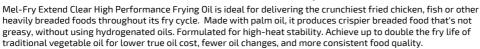


#### **MELFRY**

# 055128 - Oil Palm Super Olein Melfry







### \* Benefits

Extended Fry Life Consistent Food Quality Reduced Oil and Packaging Waste Oil Management Tools and Training

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PALM OLEIN OIL, SOYBEAN OIL, **CONTAINS LESS THAN 2% OF** TBHQ AND CITRIC ACID ADDED TO PROTECT FLAVOR, DIMETHYLPOLYSILOXANE (AN ANTI-FOAMING AGENT).

A Allergens

#### Free From:











23545MFY



# **Nutrition Facts**

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

## Amount per serving Calories

Calonies	
% Dail	y Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
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.

Manufacturer

# Handling Suggestions

Ship and store at 35-80 F.

# Serving Suggestions

Use to fry heavily breaded and battered foods, especially fried chicken or fish, to attain a crunchy, non-greasy finish.

### Prep & Cooking Suggestions

Ready to use.

#### **Product Specifications**

055128

Brand

**VENTURA FOODS MELFRY** MFG# SPC# **GTIN Pack** Pack Desc.

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

00026700192760

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.75in	9.5in	16.5in	0.88ft3	20x1	270DAYS	40°F / 111°F



1/35#



#### **MELFRY**

# 055128 - Oil Palm Super Olein Melfry



Mel-Fry Extend Clear High Performance Frying Oil is ideal for delivering the crunchiest fried chicken, fish or other heavily breaded foods throughout its fry cycle. Made with palm oil, it produces crispier breaded food that's not greasy, without using hydrogenated oils. Formulated for high-heat stability. Achieve up to double the fry life of traditional vegetable oil for lower true oil cost, fewer oil changes, and more consistent food quality.

# Nutrition Analysis - By Serving

Calories	0	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates···	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	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





