

FRY AntiOx+

NATURAL ANTIOXIDANT BLEND



- Reduces oil absorption in fried products
- Delays oxidation
- Saves up to 45% of frying oil cost
- Extends oil usage
- Fewer oil changes and less down time
- Tasteless, odorless
- Reduces total polar molecules and free fatty acids
- Clean label



Food Ingredient Solutions, LLC.

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