



FRIP FRAP FRACTIONATED PALM OIL

Vegetable oil for professional use

Frip frap is the fractionated palm oil selected by olfood and ideal for top quality frying. Thanks to its quality ingredients and its natural resistance to high temperatures, frip frap renders your fried goods crispy and tasty. Available in various formats, it is suitable for all needs

CHARACTERISTICS

- High smoke point
- Long-lasting
- High stability

ADVANTAGES

- Top performance
- High profitability
- Excellent value for money

FORMATS



Pack.
Tin of 25LT
BIB da 10LT
TANK
BULK IN TANK

Pallet
800KG
960KG
900
Yes

USE



SWEET FRIES



SALTED FRIES



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

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