

FryStruct DeepFry Pro

Product Code: NS-FF-B7-02

Band: B7 — FryStruct

Solid frying fat for deep frying, designed for crisp and tender texture, stability and easy handling.

Typical Specifications

SMP	38-40°C
FFA	0.1% Max at filling
Moisture	0.1%
Taste	Bland
Shelf life	12 Months
Packaging	15 KG Carton

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.