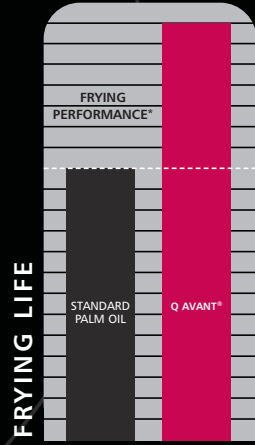


TIME FOR CHANGE



Q AVANT® is at the pinnacle of frying fat and frying oil technology. **Q AVANT®** is an ALL VEGETABLE, SOLID, LONG LIFE FRYING OIL, WHICH CONTAINS NO HYDROGENATED FAT AND IS LOW IN TRANS-FATS. **Q AVANT®** out performs standard palm oil by over 40% - making this a truly outstanding frying fat.



*RANCIMAT RESULTS AVAILABLE ON REQUEST

Q AVANT® Non-hydrogenated, low in trans-fats, solid, all vegetable, long life frying oil

Out performs standard palm oil by **over 40%**

FRYING PERFORMANCE

The frying performance of any frying oil or fat can be variable under practical deep frying conditions. The industry standard for determining the frying performance of an oil or fat is to use Rancimat Analysis.

WHAT IS RANCIMAT ANALYSIS?

RANCIMAT analysis is carried out to determine the resistance of an oil or fat to oxidation or chemical breakdown during frying.

The analysis calls for holding a small quantity of fresh oil or fat at an elevated temperature - usually 120° centigrade and passing an air current through the oil or fat.

As the oil or fat breaks down (or oxidises), it gives off components which are carried in the air stream and then passed through a small quantity of de-ionised water. Electrodes, which are placed in the water, have the ability to detect changes in the conductivity of that water. When the change occurs, the computer records the number of hours lapsed. Oils and fats that are more resistant to breakdown will therefore demonstrate a longer time period of resistance prior to chemical deterioration.

WHY YOU SHOULD ALWAYS CHOOSE A Q FRYING FAT

The Q range of frying oils and fats has been developed to give you, not only the biggest choice but also a product range you can trust and rely upon to give you superb quality fried food every time.

*RANCIMAT RESULTS AVAILABLE ON REQUEST

Q FRYING FATS ARE EXCLUSIVELY AVAILABLE FROM:



Tel: 0191 482 4242
www.colbeck.co.uk



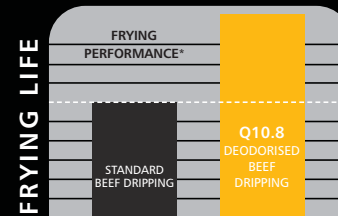
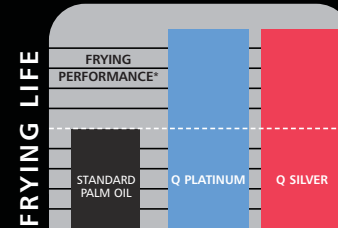
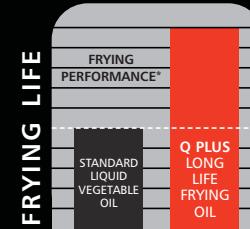
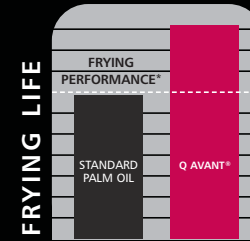
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www.friarspride.com



FRYING OILS AND FATS ESPECIALLY DEVELOPED FOR FISH FRIERS

Q GOLD • Q AVANT • Q PRESTIGE • Q PLATINUM • Q 10.8 • Q TORENO
• Q PALM • Q PLUS • Q SILVER • Q BRONZE



Q GOLD

This naturally coloured all vegetable frying fat is palm oil in its purest form. **Q GOLD** contains NO HYDROGENATED FAT AND IS LOW IN TRANS-FATS. **Q GOLD** is wrapped in parchment paper in a 2 x 5kg configuration to make handling easier and cleaner. Fish friers who use **Q GOLD** find that it produces superb quality fried food.



Q SILVER

Packed in a 10kg block, **Q SILVER** has been produced by blending three different vegetable fats together. This has created a product that will resist breakdown during the frying operation. **Q SILVER** is an all vegetable frying fat but the flavour of the fried food produced by **Q SILVER** will appeal to fish friers who currently use dripping and want to change to an all vegetable frying product. **Q SILVER** has been developed to perform even under the most arduous frying conditions.



Q PLATINUM

This 10kg product is a blend of two, very durable, vegetable fats. **Q PLATINUM** has been produced to perform and to outlast standard frying oils and fats. **Q PLATINUM** is a 'heavy duty' frying fat for 'heavy duty' frying operations. **Q PLATINUM** is an all vegetable frying fat that will appeal to fish friers who want to use a high performance product and where the flavour of the fried food is enhanced and not masked by the frying media.



Q PALM

This 12.5kg palm oil is a superb quality, all vegetable frying fat. **Q PALM** contains NO HYDROGENATED FAT AND IS LOW IN TRANS-FATS. **Q PALM** has been produced to give fish friers a value-for-money, consistent, high quality frying product.



Q PLUS

A semi-solid, long life frying oil packed in a 15 litre plastic pail. **Q PLUS** contains NO HYDROGENATED FAT AND IS LOW IN TRANS-FATS. **Q PLUS**, on average has a frying life 3 times longer than that of standard liquid vegetable oil. **Q PLUS** is an ideal product for fish friers who currently use a standard liquid vegetable oil and who want to benefit from the long life frying performance of **Q PLUS**.



Q PRESTIGE

10kg **Q PRESTIGE** is a blend of palm oil and duck fat! The frying life and performance of **Q PRESTIGE** is superior to that of standard palm oil and the duck fat gives **Q PRESTIGE** a distinctive and unique flavour! **Q PRESTIGE** has been developed in France and the duck fat not only provides a very special flavour but it also produces a very 'dry & crisp' finished product.



Q 10.8

A high performance deodorised beef dripping. **Q 10.8** is wrapped in parchment paper and packed in a 4 x 2.5kg configuration. To ensure that **Q 10.8** will perform, under even the most severe deep frying conditions, only the finest raw material has been selected to produce this product. **Q 10.8** contains a natural anti-foaming agent to provide fish friers with a beef dripping with an extended frying life. **Q 10.8** produces a fried product that allows the flavour of the food to develop and not the after taste of the frying fat!



Q TORENO

This deodorised, Irish Premier Jus Beef Dripping is packed in an easy to use, plastic wrapped, 2 x 5kg configuration. Premier Jus Dripping is the finest, 1st grade, dripping. **Q TORENO** produces superb quality fried food and it will appeal to fish friers who demand the finest quality deodorised beef dripping.



Q BRONZE

A 10kg deodorised beef dripping produced in Europe. **Q BRONZE** has been refined to the very highest standard to provide fish friers with an odour free and neutral tasting frying product. **Q BRONZE** is a well established and trusted frying fat.