



# Canola Oil

*Ideal for fine & fast food dining*

A certified deep frying oil from Australia. Anti-Oxidation Measurement is 32 hours. It complies with all food safety regulations. It has a fry life of 4 days or more.

## Features:

- 100% Pure & Fresh
- Non GMO and non-hydrogenated
- Rich in Omega 9 (66%+)
- Cholesterol free
- Low compared to polyunsaturated fats in FFA & trans fats during frying
- High stability and smoke point (246°C)
- 3rd most resistant Omega9 oil to oxidation
- Long fry life and shelf life\*
- Suitable for shallow frying & woks, baking & cooking

\* With Enjoi's HACCP frying oil solution

## Canola Oil nutritional information

	Per 100 ML	%	Nutrient Reference Value	NRV%
Energy	3400kJ	0%	8400	40%
Protein	0g	0%	60	0%
Fat, Total	92g	100%	60	153%
-saturated	6.4g	7%	20	31%
-trans	0.8g	0.9%	0	-
-polyunsaturated	27.6g	30%	0	-
-monounsaturated	56.2g	62%	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.

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Commercial packaging formats:

15L/1000L/2000L

Retail packaging formats:

4 Litres



## Applications

