

WHICH FRYING FAT SHOULD I USE?

The choice of frying fats available to fish friers has never been more extensive BUT which is the right one for YOUR business? In today's economic climate you need to look at as many ways as possible to, not only, save money but also to improve the product that you offer to YOUR customers.

All of these Q Frying Fats have been developed to provide fish friers with frying oils and fats that out-perform standard products. They have also been developed to remain stable for longer at high temperatures so they last longer.



Q PLATINUM



Q SILVER



Q AVANT



Q PLUS



Q 10.8



*RANCIMAT RESULTS AVAILABLE ON REQUEST.

Plus - they all fry brilliantly!
 For further information about these products please talk to your telesales contact or your Sales Manager.