

## H.K.ADDITIVES & INGREDIENTS

"Always With you. Always Caring for you'



















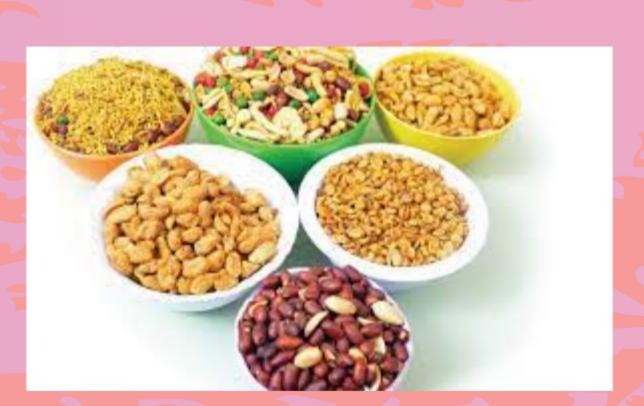
### OIL BOOSTER

#### FRY EXCELLENCY ADDITIVES FOR FRYING OILS (NATURAL, & VEG)

- We offer high-quality Fry Excellency Patented (Natural &Veg.)Additive for Various Frying oils.
- This Fry Excellency Oil Additive is a high-performance blending of specialty oil additive booster, designed to be completely soluble in various Edible Oils & Ghee.
- This special natural and patented OIL component works together to provide Clean & Refined drying, Control the smokes while frying, Saves oil jumping loss while evaporating, help in Maintaining temperature level, increased oil efficiency.
- Gives a better cycle, Improves the Quality of frying by fewer blacks molecules in oil, and keeps oils clean for a longer time.
- It gives less absorbance of oil in products by 15 % to 20% which gives better performance to the Products by improvises in taste, flavors, and supports to improve the better shelf life to the Products.
- It can be added directly to the oils in storage to increase efficiency. Moreover, it reduces harmful smokes, which saves exhaust emissions, keeps production area less heat and clean in environments, Which ultimately gives savings in Energy Input of Power & Fuels in a production unit, Saves oil & labor by giving extra cycle and other time-consuming jobs.
- Better quality performance in multiple ways.

#### TOP REASONS FOR FRY EXCELLENCY (NATURAL & PATENTED BY MFG)

- Effective in various frying Oil & Ghee.
- Maximum utilization of oil.
- Helps in maintaining temperature.
- Reduce the oil evaporation.
- Savings in energy input of power & fuels.
- Keeps the production area less heat.
- Products improvise in taste & flavor.
- Give the better shelf to products.



- Maintain efficiency level.
- Improves cycle of frying.
- Saves oil & labor.
- Reduce harmful smokes & emissions.
- Frying by fewer molecules.
- Less absorbance of oil in products by 15% to 20%.
- Clean & refined frying.
- Saves oil during jumping loss.

## PACKING

OIL BOOSTER IS TYPICALLY AVAILABLE IN 5, 10, 15, 25 LITTER



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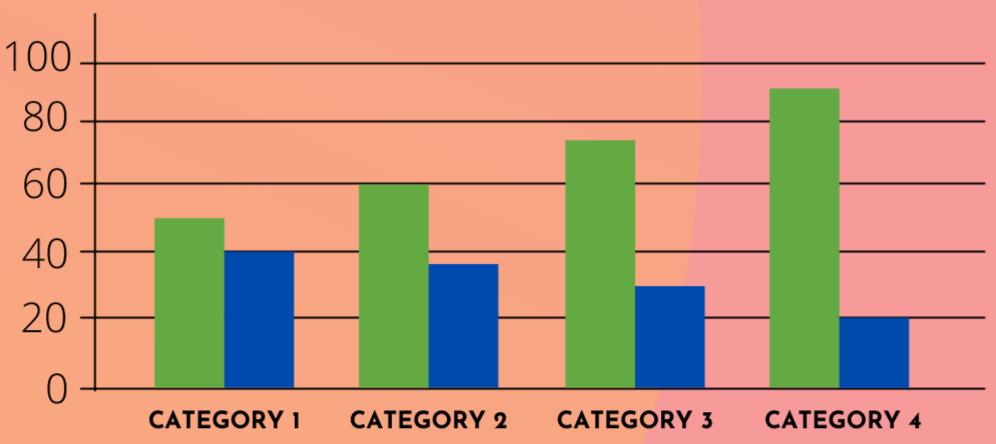
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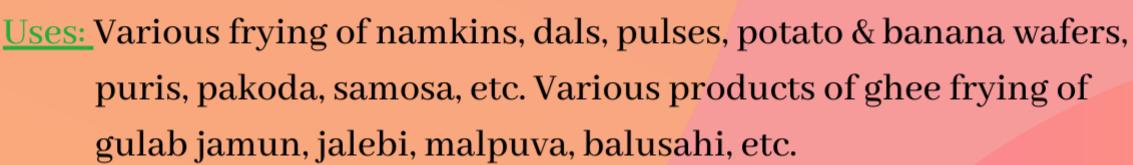


TILIZATION

OIL LOSS

#### UTILISATION OF OIL VS OIL LOSS





Savings: 15 to 20% of oil consumption, high performance of oil in frying.

**Dosage :** Suggested Dosages: 50 ml mix in 50 ltrs/ kg. of oil.

#### ADVANTAGES

Effective in various frying oil & ghee.

Improves the cycle of frying. Help in maintaining temperature. Reduce the oil evaporation. Maintain efficiency level.

- EFFECTIVE IN VARIOUS FRYING OIL.
- IMPROVES THE CYCLES OF FRYING.
- HELP IN MAINTAINING TEMPERATURE.
- REDUCE THE OIL EVAPORATION.
- MAINTAIN EFFICIENCY LEVEL.
- MAXIMUM UTILIZATION OF OIL.

# CHIPS

#### KEYFEATURES

This natural product saves oil consumption in frying, controls the smokes while frying, saves oil in evaporation & control the jumping loss, helps to maintain temperature level, keeps clean & refined oil while frying & improve the black whole & increase the cycle of oils for a longer time. Less absorbance of oil in products. By 15% to 20%. Gives better performance to product & also helps in increase the shelf life of products.

#### <u>JSES</u>

- VARIOUS FRYING OF NAMKINS, DALS, PULSES, PURIS, PAKODA, ETC.
- Saving:- 20% of oil consumption, high performance of oil in frying.
- Suggested Dosages: 50 ml mix in 50 Ltrs / Kg. of OIL or Ghee.





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