

Frymax

491556 - Frymax Soy Supreme Oil 35LB

Used in both foodservice and industrial applications. It is a superior frying oil with long fry life, fewer oxidation by-products, lower polar compounds, and reduced polymerization.



MARKETING

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
104020 FR	491556	00751884910656	35 pound

Brand	Brand Owner	GPC Description
Frymax	Stratas Foods LLC	Fats Edible - Vegetable/Plant (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
36.6 LBR	35 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.8 INH	9.38 INH	15.88 INH	0.84476454 FTQ	20x3	360 Days	65 FAH / 85 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree Nuts - N
- Soy - N
- Fish - N
- Wheat - N
- Shellfish - NI
- Sesame - N

SERVING SUGGESTIONS

1 Tablespoon

INGREDIENTS

High Oleic Soybean Oil with Dimethylpolysiloxane.

HANDLING SUGGESTIONS

Store in a cool dry place.

PREPARATION & COOKING SUGGESTIONS

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MORE INFORMATION

Nutrition Facts

1134 Servings per container	
Serving Size	1 Tablespoon
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 14	18%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 0 g	
Vitamin D	%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium	%
* The % Daily Values (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.	

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NUTRITIONAL ANALYSIS



Calories	120	Total Fat	14	Sodium	0 mg
Protein	0 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	0 g	Saturated Fat	1.5 g	Iron	0 mg
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat	1.5 g	Zinc	
Lactose		Monounsaturated Fat	10 g	Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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