

## CHOOSE YOUR OIL BY QUALITY AND PERFORMANCE, NOT ONLY PRICE....



## LIQUID FRYING SHORTENING

Saporito Foods<sup>™</sup> Liquid Frying Shortening is a PREMIUM Quality Product designed for high temperature deep frying.

It is a specially formulated blend that incorporates the health benefits from being Trans Fats Free, with the benefits of having a superior fry life that is much greater than regular vegetable oils.

## **CANOLA OIL**

Saporito Foods™ Canola Oil contains the LOWEST LEVEL of SATURATED FATTY ACIDS amongst vegetable oils!

Due to its very light color and taste, Saporito Foods™ Canola Oil allows the flavour of herbs and spices to flourish when used in marinades and dressings, where it blends exceptionally well with other ingredients. It does not gel when refrigerated, remaining clear, consistent and free running.

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