



MELFRY

055121 - Oil Melfry Free Premium

Mel-Fry Premium High Performance Frying Oil delivers the long-lasting performance you expect in a premium oil blend. Achieve 50-75% longer fry life over traditional vegetable oil for lower true oil cost and more consistent food quality.



Nutrition Facts

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

Amount per serving
Calories 120

| % Daily Value* | |
|-------------------------|-----|
| Total Fat 14g | 22% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 0mg | 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.

* Benefits

Ingredients

SOYBEAN OIL, CANOLA OIL, TBHQ AND CITRIC ACID ADDED TO PROTECT FLAVOR, DIMETHYLPOLYSILOXANE, AN ANTI-FOAMING AGENT ADDED.

⚠ Allergens

Free From:

- crustaceans
- mollusks
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

Handling Suggestions

Store and use at ambient temperature.

Serving Suggestions

Use as-is for heavy-duty or high-volume frying. For the longest fry life possible, use with Ventura Foods Deep Fry Quality Management tools.

Prep & Cooking Suggestions

Ready to use.

📄 Product Specifications

| Brand | Manufacturer | Product Category |
|--------|---------------|-------------------|
| MELFRY | VENTURA FOODS | Shortening & Lard |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|----------|--------|----------------|------|------------|
| 16502MFY | 055121 | 00026700148774 | 1 | 1/35# |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 36lb | 35lb | USA | Yes | No |

| Shipping Information | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 9.75in | 9.5in | 16.5in | 0.88ft3 | 20x3 | 270DAYS | 40°F / 111°F |



MELFRY
055121 - Oil Melfry Free Premium

Mel-Fry Premium High Performance Frying Oil delivers the long-lasting performance you expect in a premium oil blend. Achieve 50-75% longer fry life over traditional vegetable oil for lower true oil cost and more consistent food quality.



Nutrition Analysis - By Serving

| | | | | | |
|------------------------|-----|---------------------|------|----------------|-----|
| Calories | 120 | Total Fat | 14g | Sodium | 0mg |
| Protein | 0 | Trans Fats | 0g | Calcium | 0mg |
| Total Carbohydrates... | 0g | Saturated Fat | 1.5g | Iron | 0mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 0mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | 6g | Zinc | 0 |
| Lactose | | Monounsaturated Fat | 6g | 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

