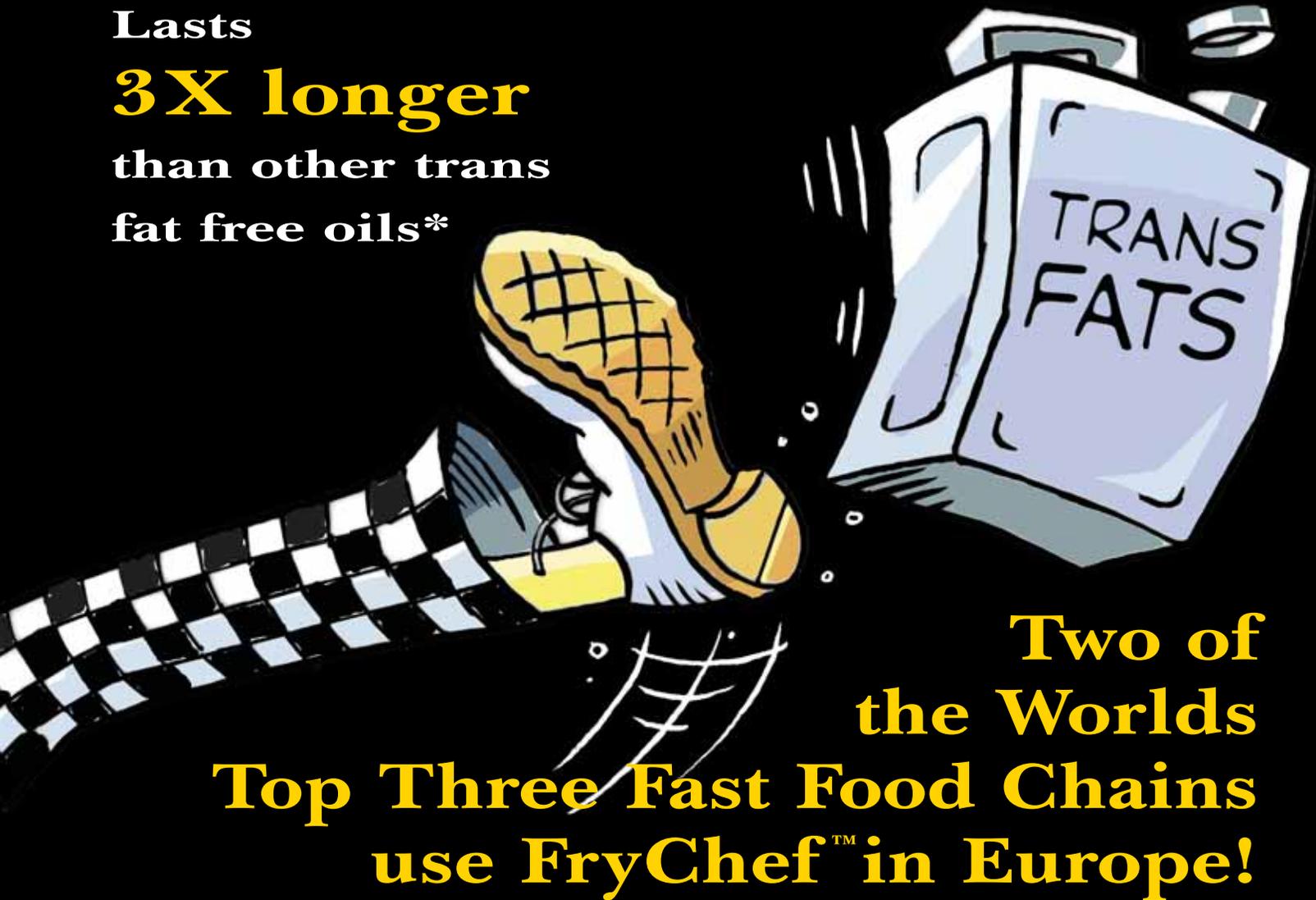


# GIVE TRANS FATS THE BOOT...

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

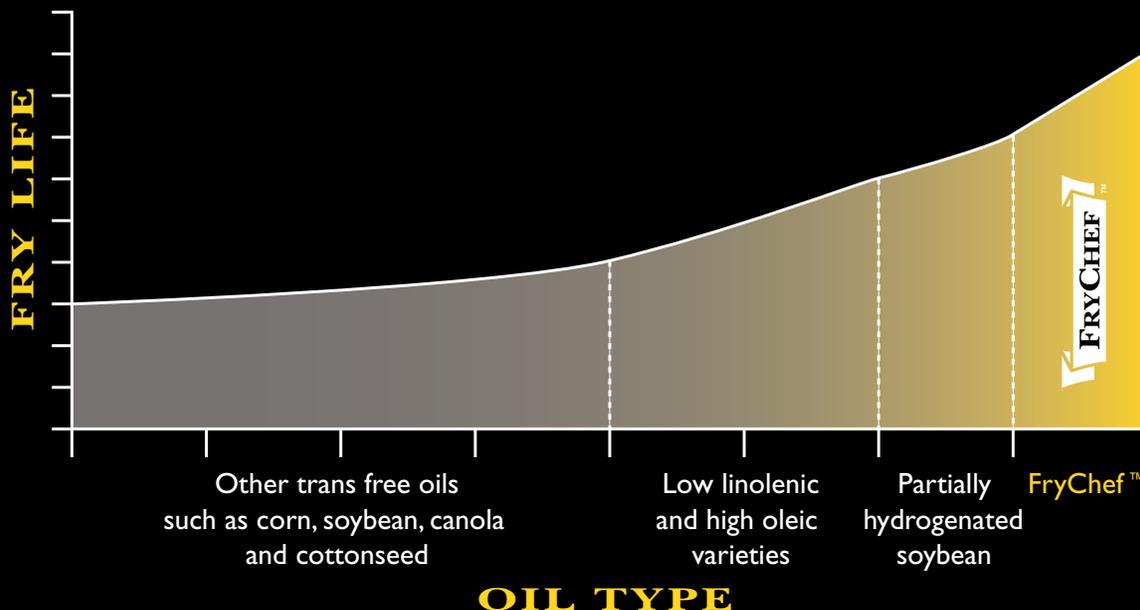


**LONG LIFE  
SAVES MONEY**

# 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	
<b>Calories</b>	125 Calories from Fat 125
% Daily Values*	
<b>Total Fat</b> 14g	22%
<b>Saturated Fat</b> 4g	20%
<b>Trans Fat</b> 0g	
<b>Polyunsaturated Fat</b> 3g	
<b>Monounsaturated Fat</b> 7g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 0g	0%
<b>Protein</b> 0g	0%
<b>Vitamin E</b>	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