



ALTO HIGH OLEIC-ACID CONTENT SUNFLOWER OIL

Vegetable oil for professional use

High oleic-acid content sunflower oil, the result of careful selection by olfood, alto is rich in antioxidants and stable during cooking. Thanks to its high smoke point, it is particularly suitable for frying and any type of high-temperature cooking. Rich in omega 9, alto oil does not create unpleasant odours, does not alter flavours and is perfect for all foods, even raw.

CHARACTERISTICS

- Rich in omega 9
- High resistance
- High oleic-acid content

ADVANTAGES

- Perfect for all foods
- Can also be used raw
- Does not alter flavours

FORMATS



Pack.
TIN of 25LT
TANK
BULK IN TANK

Pallet
825KG
900
Yes

USE



SWEET FRIES



SALTY FRIES



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

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