



# Solid Oil

## La Excelencia



## About

**Solid Oil La Excelencia** is designed to optimize frying processes in the food industry. Ideal for applications such as donuts and empanadas, it offers high resistance to heat and ensures consistent performance.

## Applications

- Frituras: Perfect for frying donuts, empanadas, and similar items, delivering a crisp and uniform texture.
- Pastry: Suitable for bakery products that require controlled frying without greasy residue.
- Industrial Kitchens: Ideal for kitchens seeking consistent and uniform frying results.

## ¿Who is it intended for?

**Solid Oil La Excelencia** is ideal for industries and professional kitchens looking to optimize their frying processes with a stable, high-quality product.

## Benefits of its use

- Consistent Performance: Ensures uniform frying every time.
- Neutral Flavor: Leaves no residual aromas or flavors.
- High Stability: Retains its properties under various conditions.
- Versatility: Suitable for a variety of frying and pastry products.
- Extended Shelf Life: Maintains freshness and quality for longer.
- Consistency and Quality: Delivers uniform, high-quality results with every use.

## Presentation

Each 15 kg block is packaged in an inner polyethylene bag, preserving its integrity and freshness. The product is then placed in an eco-friendly, durable corrugated cardboard box, sealed with printed self-adhesive tape to ensure the contents remain secure during transport.

## Ingredients

- Edible Vegetable Fats and Oils: Ideal base for flavor and functionality.
- Preservatives and Antioxidants: Extend the product's shelf life and protect against oxidation and microbiological spoilage.
- Acidity Regulator: Adjusts the pH to optimize flavor and stability.