

**FE**<sup>TM</sup>  
**Fry Excellency**



**\*\* Patented**  
**Powerful Booster for Fry Oil**

## **FRY EXCELLENCY ADDITIVES FOR FRYING OILS**

**Fry Excellency Additives for FOR Frying OILS ( Natural, & Veg. )**

**Mercatum Technology Pvt. Ltd.** offers high quality **Fry Excellency Patented (Natural & Veg.) Additive** for Various Frying oils. This Fry Excellency Oil Additive is a high performance of blending of specialty oil additive booster, designed to be completely soluble in various Edible Oils & Ghee . This special natural and patented OIL component work together to provide Clean & Refined Frying , Control the smokes while frying, Saves oil jumping loss while evaporations , help in to maintaining temperature level, increased oil efficiency and gives better cycle, Improves the quality of frying by less blacks molecules in oil and keeps oils clean for longer time. It gives less absorbance of oil in products by 15 % to 20% which gives more better performance to the products by improvises in taste, flavors, and supports to improve the better shelf life to the products. It can be added directly to the oils in storage to increase the efficiency. Moreover, it reduces harmful smokes ,which saves exhaust emissions, keeps production area less heat and clean in environments , Which ultimately gives savings in Energy Input of Power & Fuels in production unit , Saves oil & labour by giving extra cycle and other time consuming jobs. Better quality performance in multiple ways.

### **Company Profile**

It goes beyond saying that **Mercatum Technology Pvt. Ltd.** is reckoned as a very popular name in the market. It is all known for its specialty ingredients. It also provides technical assistance, professional services with its key professionals in bakery, sweets, namkins, dairy, milk products & ice creams, spices, seasoning recipes etc. It also offers supports to the Food & Food Processing, Pharmacy & Herbal product industries specially related to the problem of shelf life of products. Presently, it is addressing the needs of Industries in connection with the special ingredients complying with the correct Brand name, Easy Solutions, Standardized Product for daily needs and focused on next generation requirement for Food, Pharmacy and Cosmetics & Other Industries.

Company has a long experience of more than 20 years in brand development activities, F.M.C.G., B2 B contacts, R&D related people. Having worked with many known products for their brand image at National and International level, this company has registered a grand success and a big prestige in the market.



## Top Reasons for Fry Excellency ( Natural & Patented )

- Effective In Various Frying Oil & Ghee.
- Maximum Utilization of Oil.
- Help in Maintaining Temperature.
- Reduce The Oil Evaporation.
- Savings In Energy Input of Power & Fuels
- Keeps Production Area Less Heat
- Products Improvises In Taste & Flavors.
- Give the Better Shelf life to Products.
- Maintain Efficiency Level.
- Improves The Cycles of Frying.
- Saves Oil & Labour.
- Reduces Harmful Smokes & Emissions.
- Frying By Less Blacks Molecules.
- Less Absorbance of Oil In Products By 15 % To 20 %.
- Clean & Refined Frying.
- Saves Oil during Jumping Loss.

## General Questions & Briefs about Fry Excellency.

**Q. What is the product?**

**Ans.** It is a blending of specialty vegetable oil additives of various fats / oils.

**Q. What is the use of it and what is the benefits?**

**Ans.** It is useful for savings of oils & Fats for low absorbs in frying Products.

**Q. How does it perform and gives result?**

**Ans.** It works as catalyst in oil as natural form, helps in controlling the temperature loss , Evaporation loss, Control the heat Carbon, Saves time for frying. And gives more frying cycles of Oils or Fat.

**Q. What is the reason that it gives the result?**

**Ans.** It gives the result as any products for frying loose the Temperature while frying for Eg. 180 c' – 220 c' Drop the temperature apx. By 50 c' to 60 c' **(on products & case to case basis)**

When Fry Excellency is added in oil while beginning of process it helps to give a better temperature, and control the heat of oils & Fats and also helps to control the evaporations and Jumping loss, Less Smoky. Eg. With fry Excellency the temperature will be sustained and maintained on higher side than it present level on case to case basis for better performance for Clean and Refine frying.

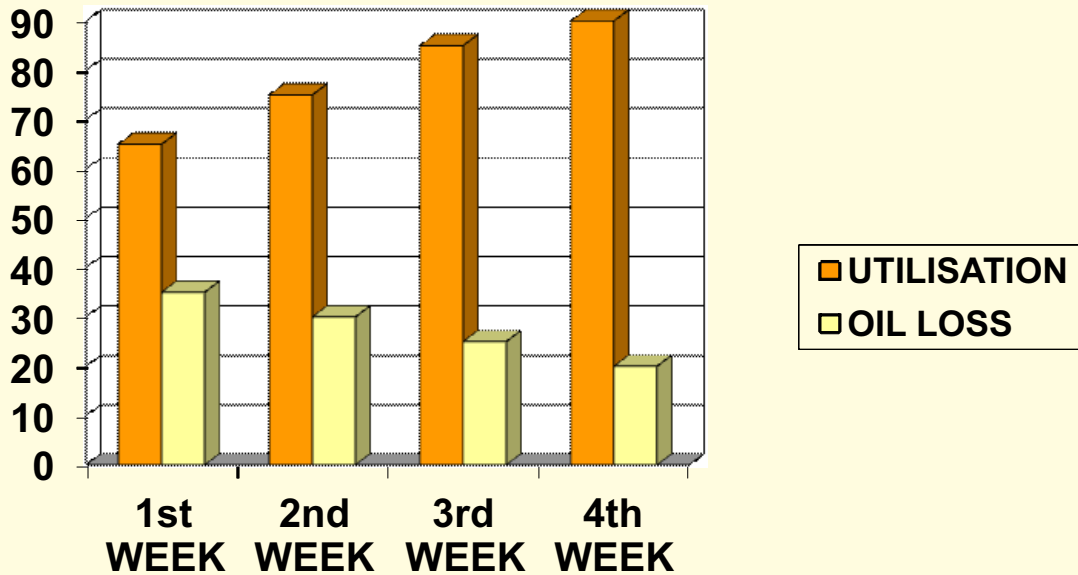
**Q. Is there is any side effects of the products?**

**Ans.** We claims there is no side effects as it is natural oil having a blending. However the adulteration had many issues so we claim subject to our level of products. It is a pure natural antioxidants which helps to improve the products.

**Q. How much we have to add as additive?**

**Ans.** We have to add 50 ml in 50 liter at the beginning of frying , mix or steer it in fryer , oil or Fat heat will be faster so please check your input temperature. It will helps to control the oil or Fat thickness.





**USES:**

VARIOUS FRYING OF NAMKINS, DALS, PULSES, POTATO & BANANA WAFERS, PURIS, PAKODA, SAMOSA, ETC.

VARIOUS PRODUCT OF GHEE FRYING OF GULAB JAMUN, JALEBI, MALPUVA, BALUSAHI ETC.

**SAVINGS:-**

15 TO 20% of oil consumption, high performance of oil in frying.

**SUGGESTED DOSAGES :**

50 ml mix in 50 ltrs / Kg. of OIL.



## **Key Features:-**

This Naturals product saves oil consumption in frying, control the smokes while frying, Saves oil in evaporation & control the Jumping loss, help in to maintaining temperature level, keeps clean and refined the oil while frying and improve the black whole and increase the cycle of oils for longer time. Less absorbance of oil in products. by 15% to 20%. Gives More better performance to products and also helps in increase the shelf life of product.

## **Advantages:-**

Effective In Various Frying Oil & Ghee. Improves The Cycle Of Frying. Help In Maintaining Temperature. Reduce The Oil Evaporation. Maintain Efficiency Level.



**MERCATUM TECHNOLOGY PVT. LTD.**

**C & F Marketing Network in F.M.C.G. Specially in Food, Agro Ingredients & Food Machinery**

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