



MELFRY  
055485 - Oil Melfry Free Canola Premium

MEL-FRY Essential High Performance Frying Oil delivers the long-lasting performance you expect in a premium oil blend. A perfect "entry point" to premium oils, it can achieve 25-50% greater fry life than traditional vegetable oil, resulting in 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 2.5g	13%
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

COTTONSEED 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

Ship and store at 60 - 80 F.

Serving Suggestions

Try our Mel-Fry Essential High Performance Frying Oil for baking, grilling, sauting and frying. Get even cooking and a high smoke point with Mel-Fry.

Prep & Cooking Suggestions

Ready to use.

Product Specifications

Brand	Manufacturer	Product Category
MELFRY	VENTURA FOODS	Oils and Shortening

MFG #	SPC #	GTIN	Pack	Pack Desc.
16763MFY	055485	00026700148798	1	1/35#

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

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10.1in	9.4in	16.1in	0.89ft3	20x3	365DAYS	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	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

