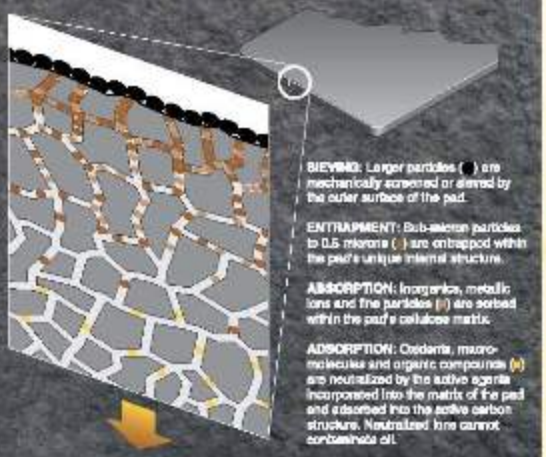
Frying Oil Maintenance Program

Getting the most out of your frying program.



SuperSorb® is an easy-to-use, environmentally friendly depth filter media used for treatment of edible frying oil.

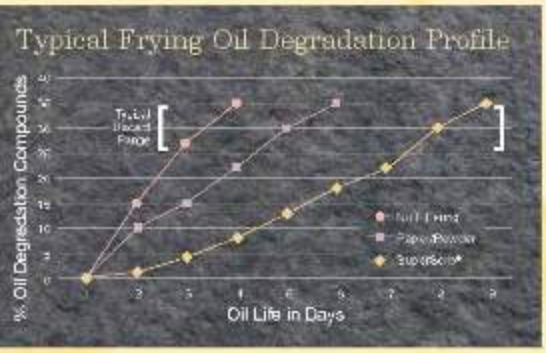
SuperSorb® is a unique combination of activated carbon, filter aids, and cellulose fibers. By uniquely adding each ingredient under controlled manufacturing practices, a uniform matrix results that achieves superior filtration.

SuperSorb® CarbonPads remove critical particulate contamination from edible fry oils during the filtration process, down to the nominal range of 0.5 micron.

Activated Carbon Filtration

Activated carbon was chosen as the "active" agent due to its large reactive and adsorptive surface area. It has thousands of interconnected graphite-based platelets which create interior channels, holes, and pockets. This increased adsorptive capacity over other powder filter aids, results in a filter media that achieves superior particulate and organic contaminant removal.

Oil Degradation



Secondary frying oil degradation, or oxidation, is caused by the introduction of food (water and metal ions) into the oil. Traditional filtration systems are designed to remove larger particles (>15-20 microns). Smaller particles (<10-15 microns) left in the frying oil, act as catalysts, which accelerate the breakdown process. SuperSorb®, with its unique matrix and activated carbon, removes these small particles.

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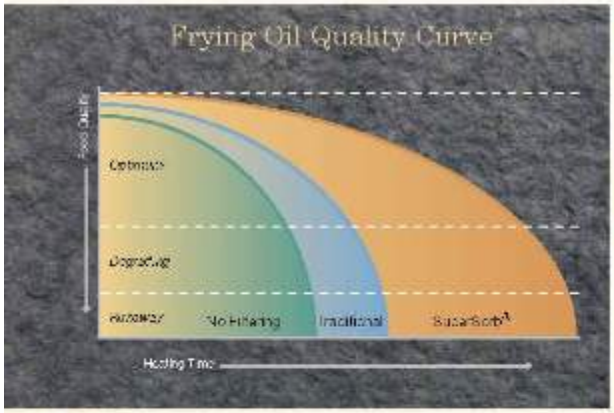
Why SuperSorb®



Fries produced in progressively degraded oils

The photo above represents fries that were fried at the progressive stages of the oil life cycle, as demonstrated by the Frying Oil Quality Curve shown to the left. Note how SuperSorb® maintains oil in the optimum frying range for longer periods.

SuperSorb® Carbon

"We discovered by combining active ingredients the whole was greater than the parts."
Manoj Gupta, Oil Chemist,
MG Edible Oil Consulting International

SuperSorb® development

Not all carbons are created equal

- SuperSorb® carbon is two times more adsorbent than other carbons
- Half the weight of the SuperSorb® carbon reduces Alkaline Soap and Total Polar Materials (TPMs) at the same rate as other carbons
- Less carbon equals room for new filter aids

SuperSorb® carbon, along with other filter aids combine for positive synergy

- Greater Reduction of TPMs
- Greater Reduction of Alkaline Soaps

Value Proposition

Fewer annual change-outs = Greener Product

- Longer useful fry life
- 20% longer than original SuperSorb®
- More days of healthy frying oil
- Consistent, high quality fried food
- Lower daily in-use costs
- Lower handling costs (no powder, less change-outs)

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