

## Maestro SOL liquid frying fat 10l (long life formula) ★★★★★



**Maestro Sol** is a liquid frying fats composed of 100% high-quality vegetable oils. The unique composition of 3 oils: HOSO, RP, sustainable PO provides exceptional performance and nutritional

### Target groups

**HoReCa market:** restaurants (casula dining, fast casula dining, fine dining); hotel restaurants; fast food outlets; catering companies; new food concepts (pop-ups, street foods)

**ARTISAN BAKERY market:** confectionaries, bakeries ( „Quality on a small scale”, „Leaders”; „A lot & cheap’

### Recommendation

For deep and pan frying a wide variety of foods and snacks, served hot or cold



### MAESTRO SOL – QUALITY BASED ON KNOWLEDGE



- Package: 10l plastic bucket, 10l BiB
- Form: Liquid when stored at room temp.
- Exp date: 10 month
- Paleta: 550l (55 x10l) / 720l (72 x10l)
- Smoking point: >235°C

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## Features and benefits



high smoke point  
above 235°C

prolongs time of use, restricts smoking, improves comfort of work, allows frying in high temp.



Liquid form

Easy to store, pour and filter, saving time and energy, improves comfort and safety



Good nutritional value

no hydrogenated, low TFA, 75% MUFA/ 16% SAFA/ 12%PUFA



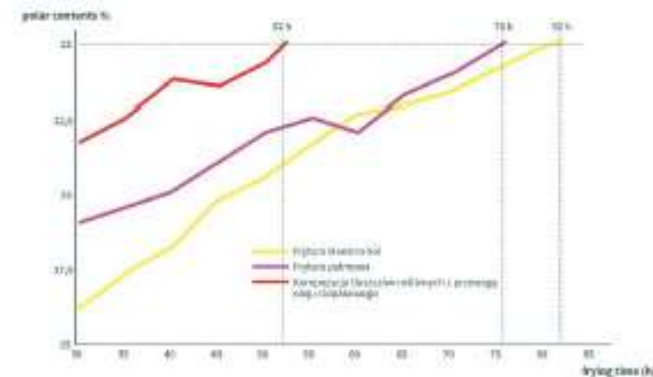
Neutral taste and smell

emphasizes the natural character and flavor of fried foods



High resistance to changes

almost two times longer than popular palm frying fat; better cost effectiveness



### Cost effectiveness (sample)

Maestro SOL – 1,40EUR/ | Gold Pack – 1,11EUR/

Frying time french fries to gain 25% of PC:  
Maestro SOL= 82h | Gold Pack = 52h

Cost of frying 1kg french fries:  
Maestro SOL = 0,19EUR/kg | GoldPack = 0,23 EUR/kg

