



Vegetable Oil

Liquid Vegetable
Oil La Exquisita



About

Liquid Vegetable Oil La Exquisita is 100% palm oil obtained through controlled temperature fractionation. Its high smoke point and thermal stability make it ideal for deep and controlled frying, ensuring crispy, flavorful foods while maintaining its properties at high temperatures.

Applications

Liquid Vegetable Oil La Exquisita is versatile and suitable for a variety of needs in the food industry:

- Ideal for frying: Perfect for fries, chicken, empanadas, and other foods that require quick and even cooking.
- Commercial use: Excellent for commercial kitchens and restaurants, ensuring high-quality results.

¿Who is it intended for?

This oil is ideal for those seeking a high-quality product for deep or controlled frying, whether in bakeries or industrial settings.

Benefits of its use

- High Smoke Point: Resistant to high temperatures.
- Consistent Results: Ensures uniform, crispy frying that enhances texture and flavor.
- Versatility: Suitable for a wide range of culinary applications.
- Extended Shelf Life: Antioxidants prolong freshness and quality.
- Healthier Cooking: Absorbs less fat, promoting a healthier cooking process.

Presentation

Available in 20-liter plastic drums, La Exquisita Vegetable Oil ensures easy handling and storage, preserving its qualities until the moment of use.

Ingredients

- Palm Oil: The ideal base for deep frying, rich in saturated and monounsaturated fats.
- Antioxidants: Extend the oil's shelf life and maintain its freshness.