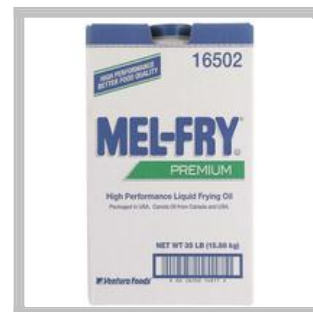


# 16502MFY - Premium High Performance Frying Oil 35#

Ideal for heavy-duty or high-volume frying, Mel-Fry® Premium High Performance Fry Oil delivers the long-lasting performance you expect in a premium oil blend.

Brand: Mel-Fry®



## Nutrition Facts

1134 servings per container

**Serving size** 1.00 TBSP (14g)

**Amount per serving**

**Calories** 120

**% Daily Value\***

**Total Fat** 14g **18%**

Saturated Fat 1.5g **8%**

*Trans* Fat 0g

Polyunsaturated Fat 3g

Monounsaturated Fat 10g

**Cholesterol** 0mg **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 0g **0%**

Dietary Fiber 0g **0%**

Soluble Fiber 0

Insoluble Fiber 0g

**Total Sugars** 0g

Includes 0g Added Sugars **0%**

**Protein** 0g

Vitamin D 0mcg 0% • Calcium 0mg 0%

Iron 0mg 0% • Potassium 0mg 0%

Vitamin C 0mg 0%

Thiamin mg 0%

Riboflavin 0mg 0%

Zinc 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.

### Ingredients

Soybean Oil, Canola Oil, Tbhq And Citric Acid Added To Protect Flavor, Dimethylpolysiloxane, An Anti-Foaming Agent Added.

### Each Specifications

<b>GTIN</b>	00026700148774	<b>Each Gross Weight</b>	36.70 LB
<b>UPC</b>		<b>Each Net Weight</b>	35 LB
<b>Pack Size</b>	1 / 35LB	<b>Each L,W,H</b>	9.81 IN, 9.31 IN, 16 IN
<b>Shelf Life</b>	365 Days	<b>Cube</b>	0.85 CF
<b>Tie x High</b>	20 x 3		

### Preparation and Cooking

Ready to use.

### Serving Suggestions

Use for heavy-duty or high-volume frying.

### Benefits of Using This Product

- **Extended fry life:** Lasts up to twice as long as conventional soybean or canola oils, resulting in fewer oil changes and lower true oil costs.
- **Consistent food quality:** Dependable through the fry cycle and resists flavor transfer between uses for reliably delicious results.
- **Up to 50% less waste:** Lasts longer and doesn't need to be changed as often, reducing oil and packaging waste so you save time and money while creating a more sustainable kitchen.
- **Oil management resources:** Comes with tools and training resources to help you make your oil last even longer and build a safer, more efficient kitchen.

### Packaging and Storage

Ship and store at 35-80 F.

### Allergens

**FREE FROM:**

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Molluscs or Mollusc Derivatives, Mustard or Mustard Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

**UNDECLARED:**

Celery or Celery Derivatives, Corn or Corn Derivatives, Sulphites or Sulphite Derivatives

### Barcodes



**Nutritional/Diet Claims:** Vegan, Vegetarian, Kosher PAREVE ORTHODOX UNION