



High Oleic Sunflower Oil

Ideal for high volume frying e.g. for fast food outlets or making nuts & snacks

There are few suppliers offering a genuine premium, healthy and stable frying oil that makes higher quality products and cash savings from 30%+*.

Features:

- 100% natural, fresh and non GMO
- Smoke point (296°C)
- Non-hydrogenated
- Low in saturated and trans fat oils
- The slowest of all oils to decompose
- Rich in Omega 9 (80%+)
- The polyunsaturated are almost balanced 1:1-Omega 3 : 6
- Making it the healthiest unsaturated oil
- Cholesterol free
- Highest Anti-Oxidant Measurement of 53 hours
- Longest fry life and shelf life *
- With Enjoi's HACCP frying oil solution it has the lowest cost per litre per day

* With Enjoi's HACCP frying oil solution

High Oleic Sunflower Oil nutritional information

	Per 100 ML	%	Nutrient Reference Value	NRV%
Energy	3400kJ	0%	8400	40%
Protein	0%	0%	60	0%
Fat, Total	92g	100%	60	153%
-saturated	6.7g	7.28%	20	34%
-trans	0.8g	0.87%	0	-
-polyunsaturated	9.7g	10.54%	0	-
-monounsaturated	74.8g	81.30%	0	-
Cholesterol (mg)	NIL	NIL	300	NIL
Carbohydrate	0g	0%	300	0%
-Sugars	0g	0%	0	-
Sodium	0mg	0%	0	0%

The figures in this brochure are indicative only, as the composition of every oil batch can change a few percent either way.
The NRV or Nutrient Reference Value is the Chinese & Hong Kong recommended level for daily consumption

For further information, please contact us.

Enjoi Ltd.

HK Office: Suite 801, Loon Kee Bldg, 275 Des Voeux Rd, Central, Hong Kong
Tel: +852 2468 2801 (Eng)+852 9681 6831

Email: steven@enjoi.com.hk Website: www.enjoi.com.hk

Warehouse: Unit N, 17/F., Shield Ind'l Centre, 84-92 Chai Wan Kok Street, Tsuen Wan, Hong Kong

China: Room B103, Building #22, Guanri Road, Xiamen Software Park II, Xiamen, Fujian
Tel: +86 0592 336 1788 +86 0592 336 2788



Commercial packaging formats:
15L/1000L/20000L



Applications

