



Enemies of Oil and How to Fight Them:

- 
Heat | Make sure cooking temperatures are correct.

- 
Carbon | Filter your oil. Skim your vats. Clean your fryers.

- 
Air | During slow periods, turn off, cool and cover fryer vats you don't need.

- 
Water | Completely dry all fryer elements after washing. Cook food from frozen.

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Salt | Keep salt away from your oil. Salt fries away from you oil.

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Soap | Use approved cleaners and follow approved procedures.



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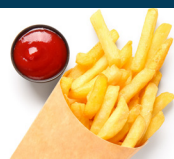
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Bunge is a 200 year old, vertically integrated manufacturer of oils and fats for foodservice and food manufacturers.

Our Portfolio


Bunge has an extensive North American and Global Footprint. Our North American portfolio includes:

 **Frying Oil**
Bunge offers several base oils including soy, canola and palm in various sizes.

 **Margarine**
Bunge has a variety of margarines and butter blends in various packaging options.

 **Shortening**
Bunge has frying, baking and specialty shortenings to meet your operational needs.

 **Liquid Butter Alternative**
Bunge's offering includes Golden Award® Liquid Butter Alternative.


 **Pan Spray**
Bunge is proud to make EZ Coat® Pan Sprays for foodservice and baking operations.


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