

#### **MEL FRY**

# 005456 - Oil Canola High Perf



Mel-Fry Essential High Performance Frying Oil is the perfect "entry point" to high-performance oils. Its neutral flavor allows the flavor of delicate foods to shine through. Formulated for high heat stability, Mel-Fry Essential can deliver up to double the fry life versus traditional vegetable oil, resulting in lower true oil cost, fewer oil changes, and more consistent food quality. Contains no soy.



#### \* Benefits

Extended Fry Life Consistent Food Quality Reduced Oil and Packaging Waste Oil Management Tools and Training Contains no soy.

Ш	1g	rec	IIe	nts

ANTI-FOAMING AGENT).

COTTONSEED OIL, CANOLA OIL, TBHQ AND CITRIC ACID ADDED TO PROTEC FLAVOR, DIMETHYLPOLYSILOXANE (AN

Allergens

# Free From:









# **Nutrition Facts**

Servings per Container 1134 1.00TBSP (14g) Serving size

### Amount per serving alorios

Calories	120
% Da	ily Value*
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

# Handling Suggestions

Ship and store at 35-80 F.

# Serving Suggestions

Use to fry foods with delicate flavors (tortilla chips, vegetables, etc.).

## Prep & Cooking Suggestions

Ready to use.

# Product Specifications

Brand	Manufacturer	Product Category
MEL FRY	Ventura Foods, LLC	Oils and Shortening

MFG #	SPC #	GTIN	Pack	Pack Desc.
16763MFY	005456	00026700148798	1	1 / 35.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
36.7lb	35lb	No	USA	Yes	No

	Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
Γ	9.81in	9.31in	16in	0.85ft3	20x3	360DAYS	35°F / 80°F	





# **MEL FRY** 005456 - Oil Canola High Perf



Mel-Fry Essential High Performance Frying Oil is the perfect "entry point" to high-performance oils. Its neutral flavor allows the flavor of delicate foods to shine through. Formulated for high heat stability, Mel-Fry Essential can deliver up to double the fry life versus traditional vegetable oil, resulting in lower true oil cost, fewer oil changes, and more consistent food quality. Contains no soy.

## Nutrition Analysis - By Serving

Calories	120	Total Fat	14g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	2.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	6g	Zinc	0
Lactose		Monounsaturated Fat	5g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images













