



A leading supplier of
**Healthy, TRANS FAT FREE Premium Quality Oils,
Shortenings and Margarines**



www.saporitofoods.com



Superior Foods™ is a leading supplier of animal oil, corn oil, soyflower oil, vegetable oil, impared olive oils, blended oils, shortings, margerines, and 20/20 margerine high performance for oils for the Retail and Food Service markets.

Superior Foods™ offers variety of products to serve dairy cooking, frying, and baking need for all market requirements. Additionally various cooking operations, Superior Foods™ offers a complete line of products in packages ranging from smaller, between the pans, up to as large as 555 lbs cases.

Superior Foods™ possesses a keen understanding of the relationship between the food industry and commodity markets. Superior's oil division brings the knowledge to improve and sharing along all projects. These projects are built with high quality, competitively priced products, related to the specific needs of their customer. The understanding creates the successful sales and sales, and ultimately successful profits that flow all projects.

Over the past three decades, Superior Foods™ has become a market leader by focusing on the values that its supply team brings: great quality, high quality and competitively priced oils, shortings and margerines.

■ MISSION

The mission for Superior Foods™ is to deliver high quality products and ingredients using without compromise. Through its focus along this mission, Superior Foods™ has achieved the reputation as a legitimate and reliable company that delivers high quality products and ingredients across.

■ HOW WE DELIVER QUALITY

By supplying the highest quality product, in the highest quality, and in an innovative packaging of the most competitive price possible, without compromising quality with lower quality oil or without grade material.

■ HOW WE DELIVER SERVICE

By providing retailers and distributors efficient marketing programs built from choice and competitively priced high quality products.

Additionally, by supporting our products throughout the distribution cycle, and supporting the marketing initiatives of retailers and distributors in connecting with the consumer to create a mutually beneficial relationship. This support creates value in the business of the retailer and distributor, ultimately creating benefits from supplying a high quality, competitively priced product.

■ LOCATION

Located in the prosperous and metropolitan Greater Toronto Area, in the hub of three major highways, Superior Foods™ is easily accessible for pick-up and deliveries, across the Superior region, to numerous points of sale in all areas across North America, with competitive and reliable freight rates.

The Greater Toronto Area, continues to grow in population and wealth. It maintains a high quality of life, and a high standard of living, amongst the highest in the world.





■ QUALITY CONTROL

Ensuring a consistent quality of, is guaranteed through the continuous reports madeTM activities in a rigorous quality control program. This continuous process that a consistent quality of ingredients and distribution will always be.

By maintaining a detailed tracking and recording system, reports made has full the quality of all its product, ensuring peace of mind for retailers and distributors by being able to deliver a consistent quality product in a consistent time.

Reports madeTM works with plant visitors and consultants, submit to third party auditing and adhere to all government regulations to ensure that all their quality control measures and procedures are effective, consistent, and guarantee the consumer receive the highest quality product each and every time.

■ PEACE OF MIND

Reports madeTM is proud to have implemented a food safety system that has achieved and maintains a high level of confidence from its customers and critical stakeholders, one of the highest food safety certifications. This achievement was accomplished with the contribution and involvement of the entire Reports madeTM organization, which makes the food safety program that most from reliable and effective.



Consistency of its product and distribution by Reports madeTM comply with GMP (Good Manufacturing Practice) standards, ensuring highest food production through its safety of its product.

The commitment and efforts in maintaining a top quality and effective food safety program for a continuous and ongoing basis, is a promise for Reports madeTM. The quality control program has the full and unconditional support of staff and management to ensure that the food safety program continues to stay. Further strengthening of health related a commitment.

■ LINE OF PRODUCTS

Reports madeTM has developed very attractive and marketable products with distinct quality designs, attractive labeling and efficient packaging. Following its successes, Reports madeTM continues to continuously improve and expand its philosophy to deliver the highest quality and the most cost-efficient package.

All facilities by Reports madeTM are well equipped in its country, and have become known for their product quality and for the health benefits they offer.

Moreover, for retailers and food service distributors who market their own brands, Reports madeTM offer various label programs that meets the challenge of supplying specialty product packaging, label, and inventory, in time and on budget.

■ KOEHR COMPLIANT

Reports madeTM operates under the supervision of the National Council of Islamic Unity in fully Koehr compliant facility. All the facilities by Reports madeTM comply with Koehr national and Koehr and Islamic under contract.

4. CHOOSE YOUR OIL BY QUALITY AND CONVENIENCE, NOT JUST PRICE...

Quality and convenience are the most important factors to consider when choosing an oil to use without waste. Whether you are cooking at home for your family or you are what is a busy restaurant cooking hundreds of meals, you see that easy to use, great tasting, high-quality oil.

4. CONVENIENCE

Many oil companies advertise about ingredients and procedures when comparing oils. There can be confusing, often conflicting, and not take the time to do the math. It's important to do your homework. Keep in mind the following safety concerns when using your oil. If the oil is going into a deep fryer or a pan, simply make sure they are clean, dry, a source of any foreign materials is not present.

4. THE LOWEST PRICE OIL MAY NOT BE THE BEST SOLUTION...

There are a variety of choices in the foodservice, ranging from regular weight cooking oil to specialty blended oil, to its performance frying oil. That oil may not be difficult and confusing when trying to choose an oil, as often times the price becomes the deciding factor. But the lowest priced oil may not be the best choice for your application, and is far from the most cost effective solution either.

4. LOWER PRICE OIL CAN ACTUALLY INCREASE YOUR OPERATING COST, AND COST PER USE...

For example, let's assume that you are deep frying. You have a choice between one oil that has a smoke point of 350°F and another oil that has a smoke point of 400°F. The oil with the lower smoke point will reach its smoke point faster, which means it will be more likely to burn and create more waste. The oil with the higher smoke point will last longer, which means it will be more cost effective.

4. COOK IN THE FRYER WITH OIL THAT IS SAFE.

If the higher priced oil is a higher quality product, it will have a longer life in the fryer. Instead of a 10% decrease in price, the lower priced oil may have a 10% increase in cost due to the fact that it will be more likely to burn and create more waste.

4. LOWER OIL RETENTION

Also, if the higher priced oil has a lower smoke point, it will be more likely to burn and create more waste. The oil with the higher smoke point will last longer, which means it will be more cost effective.

- 1. Lower cost oil may have a lower performance as a frying oil. (100% oil loss) vs. (100% oil loss) per use
- 2. Higher cost oil may have a higher performance as a frying oil. (100% oil loss) vs. (100% oil loss) per use

By the time you get to the end of the day, the lower priced oil may actually cost you more than the higher priced oil.

- The lower priced oil may cost you more than the higher priced oil. (100% oil loss) vs. (100% oil loss) per use

4. WHAT TO CONSIDER WHEN CHOOSING YOUR OIL:

- What type of oil are you using?
- What type of oil are you using in your kitchen?
- What type of oil are you using in your kitchen?
- What oil retention method are you using?
- What oil retention method are you using?



SAPORO'S ONGOING COMMITMENT TO VALUE, SERVICE, CERTIFIED FOOD SAFETY SYSTEM, AND A HIGH QUALITY PRODUCT INSURES THAT YOUR KITCHEN WILL RECEIVE A CONSISTENTLY HIGH QUALITY PRODUCT EVERY TIME!

CANOLA OIL

PREMIUM QUALITY

Soybean Processing is one of North America's largest, and most dependable suppliers of Canola Oil.

Canola Oil is a premium quality oil that is ideal for deep-frying, pan-frying, baking, sautéing, roasting, and more.

Canola Oil is a heart-healthy oil, low in saturated fat, and is a source of essential fatty acids. It is also a source of vitamin E, which is a natural antioxidant. In addition, Canola Oil is a source of vitamin K, which is important for bone health. It also contains a small amount of vitamin A.

Due to its unique flavor and texture, Soybean Processing Canola Oil is the perfect choice for a wide variety of cooking applications. It is also a great choice for those who are looking for a healthy oil that is low in saturated fat and high in essential fatty acids.

In addition to its health benefits and versatility, Soybean Processing Canola Oil is also a great choice for those who are looking for a healthy oil that is low in saturated fat and high in essential fatty acids. It is also a great choice for those who are looking for a healthy oil that is low in saturated fat and high in essential fatty acids.



Use Soybean Processing Canola Oil if you are:

- ☒ Deep-frying
- ☒ Pan-frying
- ☒ Baking
- ☒ Sautéing
- ☒ Roasting
- ☒ Steaming
- ☒ Grilling
- ☒ Broiling

Why?

- It's healthy
- It's low in saturated fat
- It's high in essential fatty acids
- It's a source of vitamin E
- It's a source of vitamin K

- 1. Use only when appropriate, according to the label.
- 2. Do not use for deep-frying.
- 3. Do not use for roasting.
- 4. Do not use for grilling.

Ingredients

100% Canola Oil



Use Agropur® Corn Oil Wherever you want

- ✓ Deep-frying
- ✓ Baking
- ✓ Dressing
- ✓ Baking

Why?

- 100% natural
- 100% sustainable
- 100% pure
- 100% healthy

- 100% pure corn oil (no additives)
- 100% pure corn oil (no additives)
- 100% pure corn oil (no additives)
- 100% pure corn oil (no additives)

Ingredients

100% pure corn oil (no additives)

CORN OIL

EXCELLENT FOR ALL FRYING APPLICATIONS

Agropur® Corn Oil is a 100% natural product, which is ideal for deep-frying, pan-frying, baking, sautéing, roasting and grilling.

Agropur® Corn Oil is a 100% natural product, which is ideal for deep-frying, pan-frying, baking, sautéing, roasting and grilling. It is a 100% natural product, which is ideal for deep-frying, pan-frying, baking, sautéing, roasting and grilling.



SUNFLOWER OIL

SUNFLOWER ALL-PURPOSE COOKING OIL

Spectrum brand™ sunflower oil is a monounsaturated oil that is ideal for deep frying, pan frying, baking, sautéing, steaming, roasting, and more cooking. Its healthy oleic acid is as saturated and heart-healthy as saturated fats, but without the bad cholesterol-raising effects of saturated fats. Sunflower oil is also a source of vitamin E, a potent antioxidant fatty acid.



Spectrum
All-Purpose
cooking oil



**The Spectrum brand™
Sunflower Oil, your oil.**

- ✓ Deep frying
- ✓ Pan frying
- ✓ Baking
- ✓ Steaming
- ✓ Roasting
- ✓ Sautéing
- ✓ More cooking

Why?

- **100% MONOUNSATURATED**
- **100% VEGAN & VEGANIC**
- **100% NON-GMO**
- **100% SPECTRUM BRAND™**

- 1. Light & neutral in taste
- 2. Supports healthy skin & hair
- 3. Supports heart health

Ingredients:

100% Spectrum brand™ Sunflower Oil
No other ingredients. No preservatives.



Use SapotomateTM Vegetable Oil if you are:

- | | |
|---|---|
| <input checked="" type="checkbox"/> Deep-frying | <input checked="" type="checkbox"/> Baking |
| <input checked="" type="checkbox"/> Stir-frying | <input checked="" type="checkbox"/> Dressing |
| <input checked="" type="checkbox"/> Frying | <input checked="" type="checkbox"/> Baking butter |

Why?

- **Antioxidant**
- **Low acid value** - stable
- **Source of Vitamin E & A**
- **Non-trans fat free**

- Light in colour and taste
- Excellent for health
- High level of antioxidants

Ingredients:

Sapotomate seed oil (highly stable)
Antioxidant

VEGETABLE OIL

Most Competitive Price

SapotomateTM vegetable oil is a 100% natural product which is ideal for deep-frying, stir-frying, baking, sautéing, sautéing and roasting. Vegetable oil has not undergone hydrogenation, so it is saturated with both oleic & linoleic acids, so it is healthy. It has a high smoke point and is stable at high temperatures, so it is ideal for deep-frying and roasting.



Most Competitive Price





SAVORITOFOODS

SAPORITO FOODS™ EXTRA VIRGIN OLIVE OIL

■ ■ ■ **PRODUCT OF ITALY**

Saporito Foods™ Extra Virgin Olive Oil is a premium olive oil imported from the central region of Italy. Saporito Foods™ Extra Virgin Olive Oil carries a taste of heaven, greatly enhancing the flavor of the foods with which it is used.

Extra virgin olive oil offers great quality and nutrition. It is an excellent source of vitamins.



250 ml.



1 L.



5 L.



5 L.



**Use Saporito Foods™
Extra Virgin Olive Oil
if you can!**

- | | |
|----------------------|------------------------|
| ✓ Healthy | ✓ Healthy taste |
| ✓ Long | ✓ Healthy |
| ✓ Antioxidant | |

Why?

- **It makes you... more healthy, more**
- **It is so healthy you can eat it all!**

- 1. **Superior olive oil**
- 2. **Excellent nutrition**
- 3. **Antioxidant nutrition**

Ingredients:

100% Pure Food Grade Extra Virgin Olive Oil
from Italy, Spain, France
100% Pure Food Grade Extra Virgin Olive Oil



SAPORITO FOODS™ OLIVE POMACE OIL

 **PRODUCT OF ITALY**

Saporito Foods Olive Pomace Oil is a blend of refined olive pomace oil, sunflower oil and extra virgin olive oil. It has **NO TRANS FATS**, **NO CHOLESTEROL** and is **LOW** in unhealthy SATURATED FATS.

Monounsaturated fatty acids (good quality unsaturated fats) are an essential source of nutrients and contain essential fatty acids to maintain healthy skin that reduce the risk of coronary heart disease and stroke, while helping to maintain healthy cholesterol levels.



Blended with
**Extra Virgin
Olive Oil**



Use Saporito Foods™ Olive Pomace Oil if you are:

- | | |
|---|--|
| <input checked="" type="checkbox"/> Dieting | <input checked="" type="checkbox"/> Managing blood |
| <input checked="" type="checkbox"/> Cholesterol | <input checked="" type="checkbox"/> Managing |
| <input checked="" type="checkbox"/> Managing weight | <input checked="" type="checkbox"/> Managing |

Why?

- **IT'S HEALTHY** • **LOWEST CALORIE**
- **LOWEST IN CHOLESTEROL**
- **MADE WITHOUT ANY ARTIFICIAL FLAVORS**

Ingredients:

Olive Pomace (Imported from Italy),
Sunflower Oil (Imported from Italy),
Extra Virgin Olive Oil (Imported from Italy)





MESSINI®

KALAMATA EXTRA VIRGIN OLIVE OIL

Use MESSINI® Extra Virgin Olive Oil if you are:

- ✔ Pan-frying
- ✔ Deep-frying
- ✔ Baking
- ✔ Marinating
- ✔ Making dressings

Why?

- CHOLESTEROL
- CHOLESTEROL FREE
- Low in unhealthy saturated fat

Ingredients

100% pure olive oil (Kalamata olive from Greece)
NO ADDED SALT

A TASTE *of* ANTIQUITY

IMPORTED GREEK OLIVE OIL



**SUPERIOR QUALITY OLIVE OIL
OBTAINED DIRECTLY FROM OLIVES
& SOLELY BY MECHANICAL MEANS**

This Extra Virgin Olive Oil is produced from olives grown in the MESSINIA and KALAMATA regions of Southern Greece. Since antiquity these regions have been famed for the superior quality of their olives, which have been carefully hand-picked and so designed to produce only the highest quality olive oil.

Extra virgin Olive Oil offers great quality and nutrition. It is an excellent source of Vitamin E.



CANOLA-OLIVE OIL

AMAZING BLEND

Santitas® Canola-Olive Oil is a delicious blend of two oils for healthy cooking, sautéing, and other recipes. Canola-Olive Oil has low carbs, 0% trans fats, no cholesterol, and is made in a healthy, efficient, 0% BPA-free facility that is in California and that helps reduce the use of fossil fuels. It also contains all-natural, non-GMO ingredients which help to reduce the risk of coronary heart disease and help maintain healthy cholesterol levels.



16 fl. oz.



16 fl. oz.



16 fl. oz.



16 fl. oz.



16 fl. oz.

Use Santitas® Canola-Olive Oil if you are:

- of low carb
- of keto
- of low glycemic
- of low cholesterol
- of low trans fat
- of low sugar

Why?

- It's **low carb** - contains no trans fats
- It's **low cholesterol**
- It's **low in naturally occurring sugar**

- It's **low in sugar**
- It's **low in trans fat**
- It's **low in sugar**

Ingredients:

Canola-Olive Oil (Canola Oil, Olive Oil)



• 15 YEARS OF PROVEN PERFORMANCE •



totalblend®

• 15 YEARS OF PROVEN PERFORMANCE • • 15 YEARS OF PROVEN PERFORMANCE •

50% CANOLA & 50% MID-ODIC SUNFLOWER



**EXTEND YOUR PERFORMANCE WITHOUT
EXTENDING YOUR OPERATING COSTS**

- COST EFFECTIVE
- PROTECTS YOUR ENGINE
- EXTENDS YOUR OIL
- 15 YEARS OF PROVEN PERFORMANCE
- 15 YEARS OF PROVEN PERFORMANCE
- 15 YEARS OF PROVEN PERFORMANCE

ADVANTAGES:

• 15 YEARS OF PROVEN PERFORMANCE • 15 YEARS OF PROVEN PERFORMANCE •

• 15 YEARS OF PROVEN PERFORMANCE • 15 YEARS OF PROVEN PERFORMANCE •



FRYING SHORTENINGS

LONG LIFE, PREMIUM QUALITY

Superior Foods™ offers a full line of high performance shortening products that cater to every frying need. From heavy duty oil shortening to popular liquid vegetable shortening, Superior Foods™ ensures a delicious quality product for any frying application.

All of Superior Foods™ Frito-Lay shortenings offer very long frying life, EXCELLENT stability at high temperatures, and yield great tasting food without transfer of food residue or leaving greasy textures and undesirable aromas.





DEEP FRY SHORTENING

ALL VEGETABLE DEEP FRY SHORTENING



REFORMULATED
 Deep Fry Shortening Reformulated
 (Soybean Oil, Sunflower Oil, and
 Natural Flavors)

Deep Fry Shortening Reformulated is a vegetable oil blend, specially
 designed for deep frying that keeps foods moist,
 tender, and golden brown.

For information Deep Fry Shortening is
 a vegetable oil blend that contains no trans fats or
 cholesterol.

**Use Deep Fry Shortening Reformulated
 Deep Fry Shortening if you want:**

- Deep frying
- Baking
- Frying
- Frying
- Frying

Ingredients:

- Soybean oil
- Sunflower oil
- Natural flavors
- Monoacylglycerols

Preparation:

Deep Fry Shortening Reformulated is a vegetable oil
 blend that contains no trans fats or cholesterol.
 (Soybean Oil, Sunflower Oil, and Natural Flavors)



TOTAL FAT

MANUSCRIPT ACCEPTED FOR PUBLICATION



THINK 200[®] is a blend of the highest quality natural and processed quality ingredients, that is a formula for deepening your use of the pure taste of delivery. This exceptional blended product is fully absorbable and is designed for maximum delivery into the blood.

With exceptional stability when used at high temperatures, the product is ideal for frying fat and chips, roasting, food processing, grilling. It is suitable for other food uses.

It is essential to determine a long listing rate, LR_{long} , is used for determining demand and feature value according to number and listing the number of listed items and articles. An important product that follows great time and value.

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100

- **Highly specific**
- **Accurate**
- **Reliable**
- **Consistent**
- **Valid**

1. **Identify the main idea or thesis statement.**
 2. **Summarize the supporting points or evidence.**
 3. **Conclude with a brief statement on the overall message.**





TOTAL BEEF®

CHIEF® HOT HOTSTICKS™

DEODORIZED
NON-HYDROGENATED

Superb for deep frying French
fries, potatoes, poultry, and
finger foods.



*Use Supreme Food™
Total Beef® Chief® for
flavoring if you wish.*

✓ Deep frying

Why?

- 1. No preservatives
- 2. No hydrogenated oil
- 3. No added sugar salt
- 4. No added color

Ingredients:

Beef tallow (beef tallow, salt, water,
potassium sorbate, sodium benzoate, sodium
butyrate, sodium lactate, sodium stearate)



FISH & CHIPS

10. **CONCLUSIONS**



Abstract

Superstition always begins with some
strange and fearful incident.

John H. Garvey, President
John A. Garvey, Secretary
John H. Garvey, Treasurer

10

- The world's oldest
- Oldest great wall
- Estimated length
- Designed to stop people
- Built in 7th century

1. *Journal of Management Education*, 2007, 31(1), 10-20.
 2. *Journal of Management Education*, 2007, 31(1), 10-20.
 3. *Journal of Management Education*, 2007, 31(1), 10-20.





LIQUID VEGETABLE FRYING SHORTENING

100% VEGETABLE FORMULA

Spectrum Food's® Liquid Vegetable Frying Shortening is a premium quality product designed for high-temperature deep-frying.

It is a partially hydrogenated blend that preserves the health benefits from being made naturally with the benefits of having vegetable byproducts that contain greater than regular vegetable oils. It has a consistency and powerful flavor, contains no cholesterol, no trans fats, is free of potentially harmful fats, and is a source of Vitamin E and Omega-3.

Use for deep-frying, frying, deep-frying (compared to regular vegetable oils). It is a very cost-effective product. It has a neutral flavor profile that doesn't transfer food taste, and that contains no unwanted additives or preservatives.



10L Jug



10L Jug

Use Spectrum Food's® Liquid Vegetable Frying Shortening if you don't:

• Deep-frying

Why?

- 1. It's not a vegetable oil.
- 2. It's not a vegetable oil.
- 3. It's not a vegetable oil.
- 4. It's not a vegetable oil.
- 5. It's not a vegetable oil.
- 6. It's not a vegetable oil.
- 7. It's not a vegetable oil.

Ingredients:

Spectrum Food's® Liquid Vegetable Frying Shortening (100% Vegetable Oil, 100% Vegetable Oil, 100% Vegetable Oil, 100% Vegetable Oil).





ALL PURPOSE SHORTENINGS

FRYING, BAKING & PASTRIES



Superior Foods™ offers a full line of ALL-PURPOSE shortenings that are designed for versatility and flexibility. By offering a dedicated lard, and an ALL-PURPOSE 100% vegetable shortening, Superior Foods™ caters to all consumers who are looking for a multi-use product designed for frying, baking, griddle and pastry applications.

ALL PURPOSE VEGETABLE SHORTENING

100% VEGETABLE SHORTENING



RECOMMENDED

USE IN ALL BUT BUTTERFLAID™
PREPARED BREAD.

All Purpose Vegetable Shortening performs without shortening hydrogenated vegetable oils, supports flake/tenderizing and provides for ease in mixing, rolling, laminating, pie crusts, pastries and bread making.

Use Vegetable Shortening™ In All Purpose Vegetable Shortening of Your Own

- ✓ Deep Frying
- ✓ Baking
- ✓ Sautéing
- ✓ Baking/Cooking
- ✓ Baking/Cooking

Why?

- Stable liquid
- Stable liquid
- Stable
- Reduced trans fats
- Stable liquid

Ingredients:

Hydrogenated vegetable oil

DEODORIZED LARD

PURE BUTTER QUALITY



Vegetable Shortening™ Deodorized is a neutral quality fat that is ideal for all frying and baking applications. This is a fully deodorized shortening that allows an excellent frying oil and performs superior at high temperatures. Besides all its unique "frying" quality, Vegetable Shortening™ Deodorized is also ideal for baking and pastry applications. Home, school, family, pie crusts and pastries will be plain & rich and without texture that is consistent and delicious.

Use Vegetable Shortening™ Deodorized Lard of Your Own

- ✓ Deep Frying
- ✓ Baking
- ✓ Sautéing
- ✓ Baking/Cooking
- ✓ Baking/Cooking

Why?

- High quality
- High quality
- Stable liquid
- Reduced trans fats
- Stable liquid

Ingredients:

Hydrogenated vegetable oil, fully deodorized

SOYA MARGARINE YELLOW TRANSIT

- all PHOSPHOR MONOLINOL
- SOURCE OF Omega-3 & Omega-6
POLYUNSATURATED FATTY ACIDS
- CONTAINS NO TRANS HYDROGENATED OILS

Ingredients:

Soybean Oil, Water, Neutralized Mono and Diacylglycerols, Salt, Wheat Malt (only), Vegetable Glycerol, Citric Acid, Potassium Sorbate, Vitamin E, Natural and Artificial Flavors, Mono and Diacylglycerols, Sodium Citrate, Sodium Salt, Salt



SOYA MARGARINE WHITE

- all PHOSPHOR MARGARINE
- SOURCE OF Omega-3 & Omega-6
POLYUNSATURATED FATTY ACIDS
- CONTAINS NO TRANS HYDROGENATED OILS

Ingredients:

Soybean Oil, Water, Neutralized Mono and Diacylglycerols, Salt, Neutralized Salt Ingredients, Vegetable Monoacylglycerols, Potassium Sorbate, Sodium Citrate, Vitamin E, Natural and Artificial Flavors, Mono and Diacylglycerols, Sodium Salt, Salt



SOYA MARGARINE YELLOW DARK

- ALL PURPOSE MARGARINE
- SOURCE OF OMEGA-3 & OMEGA-6
Polyunsaturated fatty acids
- CONTAINS NO TRANS HYDROGENATED OILS

Ingredients

Soya bean oil, sugar, salt, natural milk and milk powder
the fully hydrogenated soya leghemoglobin, leghemoglobin-
glycerides, soy lecithins, potassium sorbate, natural
flavor, natural flavors (with naturally derived &
flavoring), emulsifier
(E322), (E320), (E321)



CANOLA MARGARINE NON-HYDROGENATED

- SOFT CANOLA SATORIS FREE, ALL PURPOSE MARGARINE
- MADE FROM NON-HYDROGENATED CANOLA OIL
- SOURCE OF OMEGA-3 & OMEGA-6 POLYUNSATURATED FATTY ACIDS



1 LB. BOX



5 LB. TUB



10 LB. TUB

- 81% SAT. FAT • 19% UNSAT. FAT
- LOW IN CALORIC DENSITY
- EXCELLENT SOURCE OF VITAMIN E
- LACTOSE FREE • GLUTEN FREE

Ingredients:

CANOLA OIL, WATER, SODIUM CITRATE, SALT, AND OTHER MINOR INGREDIENTS
CONTAINS POLYUNSATURATED, MONO-SATURATED, TRANSFAT FREE, NATURAL
FLAVORS, MONO-GLYCERIDES, CITRIC ACID, SODIUM CITRATE, SODIUM
BICARBONATE, SALT

NO TRANS GARLIC SPREAD

- NO TRANS GARLIC SPREAD MADE FROM NON-HYDROGENATED CANOLA OIL
- SOURCE OF OMEGA-3 POLYUNSATURATED FATTY ACIDS

- 0 TRANS FAT
- CHOLESTEROL FREE
- LOW IN SATURATED FATTY ACIDS

Ingredients:

Canola oil, water, modified potato starch, modified cellulose, garlic, salt, butter, garlic oil, onion, garlic, garlic concentrate, natural onion powder, onion oil, artificial flavor, whey, less than 1%: natural, cheddar cheese

