



Trans Fat Solutions



PRODUCT COMPARISON CHART

Product

Ingredients

Cost

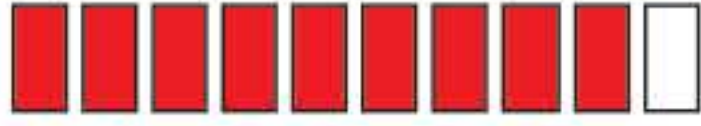
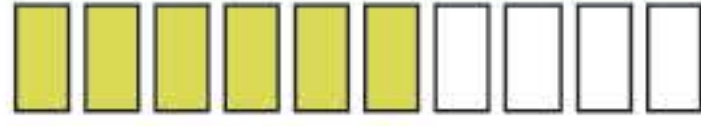
Fry Stability

CATANA ULTIMA® FRYING OILS

Fry Boss Premium Fry

Our zero trans fry blends were developed to help replace hydrogenated oils in your deep frying applications. Not only are our fry blends more healthful than hydrogenated oils, but they are also neutral in flavor.

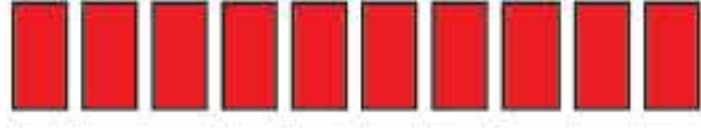
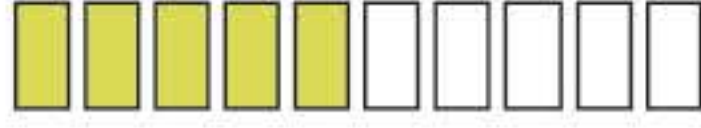
Cottonseed and Canola Oil with TBHQ and Methyl Silicone



Catania Ultima® High Oleic Soybean Oil

Catania Ultima High Oleic soybean oil is used in the food industry as a cooking and frying oil, and as an ingredient in margarine, shortenings, salad dressings, mayonnaise, frozen foods, and commercially baked goods.

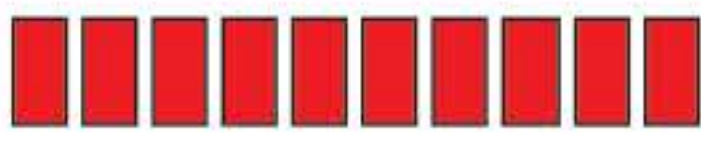
High-Oleic Soybean Oil with TBHQ and Methyl Silicone



Catania Ultima® High Oleic Canola Oil

It has a higher stability and greater tolerance than conventional canola oil. Thus, high oleic canola oil is used by food companies and food service operations for bakery, snacks, cereals, convenience foods, and for coatings, flavor and color carrier applications.

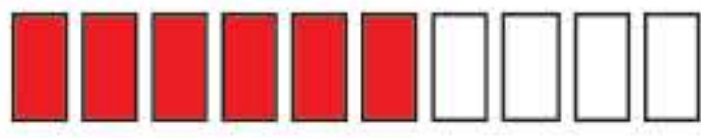
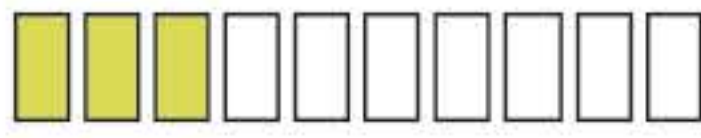
High-Oleic Canola Oil with TBHQ and Methyl Silicone



Marconi NGMO Canola Oil

Canola oil is considered a healthier oil because it has zero trans fat, healthy levels of monounsaturated and polyunsaturated fats, and the lowest level of saturated fats of all common culinary oils. Canola Oil is widely used in the food industry for baking, frying, sautéing, in salad dressings, etc.

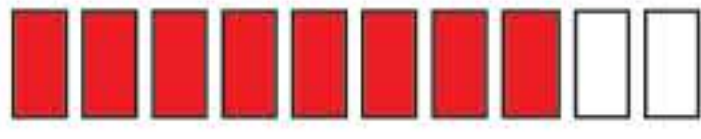
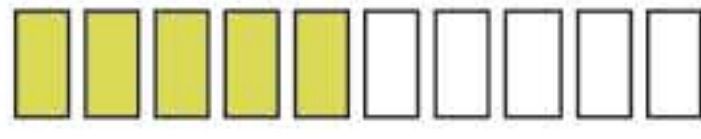
Non-GMO, Expeller Pressed Canola Oil



Fri Lite Plus

Our zero trans fry blends were developed to help replace hydrogenated oils in your deep frying applications. Not only are our fry blends more healthful than hydrogenated oils, but they are also neutral in flavor. Thus, making them more ideal for actually tasting your fried products vs having a waxy mouth feel from products fried in hydrogenated oils.

High-Oleic Canola Oil and Corn Oil with TBHQ, Citric Acid and Methyl Silicone



HAVING TROUBLE DECIDING ON A FRY OIL?

Throughout our range of products, Catania-Spagna offers cost effective solutions for food service under pressure to eliminate trans-fats from their product offerings due to health concerns and regulatory mandate. All Catania-Spagna fry oils are zero trans-fat.

While there are many characteristics to look for in frying oils, some of the most important are: performance and cost, as well as taste and texture of your final product. The graph above is designed to assist you in determining which fry oil best fits your needs.

An oil's fry life will be determined by the product and how much you are frying, the temperature at which you are frying, and the frequency at which you are cleaning your fryer. Catania-Spagna oils have been put through industry approved tests to verify each oil's fry stability.



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