

Redusat FR 25 G

Low SAFA frying fat

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Redusat FR 25 G is a nutritionally balanced frying fat with functional properties superior to common frying oils like high oleic sunflower oil. With the latter, problems of adhesion of the coating during production and/or sweating or solubilisation of the coating during shelf life are often encountered.

Key characteristics

- ✓ Performance comparable to palm during frying and storage of product
- ✓ 25% saturated fatty acids
- ✓ Good nutritional profile
- ✓ Non palm
- ✓ Non trans



Performance in frying applications

Oil loss is comparable to that of palm but SAFA is much lower.

Determination of oil loss

- ✓ Frying and cooling of product
- ✓ Product placed on paper towel
- ✓ Storage for 24 hours at 20°C
- ✓ Weighing of paper towel
- ✓ Calculation of oil release

Oil loss at 20°C vs SAFA-content

