

www.frylite.com



frylite®
the natural choice

30 Years
1988 - 2018

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Premium long life vegetable oil.

A blend of oils produced to the highest quality, many customers choose Frylite Gold for general, multi-purpose use. Frylite Gold has lower levels of trans-fat and saturated fat.



The lowest saturated fat of any culinary oil.

From high end chefs to production kitchens across Ireland, more and more customers are choosing Rapeseed oil. It's free from cholesterol and contains higher levels of mono-unsaturated fats.



One of the most widely consumed oils.

For cooks and chefs, the real benefit is Soyabean oil's versatility and taste qualities. Soyabean enhances the natural flavours of prepared foods and its little flavour doesn't interfere with the taste of food.



Extra Virgin is called the king of olive oils.

Olitalia extra virgin olive oil is a fundamental ingredient for cooking every day as it enhances both simple and intricate recipes with its full and well-balanced flavour.



Fry-max is the leading all-vegetable frying fat for the fish frying trade.

A heavy duty all vegetable-based fat suitable for all frying applications where a product is preferred to be solid at room temperature.



100% natural with no artificial chemicals or oils.

A great way to make traditional chips; crispy and dry on the outside and soft and fluffy on the inside. The high quality Beef Dripping sold by Frylite adds that nostalgic flavour which your customers will want to come back to time and time again.

Why choose Frylite?

- **All in one service** - We deliver fresh oil and collect your waste oil.
- **All Ireland Network** - With five depots throughout Ireland, our national network provides you with a local, efficient service.
- **We Supply the freshest oils on the market** - We have the largest storage capacity of oils in Ireland and we turn our oil around very quickly.
- **We buy direct from leading refineries in Europe** - By cutting out the middle man, we offer you more competitive prices.
- **Track your usage** - We provide you with regular monthly reports to show you what you have used and how much waste oils or fats have been taken away.
- **Offering full traceability** - All our oils are batch tested in our in-house lab before they are released on to the market.
- **Quality guarantee** - To maintain product quality we test every tanker of oil we receive, carrying out a free fatty acid test (FFA) and Peroxide Value (PV test) in our in-house lab.
- **Market Leader** - Since 1988, we've been doing one thing exceptionally well - providing an all-in-one oil supply and waste oil collection service.

Used Cooking Oil Collection

We offer an all in one service, delivering fresh oil to your premises and collecting your waste at the same time.

- Regular, convenient, reliable collections
- FREE Waste Oil and fat storage containers
- FREE tank installation service
- We pay you for every litre we collect
- We ensure all equipment is clean, well maintained and replaced when necessary
- All used cooking oil is recycled into renewable resources



Supplying Fresh Collecting Waste



Call us today if you would like to request a delivery or to find out more information

Support Depot (Strabane)
+44 (0) 28 7138 3133

Cork Depot
00353 (0) 21 423 2392

Dublin Depot
00353 (0) 1 4569511

Galway Depot
00353 (0) 91 776752

Email: info@frylite.com
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