

FRYING OILS

Product Care Guide



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High-Oleic Canola Oil

High-oleic canola oils do not deteriorate as quickly in deep fryers, allowing for fewer changeovers in your kitchen. Known for its high heat tolerances and neutral taste to reduce undesirable flavor transfers, making TruFry the #1 choice for deep frying applications.

PROD. CODE: 2700062045
PACK SIZE: 35 lbs.

TruFry

2

High-Oleic Canola Oil and Cottonseed Oil

Ideal for frying applications, this specialty oil blend does not deteriorate as quickly in deep fryers, allowing for fewer changeovers in your kitchen. Cottonseed oil add a unique flavor to your fried foods.

PROD. CODE: 2700062055
PACK SIZE: 35 lbs.

3

High-Oleic Canola Oil and Canola Oil

Ideal for all deep frying applications, with its unique blend of high oleic and conventional canola oil. A mid-stability frying oil with a neutral flavor that resists flavor transfers.

PROD. CODE: 2700062035
PACK SIZE: 35 lbs.

4

Cottonseed Oil & Canola Oil

A mid-stability frying oil with the one of a kind taste of cottonseed oil.

PROD. CODE: 2700063335
PACK SIZE: 35 lbs.

PROD. CODE: 2700063334
PACK SIZE: 2 x 17.5 lbs.

PROD. CODE: 2700063336
PACK SIZE: 35 lbs. BIB

SMART CHOICE

5

Creamy Shortening

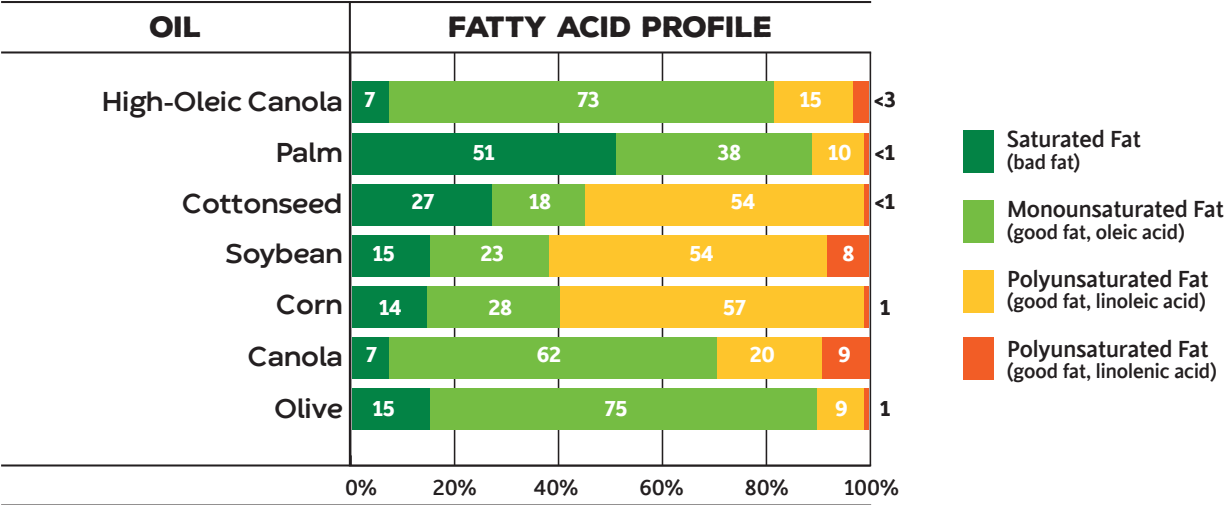
A canola-based pourable frying shortening, helps save time on filling and filtering as it does not require melting. Ideal for par frying.

PROD. CODE: 2700064535
PACK SIZE: 35 lbs.

HIGH-OLEIC CANOLA OIL

Wesson offers a product portfolio made with high-oleic canola oil that supports a variety of frying applications. Each product delivers solutions with health, taste and performance attributes that meet today's food industry needs.

- Health** - High-oleic canola oil has a unique nutrition profile compared to other common vegetable oils.
- Taste** - High-oleic canola oils provide consistent food quality with no flavor transfer.
- Performance** - These oils are naturally stable, which allows for longer fry life than other commonly used frying oils.

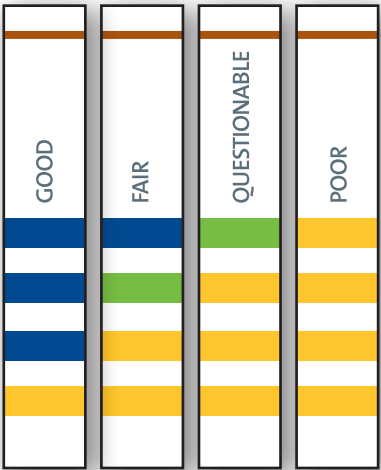


OIL QUALITY TEST STRIPS

As oil quality deteriorates, more oil is retained within the final food product. Poor oil quality leads to an increase in oil usage, as well as a decrease in food quality. Be sure to test oil to ensure a quality product.

DIRECTIONS

Test oil when it appears questionable. Remove test strip from the container and promptly reseal. Using tongs, dip the test strip into the hot oil so that all four bands are submerged for 5 to 10 seconds and remove. Wait 15 seconds before evaluating. See adjacent chart and below explanation.



Use 3M™ Quality Oil Strips to test oil when quality is questionable.

- GOOD:** Oil is at the optimum; oil soak up is minimal. checked.
- FAIR:** Oil is likely not okay; oil soak up is likely significant and food quality is negatively impacted.

- QUESTIONABLE:** Oil is likely okay but food quality should be
- POOR:** Discard oil.

TIPS FOR IMPROVED FRY LIFE

CONSTANTLY

- Skim floating particles to prevent oil deterioration
- Observe fryer oil quality and filter or replace as required
- Turn down fryers when not in use to extend fry life
- Frozen foods should be fried in their frozen state
- Do not fill baskets more than half-full, this can reduce oil temperature
- Do no salt food over fryer, salt contributes to oil breakdown



DAILY

- Turn on fryer 15 minutes prior to initial use to prevent oil deterioration
- Check fryer oil temperature with thermometer don't trust the accuracy of fryer's thermostat
- Ensure fryer is filled up to fill line for optimal frying
- Filter oil via filter once or twice per day, and brush fryer
- Cover fryer overnight and when not in use, as light and oxygen will deteriorate oil



WEEKLY

- Thoroughly clean and boil out fryer with cleaning agent for optimal fryer and oil performance
- Inspect fryer hood/vent for grease drips and clean off if necessary



PURE
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TruFry

SMART CHOICE

