



Restaurant Solutions
Partners Inc.

Pioneers in Food Health, Safety, & Sustainability

Better for People, Better for Planet!

About Beyond Oil

Beyond Oil Ltd. is an innovative food tech company in the health sector, with over 15 years dedicated to game-changing solutions that mitigate cancer and cardiovascular risks in fried and processed foods consumed in our day-to-day lives at any place where the same oil is reused for frying over several days.

Our Mission

We provide a disruptive solution for food processing and food-service companies striving to **produce & serve healthier food, increase sustainability, and save costs.**

Beyond Oil's products help customers meet regulatory and food safety requirements while extending frying oil lifespan between 300% and 1000% from baseline, maintaining oil quality, and ensuring healthier and tastier oil and fried foods.



The Typical Challenges Of Oil Through Operations

💰 Purchase & Delivery



Storage & Hauling to Fryer



👤 Fill & Top Off



Filtration



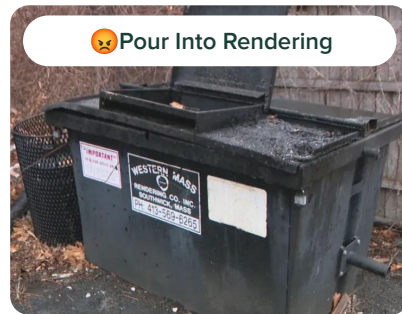
😡 Frequent Fryer Cleaning



😡 Carry to Rendering Tank



😡 Pour Into Rendering



🗑️ Packaging in Dumpster



The Health Risks of **Fried Foods**



Critical Global Health Problems

[Read full report](#)



The Risks of Reused Frying Oil

[Read full studies](#)



Challenges of Food Industries



Cardiovascular Disease

17.9 million

People die from cardiovascular diseases every year, due to dietary factors like trans fats playing a significant role.



Cancer

1 in 5

People will develop cancer during their lifetime, due to dietary and environmental exposures, including acrylamide in food and airborne toxins from oil fumes.



Reused Frying Oil

Prolonged use of frying oil leads to the accumulation of toxic and carcinogenic compounds such as acrylamide and trans fats. These harmful compounds are absorbed by food and frying fumes during repeated frying cycles.



Consumers and Workers

Increased exposure to these harmful compounds significantly raises the likelihood of developing cancer and cardiovascular diseases.

Beyond Oil's Patented Formula

A Preventative Healthcare Solution for Frying Oil

Beyond Oil is a holistic, multi-ingredient formulation that offers a comprehensive range of benefits that absorbs and prevents the formation of harmful components such as TPMs, FFAs, Trans Fats, Acrylamide, Anisidine, PAHs, and other impurities, removes bad odors, ensuring frying oil stays fresh, and fried food tastes fantastic.

Our product provides comprehensive benefits that go beyond oil life extension or cost savings. It creates a healthier, safer, and more efficient kitchen environment with reduced toxins in frying oil fumes, minimized acrylamide and trans fats formation for healthier fried food, and no dust or residue that could affect taste or food quality. Beyond Oil's advantages offer more than traditional filtration solutions by prioritizing the health and safety of both restaurant customers and kitchen staff



Our products meet the specifications of Health Canada, the US FDA and NSF,
Patented Protected: WO2016051412A1, US10815449B2, ES2883402T3, IL251394B



[Link to the regulatory documents](#)

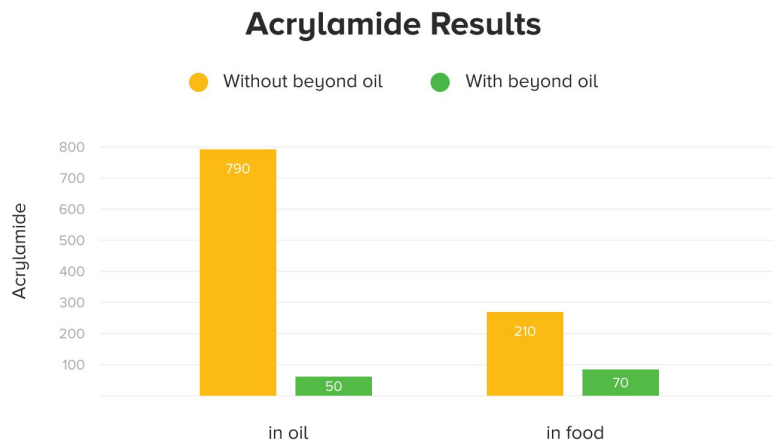
What Beyond Oil Does



Time Lapse video

Acrylamide Results - Food & Oil

From a joint study with one of the world's largest fried food companies, March 2024



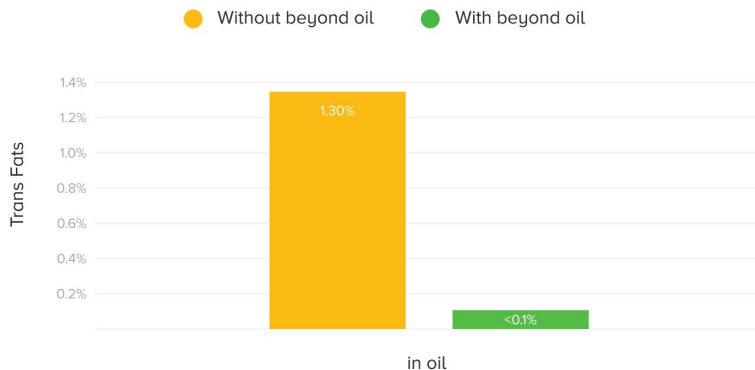
Identical oil and food (fried chicken strips) samples were taken from both the frying operations without and with Beyond Oil and sent to an external laboratory for acrylamide testing. The results revealed that acrylamide formed not only in the food but also in the oil. Furthermore, the acrylamide content in the food increased by a percentage proportional to the amount of oil absorbed.

However, the use of Beyond Oil powder significantly reduced the amount of acrylamide in the oil and food by 93% and 66%. This substantial reduction is unique and has significant implications for the health of both the public and chain workers.

Trans Fats - Results

From joint study with one of the world's largest fried food companies, March 2024

Trans Fatty Acids (TFA)

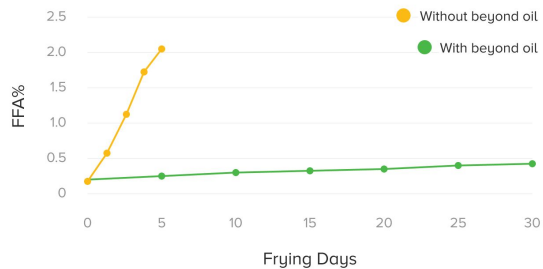


The results showed that trans fats formed not only in the food but also in the oil. The level of trans fatty acids (TFA) in the oil treated with Beyond Oil powder remained at the level of new oil, indicating that Beyond Oil's powder (less than 0.1%) effectively slows the development of TFA and absorbs the amount generated during frying.

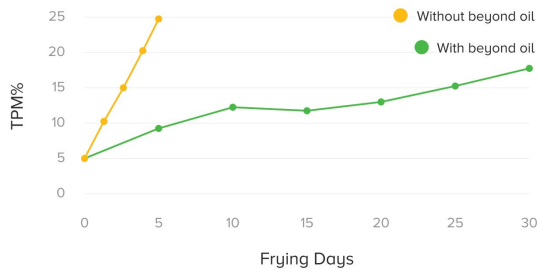
In contrast, in without Beyond Oil samples, the TFA level in the oil after seven days of frying increased by over 1300%, indicating a high level of TFA absorption in the food.

Additional Impact on Health

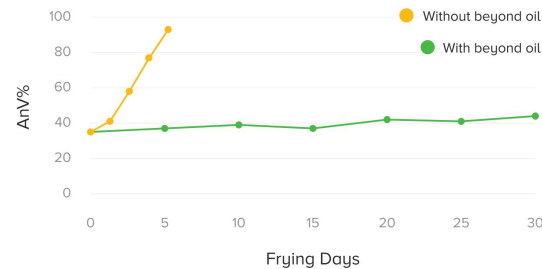
Free Fatty Acids (FFA)



Total Polar Materials (TPM)



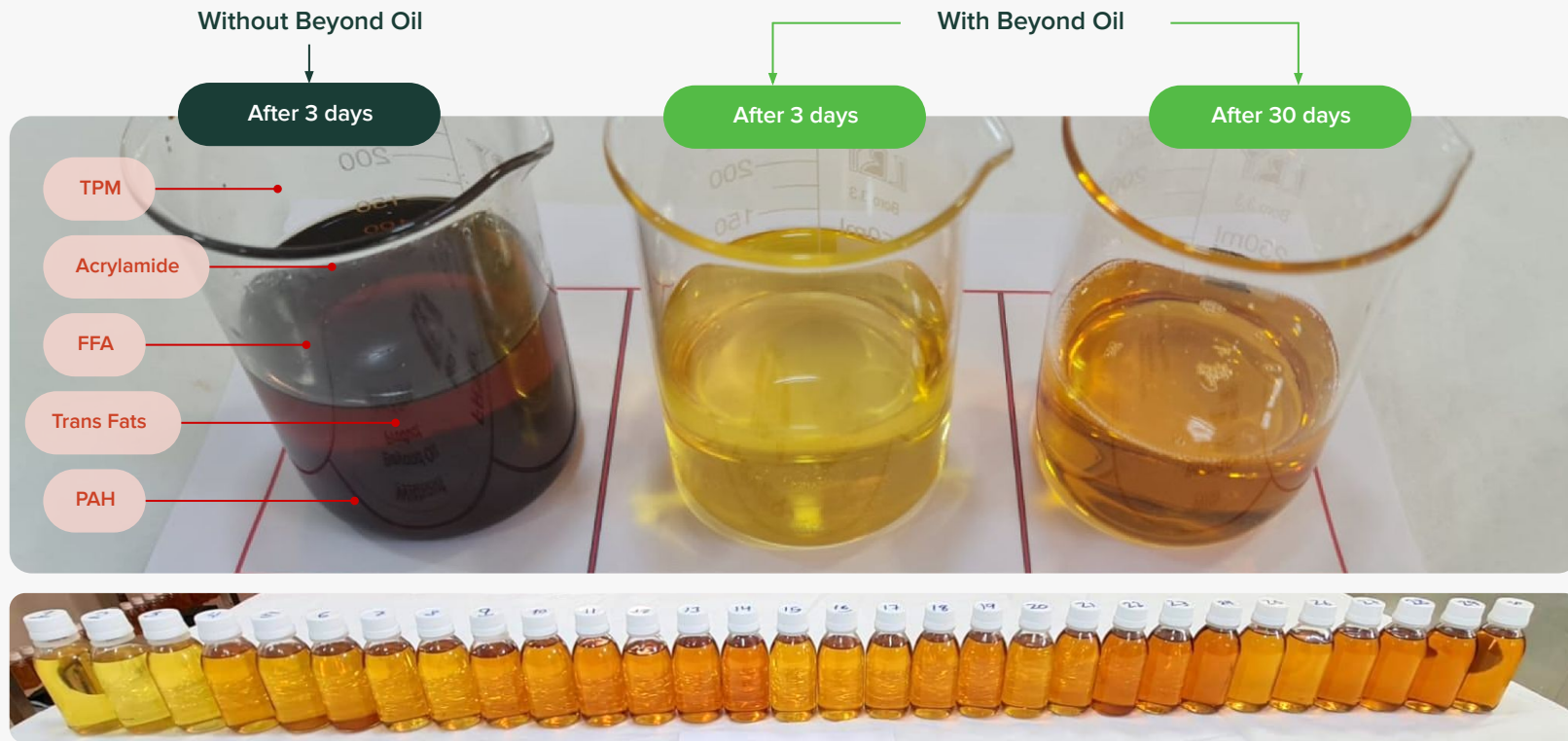
p-Anisidine Value (AnV)



What You See is What you Get

Results dependant on oil types, menu mix and SOP's

Independent lab results show 300-1000% increase in oil life*



Beyond Oil **Actual Values**



Oil Cost

~46% 

Reduction in total food cost
(after beyond oil cost)



Sale per Gallon

~197% 

improvement in sales per oil
consumption



Labor Cost

~30h 

Reduction in monthly working
hours per location



Guest Experience Survey

-76% 

Reduction in customers'
complaints (B2B Taste)



Food Health

>90% 

Minimizing acrylamide, trans
fats, FFA, PAHs, TPMs.



Carbon Footprint

~20 ton 

Reduction in carbon footprint
per location



Supply Chain

~40% 

Reduction in oil storage space &
COST (Improve oil contracts, interest cost)



beyond oil

Food Quality

Taste Test - Head to Head - Old SOP vs New SOP



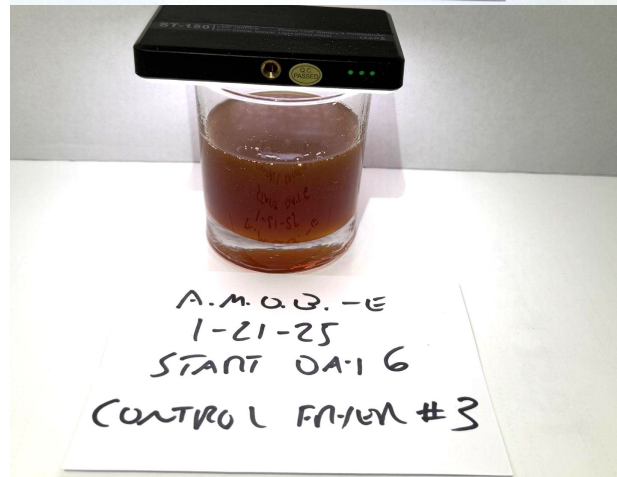
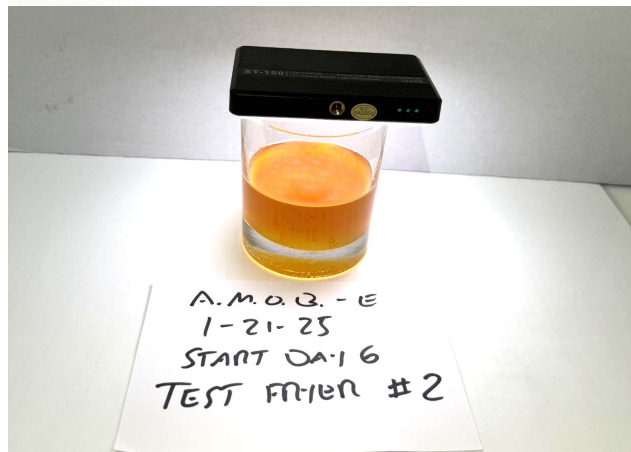
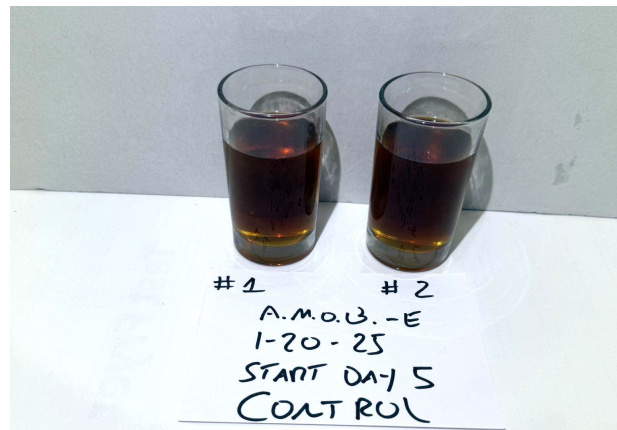
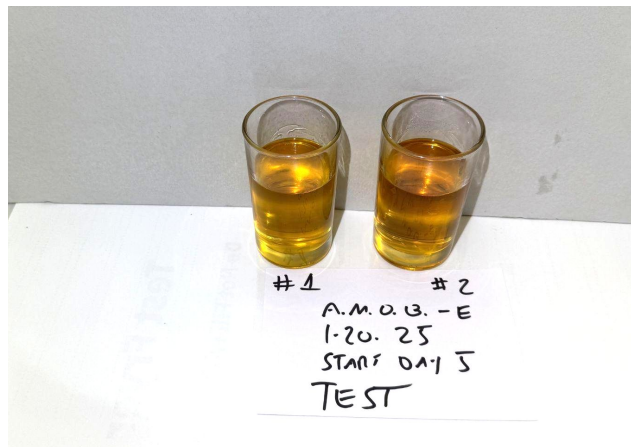
Impact on Food Quality!

Consistent Quality, Happier Customers - Preserve Flavors, Enhance Loyalty

- Significantly Crispier! Major Impact on 3rd Party Delivery Orders
- Reduces Oil Absorption into the Food
- Maintains the natural flavors of fried food - No “Oil Taste”
- Significant Improvement in Color and Odor of Fried Foods
- Potato & Chicken Products are Crispier - Hold up Longer



Oil Quality Indicator: Color



Quality Indicator: Food Color (Day 6)



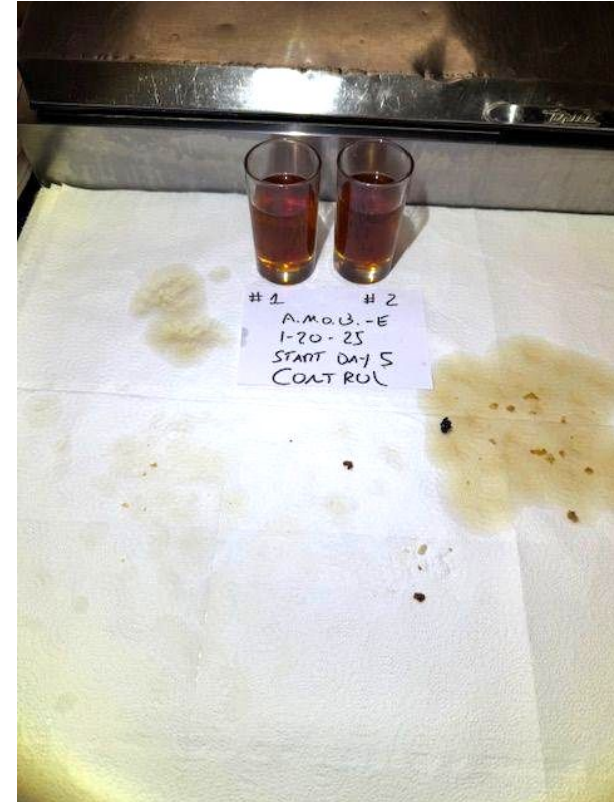
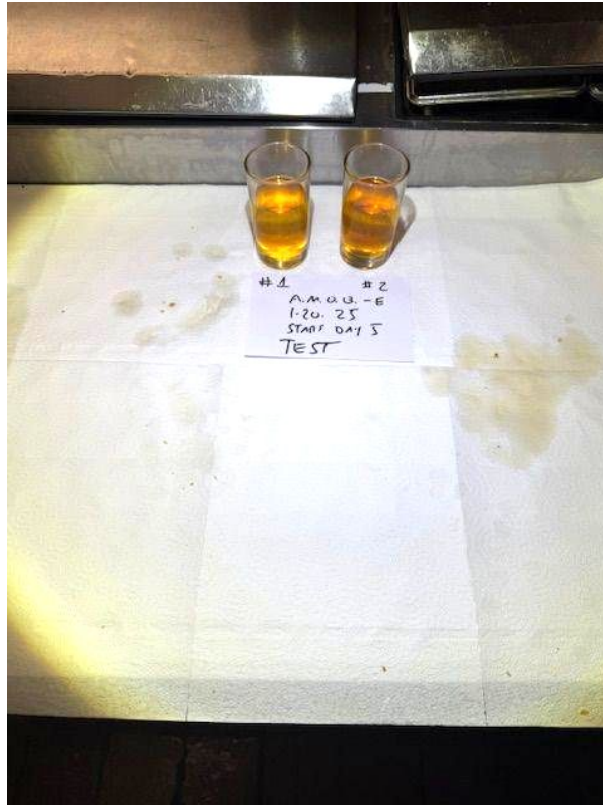
Quality Indicator: Food Color (Day 6)



Quality Indicator: Food Color (Day 6)



Quality Indicator: Oil Seepage from Food



Impact on Operations!

Increase in Staff Engagement

- Staff “See the Difference”
- Staff understand that this is for their benefit as well

Cleaner Air, Safer Workspaces

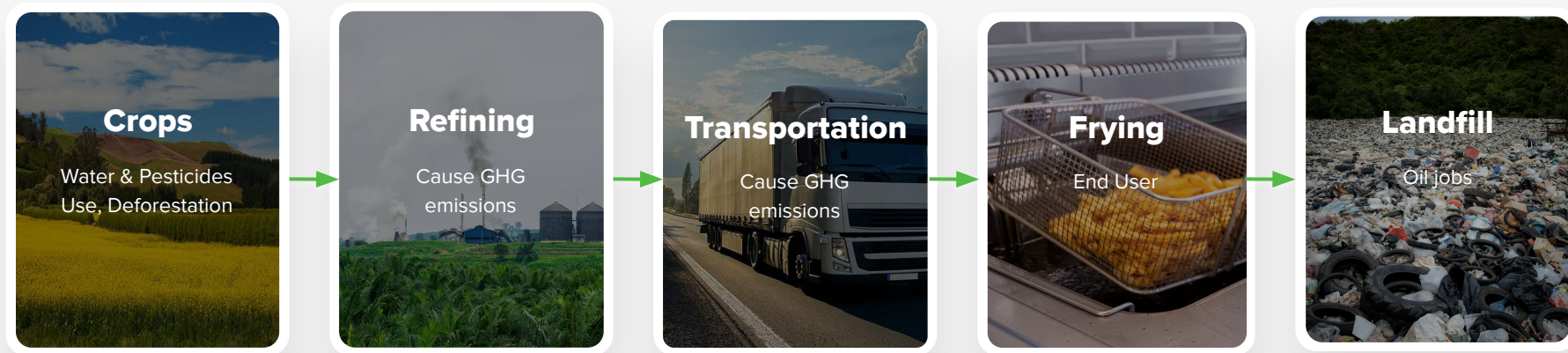
- Reduces harmful toxins in frying oil fumes.
- Improves air quality, reducing exposure to toxic fumes and odors.
- “Eliminates the Fryer Oil Smell” from the Deli Floor & Kitchen

Operational Efficiencies

- Labor & Chemical Savings due to Reduced Boil Outs
- Labor Savings from Reduced Time of Daily Filtration
- Doesn't Clog Systems like Magnesium
- Additional Storage Space Realized
- Reduction in Dumpster Volume



Impact on Sustainability!



Each 1 kg oil used causes ~4 kg of CO₂e!

<https://www.beyondoil.co/sustainability>

Implementing **Beyond Oil!**

Easy to Use. Seamless Transition

- Develop Personalized SOP for Your Operations
- Training Materials Developed to Your Needs / Equipment

Staff Adherence to SOP's

- Oil Management App Drives Compliance with Individual Locations/Employees
- TPM Meter Leasing Program provides full Visibility into Oil Quality
- Data Pulls from Meter to App via Bluetooth - No Manual Data Entry
- Customizable (Upload Pictures, Video, Etc.)
- Alerts to Managers - Directors - Regionals for Non-Compliance
- Online Dashboard for Snapshot of Compliance, Trends, Quality



How Does It Work ?

Internal Filter Machine

1

Add beyond oil into
the hot oil



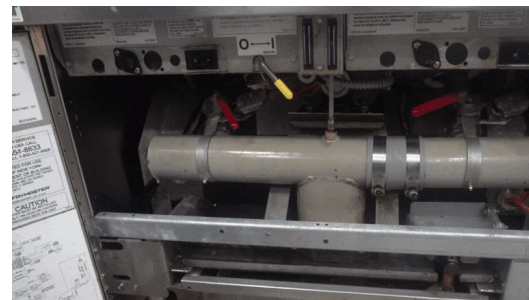
2

Drain the oil & clean
the fryer



3

Circulate for 5-10 mins & re-use
your fresh Oil



[Link to training videos](#)



beyond oil

The Beyond Oil Program

Beyond Oil Customized Solutions

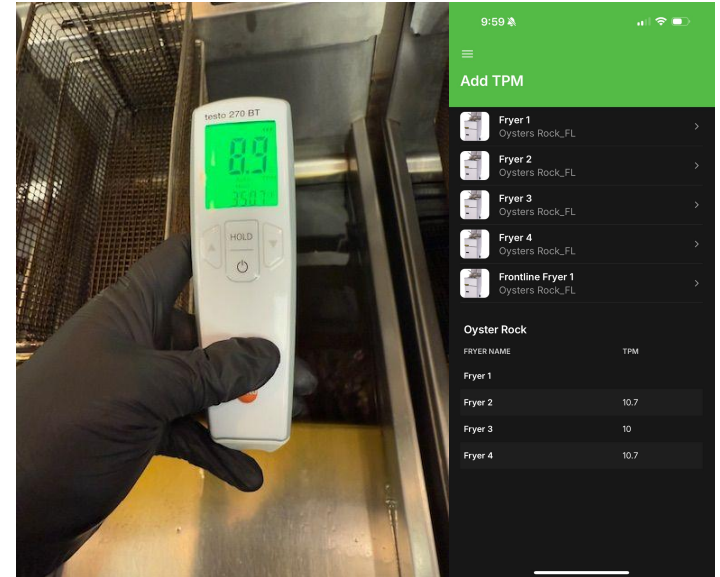
Nano-Pro Boil Out



Filter Aid



Quality Monitoring





beyond oil

Staff Compliance for Quality Control

Data Collection: Phone or Tablet & TPM Meter

Oil Color: Quality Indicator



TPM Measurement
Oil Quality Indicator



Oil Temperature
Prevent Staff Abuse

Beyond Oil Management App


9:59

☰

Add TPM

 Fryer 1
Oysters Rock_FL >

 Fryer 2
Oysters Rock_FL >

 Fryer 3
Oysters Rock_FL >

 Fryer 4
Oysters Rock_FL >

 Frontline Fryer 1
Oysters Rock_FL >


Oyster Rock


FRYER NAME	TPM
Fryer 1	
Fryer 2	10.7
Fryer 3	10
Fryer 4	10.7

9:59

☰

Add TPM

 Fryer 1
Oysters Rock_FL >


 Fryer 2
Oysters Rock_FL >


Add item ✕

Fryer 1

TPM

Temperature

TPM Pic
 Choose an image...

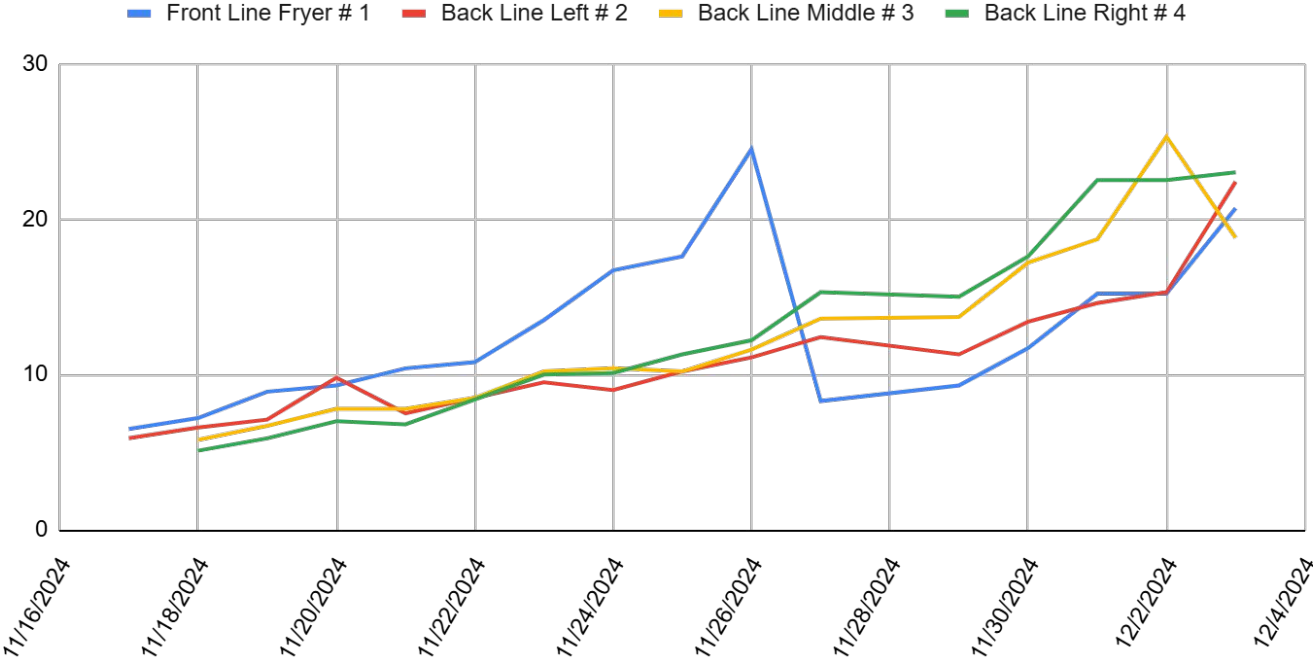
Oil Pic
 Choose an image...

Comments

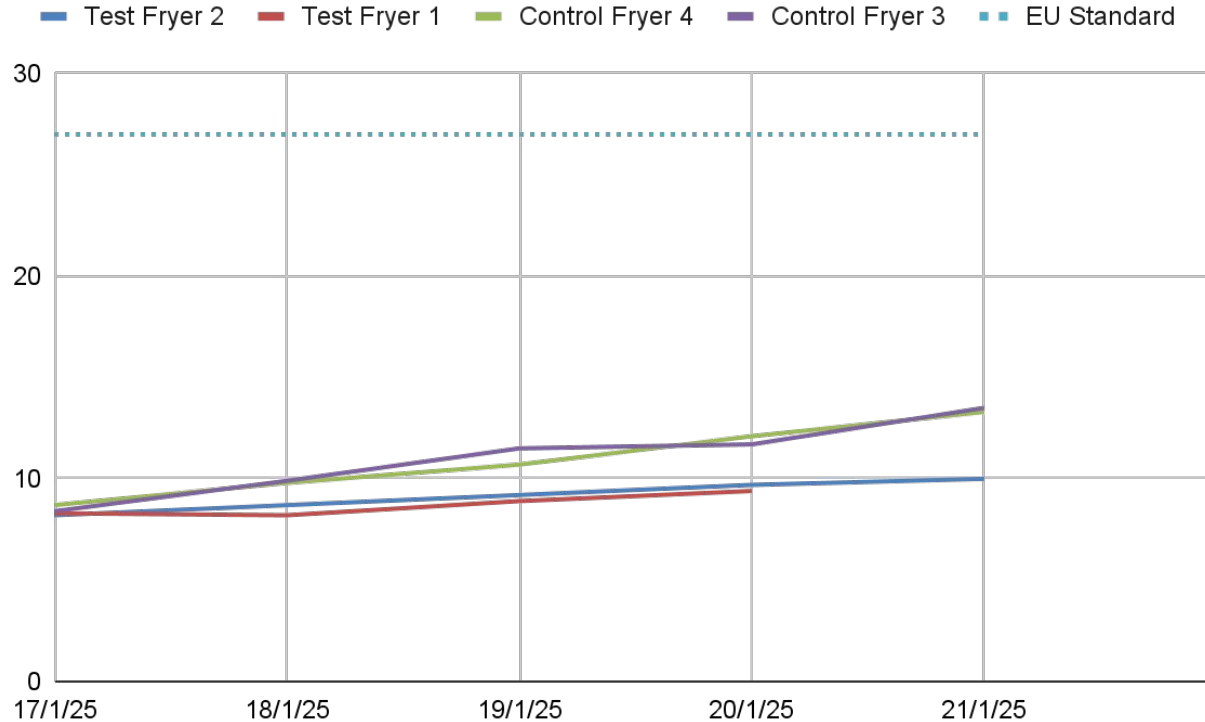
Cancel Submit

TPM Tracking Dashboard - Pre Program Compliance

AMOB Pilot 1



TPM Tracking Dashboard - Full Compliance



Our next steps

1



Pilot Planning Stage

- Decide on pilot location and KPI
- Observation period
- Observation Review Meeting

2



Pilot Stage

- Staff engagement
- Onboard New Program
- Daily Data Collection
- Location Converts

3



Review Stage

- Present results
- Agree on Service Level Details
- Present Business Case
- Sign contract

4



Roll out Stage

- Build roll out plan
- Train staff
- Monitor and troubleshoot



beyond oil

Beyond Oil Ambassador Program

Press Release

- Main Points
 - Prospect has become a BOIL customer
 - Mention successful pilots
 - Background info on both BOIL and Customer
 - Positive statements about Customer caring about health of their customers
 - Positive quote from each of BOIL (Jason) Restaurant Solutions Partners (Jim) and Customer

Digital Media

GM: Ellenton - Beyond Oil Ambassador





beyond oil

Thank You

Any other questions?

Feel free to contact us at: Jason@beyondoil.co



The Story of **Beyond Oil**

