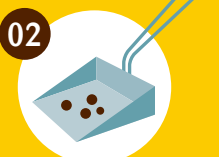


PREP™ OIL MANAGEMENT GUIDE

Top 10 tips



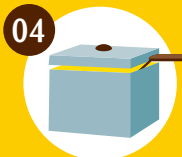
01 Don't overfill the frying basket - this will result in too great a drop in temperature. Large temperature swings will degrade your oil prematurely. If the temperature drops too much then the food will absorb too much oil.



02 Skim regularly to remove particles - if you don't they will carbonise, potentially produce carcinogenic acrylamides, taint your oil and shorten its life.



03 Remove as much moisture as you can from food before frying - water will shorten the life of your oil and reduce its performance. Also make sure you remove any excess crumb from breaded products.



04 Cover when not in use - exposure to oxygen will contribute to oil degradation.



05 Fry at the correct temperature - too high and you'll shorten the life of your oil, too low and oil will be absorbed into the food, producing soggy, unhealthy results.



06 Turn off, or down, when not in use to extend the life of your oil. Oil left at a high temperature will degrade rapidly. You'll save on the fuel bill too.



07 Filter daily - to extend the life of your oil - by removing contaminants. Regular filtration will increase your oil life by up to 25%.



08 Use Prep Sticks to tell if the oil needs changing - avoid changing before you need to, but before the quality of your food is compromised.



09 Clean and dry the fryer weekly, before you load with new oil - water, detergents and degreasers can degrade oil prematurely.



10 Dispose of used oil responsibly - via a licensed operator.

Visit our website www.prepoils.co.uk or download our Oil Management App for more useful hints and tips to help you get the best out of your investment in Prep.

PREP
STICKS



HOW TO CHOOSE...

Choosing a frying oil is one of the most important decisions in the kitchen. It can be a key product which directly affects operational efficiency, food quality, food and kitchen safety and your bottom line.

To help you decide, we have developed two Prep calculators on our website www.prepoils.co.uk, which will point you in the right direction. Our 'How to Choose' calculator helps you discover which Prep frying oil is right for your business, with our 'Oil Spend & Environmental Impact' calculator showing you how much money you could save by switching to Prep.

Our Prep Oil Management app will provide you with the tools needed to look after your oil and you will find lots of great features to ensure you get the best out of your oil.

Lastly, our Record & Report app allows you to record details of your oil usage and help you understand when to discard your oil, supporting the implementation of effective oil management.



PREP lasts **LONGER!***

PREP
HIGH PERFORMANCE OILS

To find out more, visit
www.prepoils.co.uk

* Prep High Performance Oils can last up to 3 times longer than standard vegetable oil. Typical values verified against Laboratory Rancimat tests at 120°C to bring to oil to discard point. Source AAK (UK) Ltd.

AAK
Foodservice

PREP
HIGH PERFORMANCE OILS

HIGH PERFORMANCE FRYING OILS...

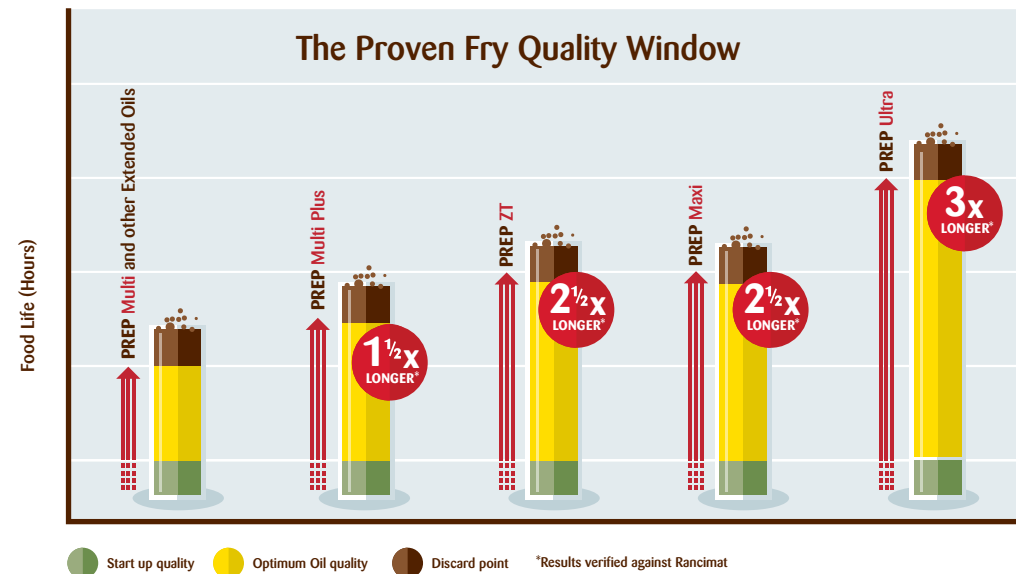


REDUCE KITCHEN COSTS AND WASTE...

AAK
Foodservice

PREP™ lasts **LONGER!***

Prep long life frying oils have been carefully blended to deliver better performance than standard, extended life frying oils. This means that although a container of Prep may cost a little more than the oil you usually buy, it could last up to three times longer. This means you can optimise your oil spend, change your oil less often, reduce waste, and produce great tasting and looking food for longer whilst ensuring kitchen and food safety.

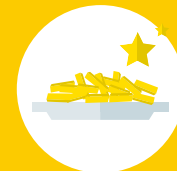


CHOOSING PREP MEANS THAT YOU COULD...



Optimise Oil Spend

Are you using the right oil for your frying needs and optimising your spend on frying oil? Using the incorrect oil could be having a negative effect on your business, if you are under using your oil you are throwing away money and if you are overusing your oil this could be affecting food quality. By using the right oil for your frying needs you can optimise your spend on oil whilst reaping many other benefits....



Food Quality

Carefully blended and robust, Prep high performance oils take longer to degrade than standard, extended life vegetable oils. By using one of our long life oils, the quality window for producing fresh tasting, crisp fried food is longer. By adding to this our good oil management practices you can ensure great tasting and looking food at every fry.



Save Time and Reduce Waste

By using the right long life frying oil from the Prep range you can change your oil less frequently. This will save time and be welcomed by colleagues, since changing your oil is one of the least popular jobs in the kitchen. Also, you can cut down your waste, because Prep lasts longer you will use less oil and therefore have less oil and packaging to dispose of.



Safety (Food and Kitchen)

Prep long life frying oils have been developed to withstand exposure to high temperatures over extended periods and pair this with our good oil management practices you can ensure a safe kitchen environment and the confidence that you are producing quality fried food. If an oil is overused this can have negative impact in terms of health and quality of your finished dishes.



Make your oil last longer
hints and tips

PREP ON DUTY!

Light duty: **Prep Multi**

- 100% rapeseed oil (Extended life vegetable oil)
- Light duty frying oil for occasional use
- Liquid, easy to store, pour and filter
- Packed in 2 x 7.5 litre PET and 2 x 10 litre PET



Medium duty: **Prep Multi Plus**

- A blend of rapeseed and RSPO certified sustainable palm oil
- Medium duty frying oil for frequent use
- Ideal for frying a variety of foods several times a week, or just chips regularly
- Liquid, easy to store, pour and filter
- Longer life frying oil: lasts 1½ times longer than standard extended life vegetable oils*
- Packed in 2 x 7.5 litre PET and 2 x 10 litre PET



Heavy duty: **Prep ZT**

- A blend of RSPO certified sustainable palm oil and rapeseed oil
- Heavy duty frying oil for daily use
- Ideal for frying a wide variety of foods at every service
- Liquid when stored at room temperature, easy to store, pour and filter
- Long life frying oil: lasts 2½ times longer than standard extended life vegetable oils*
- Available in 15L tubs, 20L tubs, 2 x 7.5 litre PET and 2 x 10 litre PET



Heavy duty: **Prep Maxi**

- A blend of high oleic sunflower oil and rapeseed oil
- Heavy duty frying oil for daily use
- Ideal for frying a wide variety of foods at every service
- Liquid when stored at room temperature, easy to store, pour and filter
- Long life frying oil: lasts 2½ times longer than standard extended life vegetable oils*
- Packed in 2 x 7.5 litre PET and 2 x 10 litre PET



Super heavy duty: **Prep Ultra**

- A specialist blend of high oleic sunflower oil, rapeseed oil and high-performance rapeseed oil
- Super heavy duty frying oil for the most demanding frying applications
- Ideal for frying a wide variety of foods all day, every day
- Semi-liquid when stored at room temperature, easy to store, pour and filter
- Ultra long life frying oil: lasts 3 times longer than standard extended life vegetable oils*
- Available in 15L and 20L tubs

