



Solid Oil

La Delicia



Benefits of its use

- Consistency and Quality: Ensures consistent quality in all applications.
- Superior Performance: Ideal for prolonged frying processes, maintaining its integrity.
- Neutral Flavor: Does not alter the natural taste of foods.

Presentation

Each 15 kg block is packaged in an inner polyethylene bag, placed inside an eco-friendly, durable corrugated cardboard box. The box is sealed with self-adhesive tape to protect the product during transport.

About

La Delicia Solid Oil is specifically formulated for deep and/or controlled frying, providing a white color and a neutral composition that does not alter the natural flavor of foods. Its solid structure is ideal for maintaining a constant temperature during frying, resulting in crisp and well-cooked foods. This product is perfect for bakeries and restaurants that demand quality and performance.

Applications

- Donuts and Churros Frying: Provides uniform and crispy frying.
- French Fries: Ensures perfect cooking with a crunchy exterior, soft interior, and even golden color.
- Fried Chicken and Fish: Creates a crispy outer layer without altering the natural flavor.

¿Who is it intended for?

The La Delicia Solid Oil is ideal for businesses that require a high-quality oil for deep and/or controlled frying, ensuring the integrity of flavor and texture in food.

Ingredients

- Vegetable Edible Fats and Oils: The ideal base for frying, providing even cooking.
- Preservatives and Antioxidants: Protect against oxidation and extend the product's shelf life.
- Acidity Regulator: Adjusts the pH to optimize performance during frying.