

FRITTOIL

PASTRY FRITTOIL

Pluri-fractionated vegetable oil, fluid at room temperature and marked by excellent frying performances: neutral smell and flavour, high smoke point, outstanding resistance to high temperatures and to frying times. With FRITTOIL you will get irresistible golden-brown crispy light fried food with a minimum oil consumption!



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01200536

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No allergens declared for this product.

INFO

Beschreibung

Spezielles pflanzliches Öl zum Frittieren, mit neutralem Geschmack und flüssiger Konsistenz bei Raumtemperatur.

Denomination

Bifraktiertes Palmöl

Directions for use

Die empfohlene Frittiertemperatur beträgt 180-200 °C.



Extraordinary
made simple.