

Qualito SUN liquid frying fat 101





Qualito SUN is a liquid frying fats composed of rapeseed oil sunflower oil. Solution for fast food chains using pressure equipment or frying line

Target groups

HoReCa market: fast food chains; restaurants (casula dining, fast casula dining,); hotel restaurants; catering companies; new food concepts (pop-ups, street foods),

ARTISAN BAKERY market: confectionaries, bakeries looking for "no palm" solution

Recommendation

This product is recommended for frying food as well as hot and cold snacks, such as: fish, seafood, poultry, fries and starch products and vegetables.











CREATED FOR TASTY



Package: 10l BIB

Form: Liquid

Exp date: 10 month

Paleta: 720l (72 x10l)

Smoking point: >220°C

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Features and benefits





a perfect solution for users of frying lines and pressure frying equipment





Formula without palm fat





ensures obtaining crispy and aromatic golden colour food





Easy to store, pour and filter, saving time and energy, improves comfort and safety





no hydrogenated, low TFA, 46% MUFA | 10% SAFA | 44% PUFA





emphasizes the natural character and flavor of fried foods









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