

FryMaster

PRODUCT CATALOG



FryMaster

RBD PALM OLEIN



Key Features of RBD Palm Olein

- High heat stability – Performs well at high frying temperatures without breaking down.
- Low foam and polymer formation – Maintains cleanliness and quality during extended frying.
- Neutral flavor – Doesn't interfere with the natural taste of food.
- Crispy, golden texture – Enhances the appearance and crunch of fried products.
- Cost-effective – More affordable than many other cooking oils, with excellent value.

PRODUCT	PACK / NET WT.
RBD PALM OLEIN	17 LITERS

CONTAINER TYPE	CAPACITY (BOXES)
CONTAINER LOAD: 20 FT	1450 BOXES

Product from Indonesia



SOYBEAN OIL



Key Features of Soybean Oil:

- Soybean Oil is a great value for a variety of kitchen needs
- Perfect for Light Frying, Baking, Dressings & Sauces
- Cholesterol Free
- Zero Grams Trans Fat

PRODUCT	PACK / NET WT.	UNIT UPC
SOYBEAN OIL	NET WT 35 LBS - 15.88 KG - 17.21 LITERS	6 - 12461 - 6471 - 2

CONTAINER TYPE	CAPACITY (BOXES)
CONTAINER LOAD: 40 FT	1460 BOXES
CONTAINER LOAD: 20 FT	1200 BOXES

Product from the USA





CLEAR LIQUID SHORTENING

Key Features of Clear Liquid Shortening:

- Does not alter the taste of food.
- Ideal for Deep frying.
- Free from trans fats.
- Clean appearance after prolonged use.

PRODUCT	PACK / NET WT.	UNIT UPC
CLEAR LIQUID SHORTENING	NET WT 35 LBS - 15.88 KG - 17.21 LITERS	6 - 12461 - 93642 - 4

CONTAINER TYPE	CAPACITY (BOXES)
CONTAINER LOAD: 40 FT	1460 BOXES
CONTAINER LOAD: 20 FT	1200 BOXES

Product from the USA



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