

FryStruct DeepFry Plus

Product Code: NS-FF-B7-01

Band: B7 — FryStruct

Semi-solid frying fat designed for repeated frying, crisp texture and clean aftertaste.

Typical Specifications

SMP	36-39°C
FFA	0.1% Max at filling
Moisture	0.1%
Taste	Bland
Shelf life	12 Months
Packaging	18 KG Tin

Applications

Deep frying • Foodservice • Snacks • Industrial frying

TEMPORARY REFERENCE DATA

This technical datasheet is generated from the uploaded reference catalogue and mapped to the NutriStruct product name. It is not an approved commercial specification and must be replaced or validated before customer issue.