



**DATA SHEET**  
OroFri

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# OroFri

Seed Oils for each type of use

Orofri oil BASSO is a result of a harmonious blend of seed oils that unites the richness in vitamin E content and polyunsaturated fatty acids, precursors of "omega-6", typical of sunflower oil, with versatility and oxidation stability at high temperatures of **double-fractionated** Palm oil. The result is a new product, ideal for frying, because it has a good resistance to high temperatures and achieves crisp foods without changing the taste. It is also used in the preparations of fragrant baked products, both sweet and savory.

## TYPE OF PRODUCT

Orofri oil

## TYPE OF PACKAGING

pet bottle 1 l

## TYPE OF RAW MATERIAL

palm oil double-fractionated and sunflower oil

## TYPE PROCESSING

The Orofri is made by blending double-fractionated Palm Oil and Sunflower Oil setting the right percentages to obtain a balanced product. The mixture is then subjected to analysis to verify their conformity to the nutritional table, and then packed.

## ORGANOLEPTIC CHARACTERISTICS

This product is an oil with a pale yellow color and neutral taste.

NUTRITIONAL DECLARATION	for 100 g
Energy	3700 kJ/900 kcal
Fats of which	100 g
saturates	19 g
monounsaturates	33 g
polyunsaturates	48 g
Carbohydrates of which	0 g
sugar	0 g
Protein	0 g
Salt	0 g

## TIPS FOR USE

Orofri oil BASSO is used in the preparations of fragrant baked products, both sweet and salty.