

Packer

Canola Frying Oil

GS221 | 1X35 LB CASE

Canola Fry Oil is a versatile and high-performance cooking oil that is ideal for deep frying and other high-heat cooking applications. Made from 100% pure canola oil, this oil has a high smoke point that allows it to maintain its quality and stability even under high temperatures. This oil is also low in saturated fat and high in heart-healthy unsaturated fats, making it a healthier option compared to other types of oils. It has a mild taste and a neutral flavor profile that won't interfere with the taste of your food. Canola Fry Oil is perfect for cooking up crispy fried foods like french fries, chicken wings, and tempura, and is also great for saut[ing] and baking.

- **High Smoke Point:** Designed for deep-frying and high-heat cooking, maintaining stability and performance under intense heat.
- **Neutral Flavor:** A clean, mild taste that lets the natural flavors of ingredients shine without interference.
- This canola liquid fry oil is ideal for chefs seeking a versatile, reliable frying solution for daily kitchen operations.

Manufacturer:	SOVENA USA
Manufacturer Item #:	320600043
Shipping Condition:	Dry
Country of Origin:	Canada
Shelf Life:	180
Contains Milk:	No
Contains Eggs:	No
Contains Wheat:	No
Contains Fish:	No
Contains Shellfish:	No
Contains Soy:	No
Contains Peanut:	No
Contains Tree Nut:	No



Nutrition Information		
	Per Serving (14g)	Per 100g
Calories	120	900
Fat Total	14 Grams	100 Grams
Moisture	0	0
Protein	0	0
Ash	0	0
Available Carbohydrates	0	0
Complex	0	0
Sugar	0	0
Calcium	0	0
Iron	0	0
Sodium	0	0
Potassium	0	0
Vitamin A	0	0
Vitamin C	0	0

Ingredients: Canola Oil, TBHQ and citric acid added to help preserve freshness, Dimethylpolysiloxane, an anti-foam agent added