

**PLANT-BASED  
OIL INGREDIENTS  
FOR YOUR FRIED PRODUCTS**

**Industrial deep frying  
Foodservice frying**



Realising possibilities, together



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# PLANT-BASED OIL INGREDIENTS FOR DEEP FRYING YOUR PRODUCTS

CHIPS & CRISPS | BATTERED PRODUCTS | FRIED DOUGHS



## DO YOU WANT THE BEST OIL FOR TASTY FRIED PRODUCTS?

The quality of fried food depends on many things including, frying conditions, choice of raw materials and above all the type of oil you fry in. Our HappyCook® and Delico® range of frying oils which have been designed to withstand the rigors of deep frying whilst meeting consumers' demand for healthy, tasty and sustainable fried products.



### Making the right choice

It is important to choose an oil suited for your particular application, that will complement the type of food you are preparing. HappyCook and Delico offer a range of industrial and foodservice products specifically designed for different frying applications.



### Responding to the latest health trends

In 2021 new legislation will come into force setting a maximum limit for trans fats in finished food products. As a result partially hydrogenated fats can no longer be used for deep frying. We have introduced our HappyCook 200 range, which contain ZERO TRANS fats and lower levels of saturated fats.



### Longer frying life

Our Delico range of long life frying oils have been designed specifically for the foodservice sector and are available in a range of convenient pack sizes. Delico TWENTY and PRO are well suited to heavy duty applications where oxidative stability and a long fry-life are critical requirements.



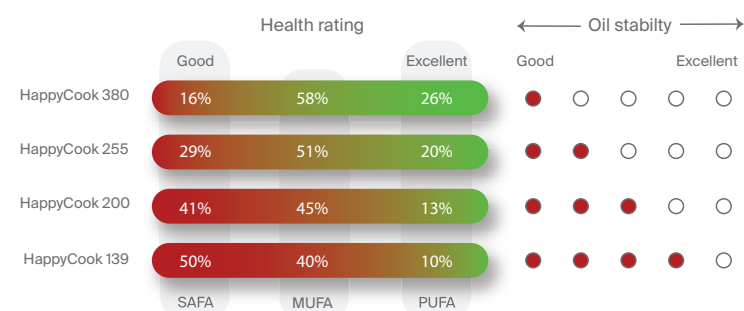
### Cost in use savings

HappyCook and Delico range of high quality versatile frying oils will deliver excellent performance at an affordable price.

Consumers are increasing conscious of what they eat and the need for a healthy and balanced diet. The nutritional profile of the frying oil you use is therefore an important consideration. Getting the right balance between oxidative stability, fry life and nutritional profile can be difficult to achieve.

For this reason we have developed a range of HappyCook and Delico products, allowing customers to select the most appropriate product to meet their particular application and nutritional needs.

### Health rating in relation to oil stability



## OUR PORTFOLIO OF QUALITY OILS AND FATS INGREDIENTS

HappyCook is an excellent and versatile frying media for almost all frying activities such as bulk frying of pre-fried frozen French fries, commercial production of potato chips, donuts, and fried onions. Our Delico deep frying oil range is the No.1 choice for the professional foodservice industry. From French fries to donuts, spring rolls to scotch eggs we have a product that will meet your needs.

HappyCook portfolio for bulk deep frying	
Brand series	Description
HappyCook 100	Standard frying oils with SAFA >45%
HappyCook 200	Healthy frying oils with SAFA <45%
HappyCook 300	Premium low SAFA frying oils enriched with natural product improving ingredients
Natural colorant and antioxidant	Vitolio 150, available in tins, drum, IBC

Delico portfolio for foodservice deep frying	
Brand names	Description
Finest	Excellent frying for regular use
Twenty	Last up to 20% longer than standard deep frying oil
PRO	Longer lasting frying performance
	Products are available in boxes and tubs

CONTACT US. WE'LL BE THERE FOR YOU!

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