



MELFRY

055128 - Oil Palm Super Olein Melfry

Mel-Fry Extend Clear High Performance Frying Oil is among our longest-lasting oils, ideal for delivering the crunchiest fried chicken, fish or other heavily breaded foods throughout its fry cycle. It delivers extra crunch with a non-greasy finish so food stays crunchier longer. Formulated for high-heat stability, no flavor transfer, and can be filtered cold unlike creamy oils. 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 Facts

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

Amount per serving
Calories 120

% Daily Value*	
Total Fat 14g	18%
Saturated Fat 4g	20%
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

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

Allergens

Free From:

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

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		
MELFRY		VENTURA FOODS		Oils and Shortening		
MFG #	SPC #	GTIN		Pack	Pack Desc.	
23545MFY	055128	00026700192760		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	20x1	270DAYS	40°F / 111°F



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Nutrition Analysis - By Serving

Calories	120	Total Fat	14g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	4g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	5g	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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

