



Trans Fat Solutions...



PRODUCT COMPARISON CHART

Product	Ingredients	Cost	Fry Stability
CATANIA ULTIMA® FRYING OILS			
Catania Ultima® Sunflower Premium Frying Oil	Mid-Oleic Sunflower Oil with TBHQ and Methyl Silicone	██████████	██████████
Catania Ultima® Canola Premium Frying Oil	High-Oleic Canola Oil with TBHQ and Methyl Silicone	██████████	██████████
Catania Ultima® Soybean Premium Frying Oil	Low-Linolenic Soybean Oil with TBHQ and Methyl Silicone	██████████	██████████
Catania Ultima® Trio™ Premium Frying Oil	Canola Oil, Safflower Oil, and Grapeseed Oil with TBHQ and Methyl Silicone	██████████	██████████
Catania Ultima® Plus™ ZT Creamy Shortening	Soybean Oil, Sunflower Oil, and Hydrogenated Soybean Oil with TBHQ, Citric Acid and Dimethylpolysiloxane	██████████	██████████
Catania Ultima® Plus™ Premium Clear Fry	Soybean Oil, Corn Oil, and Sunflower Oil with TBHQ, Citric Acid and Dimethylpolysiloxane	██████████	██████████
NON-GMO, EXPELLER PRESSED OILS			
Marconi Naturals® E.P. Canola Oil	Non-GMO, Expeller Pressed Canola Oil	██████████	██████████
Marconi Naturals® E.P. Soybean Oil	Non-GMO, Expeller Pressed Soybean Oil	██████████	██████████
OTHER FRYING OILS			
Fri Lite Style Canola Clear Fry	Canola Oil with TBHQ and Methyl Silicone	██████████	██████████
Fri Lite Plus Premium Clear Fry	Canola Oil and Corn Oil with TBHQ, Citric Acid and Dimethylpolysiloxane.	██████████	██████████
Fry-A-King Soybean Clear Fry	Soybean Oil with TBHQ and Methyl Silicone	██████████	██████████

Having trouble deciding on a fry oil?

Throughout our range of products, Catania-Spagna offers cost effective solutions for food service under pressure to eliminate trans fats from their product offerings due to health concerns and regulatory mandate. **ALL Catania-Spagna fry oils are zero trans fat.**

While there are many characteristics to look for in frying oils, some of the most important are: performance and cost, as well as taste and texture of your final product. The graph above is designed to assist you in determining which fry oil best fits your needs.

An oil's fry life will be determined by the product and how much you are frying, the temperature at which you are frying, and the frequency at which you are cleaning your fryer.

Catania-Spagna oils have been put through industry approved tests to verify each oil's fry stability.

The Choice is yours...



For more information regarding a specific product, please email: oils@cataniausa.com

