



*Pure Sunflower Oils*



[www.primesunfloweroil.com](http://www.primesunfloweroil.com)



## THE HEALTHY WAY RESTAURANTS QUICKLY SEAL IN THE NATURAL FLAVOR AND TASTE OF HIGH-TEMP FRIED AND SAUTÈED CUISINE

Refined, clean and odorless, premium pressed **Prime High Oleic Sunflower Oil**, with its low oxidation rate and wide cooking range, up to 450°F, cooks food quickly, sealing in natural flavors. With **Prime Sunflower Oil** the original taste of your fried and sauteed cuisine, and baked goods, always shines through.

**Prime Sunflower Oil** contains 12g of monounsaturated fat per tablespoon, so food fried in **Prime Sunflower Oil** is healthier than the same food prepared with oils having less oleic acid content. And its versatility means you can confidently replace any recipe's oil or fat requirement with **Prime Sunflower Oil**. **Prime Sunflower Oil** is additive-free.



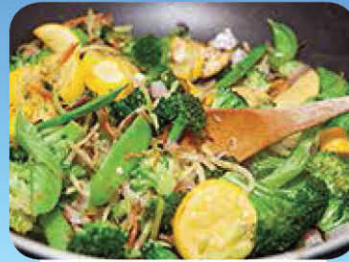




**DEEP FRYING**



**SEAFOOD FAVORITES**



**HIGH-TEMPS SAUTES**



**FRIED SIDES**



**FRIED OPTIONS**



**HOUSE BREADS**



**FINGER FOOD**



**QUICK FRYING**

## 450°F SMOKE POINT – IDEAL FOR FRYING AND SAUTES

The higher the smoke point of frying oil, the quicker the food is cooked, and less oil stays with the food. In fact, 8%-25% of the oil used during the frying process can end up in the finished presentation. The fryer oil-to-plate ratio for FryPure is one of the lowest in the industry, and the small transfer amount actually adds quality nutrition.

## PRIME SUNFLOWER OIL CULINARY ADVANTAGES

- 100% PURE, ALL NATURAL
- REFINED FOR A CLEAN, ODORLESS TASTE
- 83% OLEIC ACID
- 12g MONOUNSATURATED FAT PER TABLESPOON
- HIGH HEAT (450°F)
- NO ADDITIVES
- FAST FRYING, SAUTEING
- LOW OIL-TO-PLATE RATIO
- EXTENDED FRY CYCLE
- GLUTEN-FREE
- NON-GMO
- CHOLESTEROL-FREE
- 0% TRANS FAT
- PALEO FRIENDLY





## THE HEALTHY WAY RESTAURANTS ENHANCE SALADS AND OTHER FRESH PRESENTATIONS WITH A DISTINCTIVELY GOURMET TASTE

PREMIUM PRESSED, unrefined **Prime High Oleic Sunflower Oil**, performs beautifully in any culinary setting that demands quality ingredients and the highest customer satisfaction. Its distinctively gourmet taste adds delicious flavor to dressings for salads and other fresh presentations

CSFO is also perfect for all your signature sauces, marinades and medium sauteed cuisine. It brings a fuller flavor to your baked goods. and can be used daily to make sure every dish you send to the table includes the high nutritional values that your patrons appreciate. **Prime Sunflower Oil** is additive-free.







FRESH SALADS



MEDIUM-HEAT SAUTES



SIDE DISHES



DRESSINGS AD SAUCES



SIGNATURE BREADS



FRESH PRESENTATIONS



GRAVY AND MARINADES



BREAKFAST FRYING

## GOURMET FLAVOR - IDEAL FOR SALADS AN DRESSINGS

Every golden drop of SunPure High Oleic Sunflower Oil is 100% pure, without any artificial additives. Manufactured to the highest standards, unrefined SunPure adds gourmet taste highlights to both nouvelle and traditional cuisine. It complements house seasonings and can be used in place of less nutritious recipe fats with confidence.

## PRIME SUNFLOWER OIL CULINARY ADVANTAGES

- 100% PURE, ALL NATURAL
- UNREFINED FOR A UNQUE, GOURMET TASTE
- 83% OLEIC ACID
- 12g MONOUNSATURATED FAT PER TABLESPOON
- MEDIUM HEAT (320 F)
- NO ADDITIVES
- DRESSINGS, SAUCES, MARINADES
- VITAMIN E-A
- GLUTEN-FREE
- NON-GMO
- CHOLESTERAL-FREE
- 0% TARNES FAT
- PALEO FRIENDLY





## HEALTH BENEFITS OF HIGH OLEIC SUNFLOWER OIL

Consumer food preferences are trending toward healthy choices. It has been shown that a diet rich monounsaturated fats, like oleic acid. Promotes higher levels of HDL, the good cholesterol. **Prime High Oleic Sunflower Oils** have a higher monounsaturated fat content (12g per tablespoon) than most other oils.

\*The potential of an effective cholesterol-lowering diet to reduce the risk of cardiovascular disease may be significantly enhanced by inclusion of a moderate amount of monounsaturated fat.

## CULINARY OILS COMPARISON, PERCENTAGE

	MONO- UNSATURATED	POLY- UNSATURATED	SATURATED
	83	8	9
Olive Oil	72	11	17
Canola Oil	62	32	6
Peanut Oil	49	33	18
Palm Oil	39	10	51
Corn Oil	25	62	13
Soybean Oil	24	61	15
Safflojer Oil	13	77	10
Coconut Oil	6	2	92





## OUR PRODUCTION



**500 mL**

Barcode: 8681469419132

Pieces in Box: 36

Amount of Euro Palette

40 Package



**750 mL**

Barcode: 8681469419156

Pieces in Box: 32

Amount of Euro Palette

40 Package



**1 L**

Barcode: 8681469419040

Pieces in Box: 12 or 15 or 20

Amount of Euro Palette

40 Package



**1.8 L**

Barcode: 8681469419019

Pieces in Box: 6 or 9

Amount of Euro Palette

40 Package



**2 L**

Barcode: 8681469419026

Pieces in Box: 6 or 9

Amount of Euro Palette

40 Package



**3 L**

Barcode: 8681469419088

Pieces in Box: 6

Amount of Euro Palette

40 Package



**5 L**

Barcode: 8681469419101

Pieces in Box: 3 or 4

Amount of Euro Palette

40 Package



**6 L**

Barcode: 8681469419149

Pieces in Box: 3

Amount of Euro Palette

40 Package



## PURE SUNFLOWER OILS - DIRECT FROM NATURE

**Prime Sunflower Oils** are mechanically pressed (without solvents) from carefully selected non-GMO seeds. Each sunflower oil batch is subjected to stringent quality control checks for purity and oleic acid content, then packaged immediately and shipped on demand. We are the manufacturer. There are no middlemen or brokers between you and **Prime Sunflower Oils** products. This direct, door-to-door supply solution ensures you always get healthy **Prime Sunflower Oils** products at the lowest possible price.

## ALWAYS IN YOUR RESTAURANT FRYER AND ON YOUR SHELF

First we evaluate your current cooking oil usage and supply delivery. Then we customize a supply solution that is tailored specifically to your operation so **Prime Sunflower Oils** products are always in your kitchen.



## CHARACTERISTICS

### RSFO

### CSFO

INGREDIENTS	100% Pure Sunflower Oil	100% Pure Sunflower Oil
TYPE	Pressed/Refined	Pressed/Crude
HIGH OLEIC ACID	83%	83%
APPEARANCE	Clear	Clear
COLOR	Pale Yellow	Light Amber
SMOKE POINT	450 F (230°C)	320 F (180°C)
ADDITIVES	None	None
GMO	No	No
GLUTEN	None	None
TRANS FAT	0	0
ALLERGENS	None	None
SHELF LIFE	24 Months	12 Months

## BULK PRODUCTION

REFINED SUNFLOWER OIL FLEXTANK  
CRUDE SUNFLOWER OIL FLEXTANK



## OUR BRANDS



*Prime Group*  
LLC PRIME GROUP  
Istanbul-Turkey

oil@primemarka.com  
www.primemarka.com



[www.primesunfloweroil.com](http://www.primesunfloweroil.com)