



In Conclusion

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In conclusion, from a food industry perspective HOLL OSR oil balances the three practical requirements for a functional food oil:

- ***Nutrition: HOLL OSR oil is the option which combines one of the lowest levels of saturated fats with substantial levels of oleic acid and only trace levels of trans fats.***
- ***Functionality: with no substantial differences in taste, color and texture between the most used edible oils (e.g. palm olein and HO sunflower oil).***
- ***Stability: with twice the frying life of regular OSR oil and similar performance to HO sunflower oil.***

4 Good Reasons to use HOLL OSR Oil

1) It is a better option compared to most other oils for fried use because it has:

- ***One of the lowest saturated fat level***
- ***Only trace level of trans fats***
- ***Substantial level of oleic acid***
- ***Good amount of Omega 3 (alpha-linolenic acid)***
- ***Good amount of vitamin E***

2) It is stable at high temperatures

3) It has longer frying life than most edible oils

□

4) *It provides good taste to fried products*