

HIGH OLEIC Refined Sunflower Oil for HORECA INDUSTRY



Tradition and Innovation



ABOUT HIGH OLEIC SUNFLOWER OIL

The High Oleic oil (HO) is obtained from a special type of sunflower seeds, with a high content of oleic acid (monounsaturated fatty acid – Omega 9). According to Codex Alimentarius, the High Oleic refined sunflower oil has a content of minimum 75% oleic acid.

Spornic Profesional is 100% High Oleic Refined sunflower oil.

The High Oleic refined sunflower oil is the best professional oil for frying, successfully replacing palm oil, the classic refined sunflower oil or rapeseed oil. The High Oleic oil is used by large industrial consumers and renowned companies in the international HoReCa industry. This type of oil is suitable for repeated cooking at very high temperatures for a low browning time.

CHARACTERISTICS OF SPORNIC PROFESIONAL HIGH OLEIC OIL

Oleic acid (monounsaturated fatty acid * Omega 9): minimum 75%

Smoking point: 248°C

Superior resistance to heating and oxidation

Versatility in use – preserving the unchanged taste of the dishes

6 times less saturated fats** than palm oil

No trans fats***

Spornic Profesional with antifoaming effect, less foam during roasting

LOGISTICAL INFORMATION

Packed in PET 5 liters, 2 pcs / box, 160 pcs / pallet (800 liters)

HIGH OLEIC VS. OTHER VEGETABLE OIL TYPES

CHARACTERISTICS / TYPES OF OIL	High Oleic Refined Sunflower Oil	Palm Oil	Classic Refined Sunflower Oil
Saturated fatty acids	7,5%	46%	10,5%
Monounsaturated fatty acids (oleic acid)	75%	43%	24,5%
Polyunsaturated fatty acids	17,5%	11%	58%
Smoking point	248°C	232°C	227°C
Validity term	18 months	12 months	12 months



100%
HIGH OLEIC



max.
248°C
SMOKING
POINT



REPEATED
FRYING



ANTIFOAMING
EFFECT

* Monounsaturated fatty acids are considered beneficial to health, with positive effects on cholesterol levels in the body.

** Saturated fatty acids are considered the most harmful for health, excessive consumption having the effect of increasing LDL-cholesterol.

*** Trans fatty acids are fats of vegetable origin that, after a chemical reaction, change their molecular structure, accumulate in the body and prevent the absorption of essential unsaturated fatty acids.



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BENEFITS OF HIGH OLEIC OIL

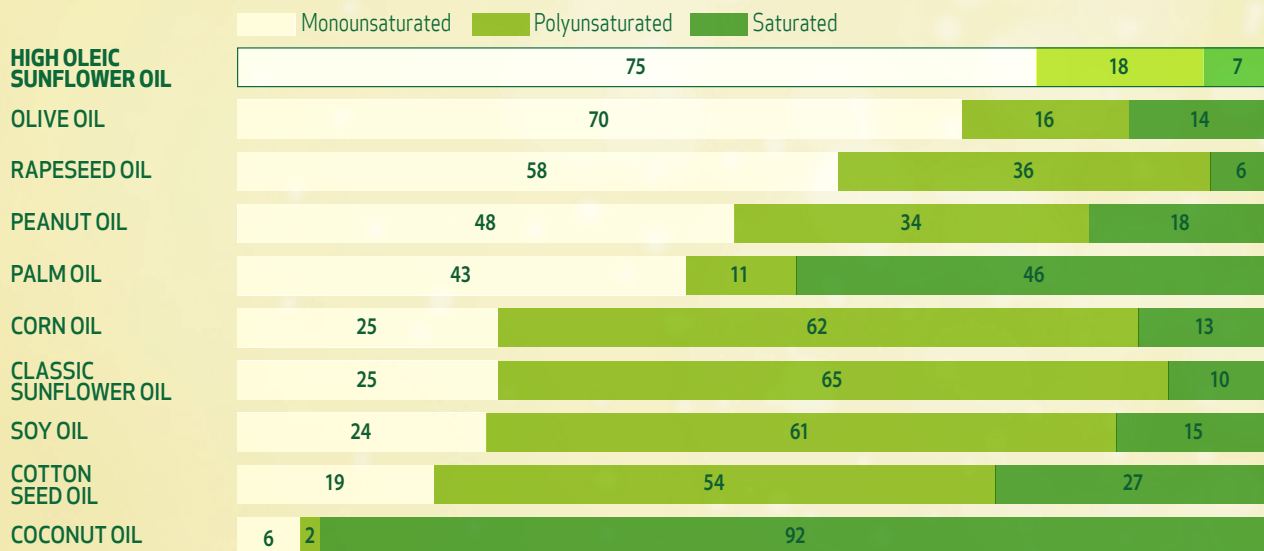
Higher stability at high temperatures

Increased number of uses (repeated frying processes)

Improved taste in end products

High resistance to oxidation

OILS COMPOSITION – FATTY ACIDS



APPLICATIONS FOR THE HIGH OLEIC OIL

Home Use - The High Oleic oil has the most expanded usage spectrum for at-home cooking, being appropriate for **all types of food**, from tasty salads to fried and baked specialties cooked at high temperatures.

Professional Use - In HoReCa it is appropriate for cooking tasty and healthy recipes: suitable for **deep frying** – due to long lengths of usage; **improves the taste and texture** of varied dishes; perfectly designed for **supreme cooking techniques**.

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