



foodservice

FRYING OILS

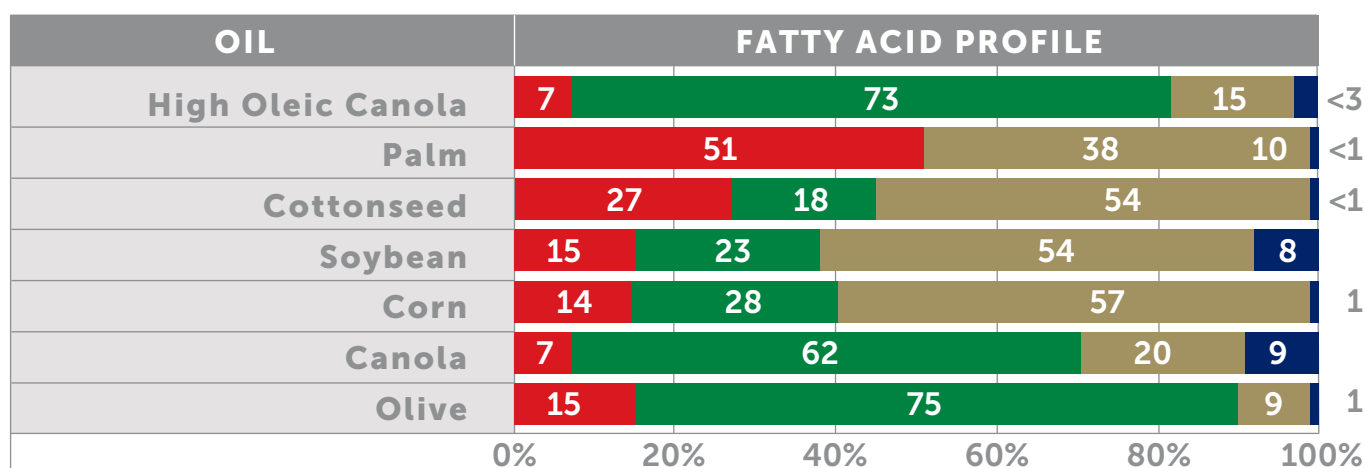


why choose high oleic?

High oleic canola oil has the highest heat stability due to its unique fatty acid profile.

- Non-hydrogenated trans fat free.
- Provides a light, clean taste and resists undesirable flavour transfers.
- Higher smoke point than conventional oils.
- Lowest saturated fat level of any culinary oil.
- High heart-healthy mono unsaturated fat level.
- Less frequent oil changes — reducing employee labour, overall waste and oil removal costs.
- Less polymerization and build-up resulting in cleaner fryers.

With the lowest bad fat (saturated) and highest good fat (monounsaturated) compared to other common vegetable oils, high oleic canola oil is naturally stable providing longer fry life to restaurants and food processors.



- Saturated Fat (bad)
- Monounsaturated Fat (good, oleic acid)
- Polyunsaturated Fat (good, linoleic acid)
- Polyunsaturated Fat (good, linolenic acid)

frying oils

A variety of frying oil options that fit your budget and quality standards. Canola oil naturally has a high smoke point, neutral flavour, zero trans fat and lower saturated fat compared to other common vegetable oils. Choose one of our blend options that fit your frying needs.

Canola Harvest Hilo

- High oleic, low linolenic canola oil.
- Premium frying oil.
- 17.3 L JIB — Product Code: 523 1 48 04
- 8 L JIB — Product Code: 523 1 49 04

Canola Harvest Tasty Fry Zero

- Blend of high oleic, low linolenic canola and canola oil.
- Mid-stability frying oil.
- 16 L JIB — Product Code: 523 1 64 33

Canola Harvest Tasty Fry Zero Creamy

- Blend of canola and palm oil.
- Creamy appearance similar to partially hydrogenated shortening.
- Mid-stability frying oil.
- 16 L JIB — Product Code: 543 1 64 33
- 16 L pail — Product Code: 543 1 47 33

Romana Canola Oil with antifoam

- Canola oil with antifoam.
- 16 L JIB — Product Code: 523 1 64 02
- 16 L pail — Product Code: 523 1 47 02
- 6 x 3 L bottle — Product Code: 523 1 43 03



RICHARDSON
FOOD & INGREDIENTS

Offering a **complete range** of products
for your food service establishment.

From farm to table

We are proud to support
farmers & their families

Our story

SINCE 1857, RICHARDSON has built trusted relationships with farmers to bring quality agricultural products to the world market. Today, our business has grown to be vertically integrated from the farm to the consumer's table. Our canola processing plants supply the oil used in packaging plants in Alberta, Ontario, and Tennessee to manufacture a full line of non-hydrogenated oils, margarines, shortenings and laminating fats.



BRINGING **QUALITY INGREDIENTS** TO THE TABLE