



The name you trust. The flavor they love.

Crisco Professional®
**Oils LBA, Pan & Grill and
Shortenings**



heavy duty clear frying oil



pan and grill



liquid butter alternative



general purpose creamy frying shortening

Delicious flavor
that can take the heat in
your kitchen

Whether frying, grilling or sautéing, the Crisco Professional® family of products gives you the perfect combination of best-in-class flavor and strong performance. Each product delivers superior appearance for crisp-looking foods with maximum appetite appeal, plus **zero grams trans fat** per serving.¹ From the name culinary professionals have trusted for more than a century.



The name you trust. The flavor they love.

Dependable performance.
Consistent results.



Crisco Professional® Heavy Duty Clear Frying Oil

Flavor and performance through a proprietary blend of sunflower and other vegetable oils

Great performance—offers superior appearance and appetite appeal

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

Cost-effective—helps lower total costs by reducing the number of oil changes

Convenient—easy pouring and filtering at room temperature helps reduce risk of accidents



Crisco Professional® Pan and Grill

Brings rich buttery flavor² to high temperature cooking, without using butter

Outstanding performance—perfect for pan frying, sautéing, grilling and broiling

Delicious buttery flavor² with no cholesterol, zero grams trans fat per serving¹ and low levels of saturated fat

Unsalted formula—to let your seasonings and flavors come through

High heat tolerance—maintains flavor in high temperatures, won't scorch or burn



Crisco Professional® Liquid Butter Alternative

A rich, clean buttery flavor ideal for sautéing, broiling, flavor basting, pan and griddle frying

Simplified ingredients—contains soybean oil, palm oil, salt, natural flavor, soy lecithin and beta carotene³

High heat tolerance—maintains flavor in high temperatures; won't scorch or burn

Convenient and cost-effective—no melting, clarifying or refrigeration needed

Outstanding performance—won't separate in sauces, great for recipes, baking and brushing on baked goods



Crisco Professional® General Purpose Creamy Frying Shortening

Clean taste, extreme versatility, great nutritional and a strong value

Versatile—delivers strong performance in a wide range of frying applications

Taste appeal—preserves the natural flavor of fried foods

Great value—helps maintain food costs without compromising quality

Zero grams trans fat per serving¹

SAP #	Product	Pack Size	Case/Pallet	Tie High	Net Case Weight	Gross Case Weight	Shelf Life
100087403	High Oleic Canola Frying Oil	35# JIB	60	3x20	35#	36.72#	270 days
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
110023185	Liquid Butter Alternative	3x1 Gallon	64	4x16	23.04#	24.42#	270 days
100087426	Pan and Grill	3x1 Gallon	64	4x16	23.1#	25#	270 days

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

Kosher Certification

Crisco Professional® Heavy Duty Frying Oil, Pan and Grill, Liquid Butter Alternative and General Purpose Creamy Frying Shortening are Kosher Certified by the Union of Orthodox Jewish Congregations of America (OU).

¹ Crisco Professional® Heavy Duty Frying Oil, Pan and Grill, Liquid Butter Alternative and General Purpose Creamy Frying Shortening meet 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.

² Artificially flavored

³ Contains Soy

www.cargill.com

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