

The name you trust. The flavor they love.

Crisco Professional® **Heavy Duty Clear Frying Oil**



Clear Choice

for great taste and great fry life.

Created exclusively for foodservice, Crisco Professional® Heavy Duty Clear Frying Oil delivers the exceptional flavor customers expect, with the strong performance culinary professionals demand. Offering superior appearance for crisp-looking foods with maximum appetite appeal, plus **zero grams trans fat¹**, it's an ideal frying choice from the brand chefs trust for quality and value.





Features & Benefits



Great performance—offers superior appearance and appetite appeal

Holds well on foods—perfect for buffets and take-out orders

Cost-effective—lowers total cost by reducing the number of oil changes

Convenient — easy pouring and filtering at room temperature help support safety

Packaging



Available in a 35 lb. case and 2/17.5 lb. Twin Pack case.

SAP#	Product	Pack Size	Case/Pallet	Tie High	Net Case Weight	Gross Case Weight	Shelf Life
100087401	Heavy Duty Clear Frying Oil	35# JIB	60	3x20	35#	36.72#	270 days
100087402	Heavy Duty Clear Frying Oil	Twin Pack	45	3x15	35#	37.60#	270 days

Ingredient Statement (US): Soybean Oil, Corn Oil, Sunflower Oil with Dimethylpolysiloxane added to reduce foaming.

To learn more, call your foodservice professional at 877-376-6250 or visit cargill.com/foodservice

Kosher Certification

Crisco Professional® Heavy Duty Clear Frying Oil is Kosher Certified by the Union of Orthodox Jewish Congregations of America (OU).

¹ Crisco Professional[®] Heavy Duty Clear Frying Oil meets U.S. Food and Drug Administration (FDA) requirements for labeling as zero grams trans fat per serving. See Nutritional Facts panel for total fat and saturated fat content.

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