

# FRYING OILS

Frying oils are characteristic by high oxidation stability of 180 - 220°C and are intended mainly for frying and long term deep frying. High Oleic rapeseed and sunflower oils are a new trend. High Oleic are special kinds of oil that contain a high level of oleic acid which doesn't belong among unsaturated fatty acids, but they have still high oxidation stability.



NAME	DESCRIPTION	PACKAGING
FABIO FRITO	Refined rapeseed oil, palm oil Use: frying, deep frying, cooking	
FABIO HOSO	High Oleic Sunflower Oil (HOSO), palm-free Use: frying, deep frying, cooking	
FABIO FRITO PREMIUM	Rapeseed oil, HOSO oil, antifoam, palm-free Use: frying, deep frying, cooking	
FABIO FRITO VITAL PLUS	Rapeseed oil, HOSO, HOSO oil, antioxidants, palm-free Use: frying, deep frying, cooking	

