than other trans fat free oils*
- Lower disposal costs – bag-in-box recyclable packaging
- Lower labor cost – fewer oil changes

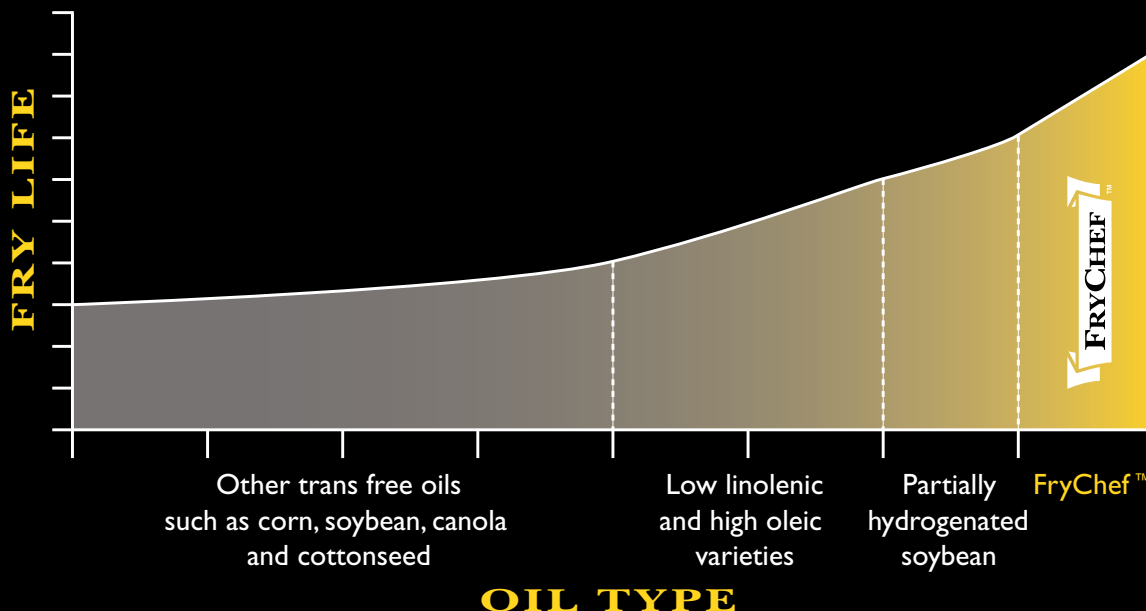


**LONG LIFE
SAVES MONEY**

HEALTHIER FRYING

- Non hydrogenated – zero trans fats
- Cholesterol free
- Naturally high in Antioxidant Vitamin E
- No GM ingredients

LONG LIFE SAVES MONEY



GREAT TASTING FOOD

- Perfect for deep and shallow frying, roasting and sautéing
- Ideal for fries, chicken, fish and vegetables
- Odorless on food and odorless when cooking



Nutrition Facts	
Serving Size 1 Tbsp (15ml)	
Servings Per Container 1000	
Amount Per Serving	
Calories	125 Calories from Fat 125
% Daily Values*	
Total Fat 14g	22%
Saturated Fat 4g	20%
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 7g	
Cholesterol 0mg	0%
Sodium 0g	0%
Protein 0g	0%
Vitamin E	24%

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.

FryChef™

CASE SIZE:

4-gallon Bag-In-Box

CASE WEIGHT:

31.6 lbs

A specially processed
Palm Fruit Oil and Sunflower Oil

CONTACT INFORMATION:

PAR-WAY TRYSON COMPANY

800-642-0088

frychef@parway.com

www.frychef.com

IMPORTED BY:

US Food Group,

Towson, MD 21204

The above figures are verified against Laboratory Rancimat tests at 120°C (248°F) to bring oil to discard point. Source AarhusKarlshamn UK Ltd