

TECHNICAL SERVICE

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|-------------------------|--|----------------------|----------|-------------------------|--------------|--------------|----------|---------------------|--------------|-----------------------|-------|-----------------------|-------|-------------|------|----------------------|--------------|-----------------------|--------------|--------|---------------|
| PRODUCT: | UltraFry | | | | | | | | | | | | | | | | | | | | |
| PRODUCT CODE: | F1874-50 | | | | | | | | | | | | | | | | | | | | |
| DESCRIPTION: | A blend of High Oleic Vegetable Oils offering a highly stable frying medium for all frying applications. | | | | | | | | | | | | | | | | | | | | |
| TYPICAL ANALYSIS: | <table> <tr> <td>Free Fatty Acids (%)</td> <td>0.10 max</td> </tr> <tr> <td>Peroxide Value (meq/kg)</td> <td>0.50 max</td> </tr> <tr> <td>Moisture (%)</td> <td>0.10 max</td> </tr> <tr> <td>Colour (51/4" Cell)</td> <td>30Y 3.0R max</td> </tr> </table> <p>All results at time of manufacture</p> | Free Fatty Acids (%) | 0.10 max | Peroxide Value (meq/kg) | 0.50 max | Moisture (%) | 0.10 max | Colour (51/4" Cell) | 30Y 3.0R max | | | | | | | | | | | | |
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| Colour (51/4" Cell) | 30Y 3.0R max | | | | | | | | | | | | | | | | | | | | |
| COMPOSITION: | <p>Canola Oil (50% minimum) Vegetable Oil Natural Antioxidant (307b) Food Acid (330) Antifoaming Agent (900a)</p> <p>Allergens: Nil</p> | | | | | | | | | | | | | | | | | | | | |
| ORIGIN: | Manufactured in New Zealand from imported ingredients | | | | | | | | | | | | | | | | | | | | |
| GM STATUS: | This product does not require Genetic Modification labelling | | | | | | | | | | | | | | | | | | | | |
| NUTRITIONAL DATA: | <p>Average Quantity Per 100g</p> <table> <tr> <td>Energy</td> <td>3700kJ</td> </tr> <tr> <td>Protein</td> <td>less than 1g</td> </tr> <tr> <td>Fat - Total</td> <td>99.9g</td> </tr> <tr> <td>Fat - Saturated</td> <td>9.0g</td> </tr> <tr> <td>Fat - Monounsaturated</td> <td>70.2g</td> </tr> <tr> <td>Fat - Polyunsaturated</td> <td>20.6g</td> </tr> <tr> <td>Fat - Trans</td> <td>0.2g</td> </tr> <tr> <td>Carbohydrate - Total</td> <td>less than 1g</td> </tr> <tr> <td>Carbohydrate - Sugars</td> <td>less than 1g</td> </tr> <tr> <td>Sodium</td> <td>less than 5mg</td> </tr> </table> | Energy | 3700kJ | Protein | less than 1g | Fat - Total | 99.9g | Fat - Saturated | 9.0g | Fat - Monounsaturated | 70.2g | Fat - Polyunsaturated | 20.6g | Fat - Trans | 0.2g | Carbohydrate - Total | less than 1g | Carbohydrate - Sugars | less than 1g | Sodium | less than 5mg |
| Energy | 3700kJ | | | | | | | | | | | | | | | | | | | | |
| Protein | less than 1g | | | | | | | | | | | | | | | | | | | | |
| Fat - Total | 99.9g | | | | | | | | | | | | | | | | | | | | |
| Fat - Saturated | 9.0g | | | | | | | | | | | | | | | | | | | | |
| Fat - Monounsaturated | 70.2g | | | | | | | | | | | | | | | | | | | | |
| Fat - Polyunsaturated | 20.6g | | | | | | | | | | | | | | | | | | | | |
| Fat - Trans | 0.2g | | | | | | | | | | | | | | | | | | | | |
| Carbohydrate - Total | less than 1g | | | | | | | | | | | | | | | | | | | | |
| Carbohydrate - Sugars | less than 1g | | | | | | | | | | | | | | | | | | | | |
| Sodium | less than 5mg | | | | | | | | | | | | | | | | | | | | |
| PACKAGING: | 13.5kg Bag in Box | | | | | | | | | | | | | | | | | | | | |
| STORAGE: | Clean, dry areas away from heat and odorous products | | | | | | | | | | | | | | | | | | | | |
| SHELF LIFE: | Up to 365 days from date of manufacture under ideal storage conditions | | | | | | | | | | | | | | | | | | | | |