

Qualito ULTRA solid frying fat in bricks 0,5kg





Qualito ULTRA is a solid frying fat in bricks. Recipe based on palm fats with cocounut oil, extremely durable and efficient when frying large quantities of heavily spiced and processed food

Target groups

HoReCa market: restaurants fast casula dining; seasonal outlets; catering fast food

Recommendation

For deep frying a wide variety of foods and snacks served hot









QUALITO ULTRA - ULTRA COMFORT





- Package: 9kg (18 x 0,5kg)
- Form: solid, in bricks
- Exp date: 6 month
- Pallet:
- Smoking point: > 225°C
- TFA <0.5%

Qualito ULTRA solid frying fat in bricks 0,5kg





Features and benefits



Convenience and speed of use, without the hassle of sharing block;

Faster dissolution



Stable due to the large presence of SAFA 56% (MUFA 35%, PUFA 8%); Include cocounat oli, trendy and popular in polish market



QUALITO ULTRA - ULTRA COMFORT



Package: 9kg (18 x 0,5kg)

Form: solid, in bricks

Exp date: 6 month

Pallet:

Smoking point: > 225°C

TFA <0,5%

