

Delizio Gourmet

3 L - 10 L



Liquid frying and pot roasting

Delizio Gourmet is a professional vegetable-based frying and pot-roasting product enriched with a pleasant, deep buttery aroma.

Delizio Gourmet does not splatter very much and can be used efficiently and quickly for frying, grilling, pot roasting meat, fish and fowl, for wok cooking, braising and glazing vegetables and for sauce preparations. Can be used in the frying pan or on a baking tray in the combi-steamer.

Delizio Gourmet gives a lovely glaze and a great flavour to all your dishes.

HEALTHY FRYING AND POT ROASTING

- Deep, pleasant buttery aroma when heating up
- Easy preparation: hardly ever splatters or burns (water-free)
- Ease in the kitchen, easy to dose and suitable for a range of applications.
- Liquid: no melting required
- Heat resistant
- Low trans-fat level < 0.8%
- Suitable for a cholesterol-lowering diet
- High level of unsaturated fatty acids > 80%
- Rich in unsaturated fatty acids
- Good ratio of Omega 3 - Omega 6
- Low in saturated fatty acids
- 100% vegetable oils



DEEP-FRYING OILS

THE RANGE FOR
PROFESSIONALS





Ever more professional hospitality entrepreneurs are paying a great deal of attention to the composition of frying oils used in the preparation of their food products. The challenge in the future is in the sophisticated combination of preparation: in a responsible, sustainable and tasty way. This means choosing from a range of Delizio solid, semi-liquid or liquid frying products!

Delizio Frit

5 L - 15 L - 25 L



A classical, balanced, durable deep-frying vegetable oil, rich in essential fatty acids. Made up of the finest vegetable oils, specially selected for the professional kitchen. Perfectly suitable for all hot preparations.

Ingredients:Vegetable oils and fats, that may or may not have been fractionated, anti-foaming agent (polydimethylsiloxane) E900.

- Neutral aroma when heating up
- High smoke point > 210°C
- Low in free fatty acids
- Responsible fatty acid composition
- Heat resistant
- Lovely, dry result
- Low trans-fat level of max. 1%
- Contains more than 70% unsaturated fatty acids
- Rich in essential fatty acids
- Easy to digest



Delizio Chef

5 L - 15 L - 25 L



A liquid, durable, deep-frying vegetable oil that is rich in essential fatty acids with an excellent balance of stable mono-unsaturated fatty acids and healthy polyunsaturated fatty acids (Omega 3 & Omega 6). Made up of the finest vegetable oils, specially selected for the professional kitchen. Perfectly suitable for all demanding hot preparations.

Ingredients:Vegetable oils and fats, that may or may not have been fractionated, aromas, anti-foaming agent (polydimethylsiloxane) E900.

- Pleasant aroma when first heated
- High smoke point > 210°C
- Low in free fatty acids
- Heat resistant
- Lovely, dry result
- Low trans-fat level < 1%
- High level of unsaturated fatty acids > 75%
- Rich in essential fatty acids
- Easy to digest
- Long shelf life
- Allergen-free (soya, peanuts) and no GMO components (soya, corn)



Delizio Gold

10 L - 15 L



A semi-liquid, deep-frying vegetable fat with an excellent fatty acid balance made up of stable monounsaturated fatty acids and healthy polyunsaturated fatty acids (Omega 6 and Omega 3). Optimal viscosity for ease of use; can be poured cold, is simple and safe to measure and can be filtered. Perfectly suitable for temperature-sensitive and demanding hot preparations.

Ingredients:Vegetable oils and fats, that may or may not have been fractionated, aromas, anti-foaming agent (polydimethylsiloxane) E900, Vitamin E.

- Fresh citrus aroma when first heated
- High smoke point > 210°C
- Very long shelf life
- Low in free fatty acids
- Product remains homogeneous and pumpable
- Deep-fried food does not shine and has a dry appearance
- Pleasant feeling in the mouth; no unpleasant fatty film in the mouth, not even with fried food coated in breadcrumbs.
- Low trans-fat level < 0.8%
- High level of unsaturated fatty acids > 80%
- High restored Vitamin E level
- Allergen-free (soya, peanuts) and no GMO components (soya, corn)



Delizio Platinum

15 L



A delicate mixture of vegetable frying oils (including refined sunflower oil with a high oleic acid concentration) with an excellent fatty acid balance made up of stable monounsaturated fatty acids combined in accordance with the most recent recommendations concerning the composition of fatty acids. The highest quality for extended professional use.

Ingredients:Vegetable oils and fats, that may or may not have been fractionated, aromas, anti-foaming agent (polydimethylsiloxane) E900, Vitamin E.

- No trans-fats
- High performance
- Pleasant aroma when first heated
- High smoke point > 210°C
- Low level of free fatty acids
- Heat resistant
- Good, dry fried results
- High level of unsaturated fatty acids > 80%
- Rich in essential fatty acids
- Easy to digest
- Long shelf life
- Allergen-free (soya, peanuts) and no GMO components (soya, corn)