



*Ingredients for Better Living*

— FOOD —  
**SERVICES**  
— COLLECTION —

# Chef



**FRYING OIL**  
**TRADE PRESENTER**



**B-well™**

**DESIGNED  
FOR CHEFS**

**ENGINEERED FOR PERFORMANCE**

In a professional kitchen, every drop, and every minute counts. B-well Chef Frying Oil is built to **last longer, perform consistently, and save you time and money.**

With up to 20–40% longer life than key competitors, **it reduces waste**, top-ups, and downtime. Its low absorption means **lighter, crisper food**, while low flavour transfer ensures every batch tastes just as it should.

B-well Chef delivers oil engineered for high-volume performance, helping you cook smarter, save more, and serve better.

## *core* **BENEFITS**

### **LASTS LONGER – USES LESS**

Up to 20–40% longer life than competitors, with fewer changes, top-ups, and consistent quality throughout service.

### **SAVES YOU MONEY**

Delivers 20–25% cost savings through lower oil absorption, fewer litres used, and reduced energy costs.

### **OPTIMISES YOUR KITCHEN FLOW**

Fast, even heating with a high smoke point for reliable performance and a cleaner, safer kitchen.

### **ENHANCES FOOD QUALITY**

Produces crisp, light food with no greasy feel or flavour transfer, keeping every dish true to taste.

### **A HEALTHIER CHOICE**

Canola-based, naturally low in saturated fat, rich in healthy fats, and fortified with antioxidants to stay fresher for longer.

# Unique BENEFITS



**LOW IN  
SATURATED  
FATS**



**LESS OIL UPTAKE**

- ✓ Absorbs less oil, lasts longer, and keeps food crisp without the grease—fewer top-ups, more savings!
- ✓ Uses less oil over the same period compared to existing products.



**EXTENDED  
FRYING LIFE**

- ✓ Antioxidant and antifoam added.



**IMPROVED  
PRODUCT QUALITY**

- ✓ Achieves a crisp, evenly golden finish.
- ✓ Enhances the flavours of the food itself.
- ✓ A less oily/waxy taste.



**GMO-FREE**



**SHORTER FRYING TIME**

- ✓ Fries chips, onion rings, and fish products faster than other oils.
- ✓ Reduces energy consumption.



**COST SAVING**

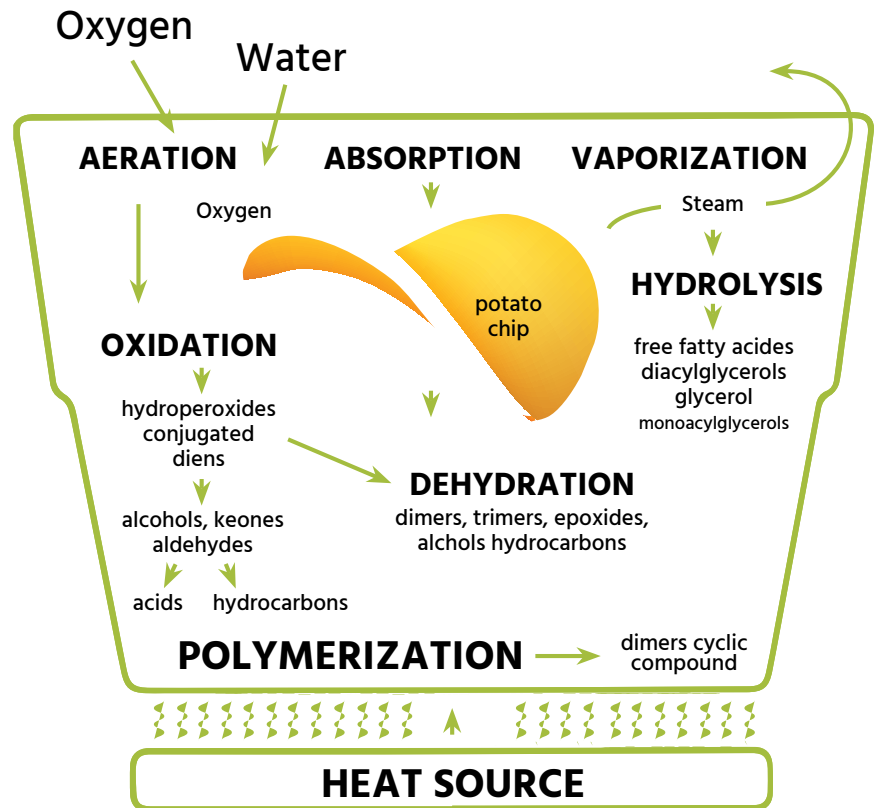
- ✓ Achieves a cost saving of up to 20-25% on commercial-scale frying when compared to other frying oils.

# FRYING PROCESS SUMMARISED

During the deep-frying process, oil is exposed to high temperatures in the presence of air and food containing water. Consequently, many chemical reactions take place during this process.

- Hydrolysis
- Oxidation
- Oxidative Polymerisation
- Thermal Polymerisation

Due to the continuous formation and breakdown of the various oxidation products during this process, it has been determined that measuring total polar compounds (TPC) and polymeric triglycerides (PTG) are the best indicators for determining the quality of used frying oils.



## OIL ABSORPTION PERCENTAGE PER FOOD TYPE:

| FOOD TYPE                    | % OIL ABSORPTION* |
|------------------------------|-------------------|
| Frozen Chips                 | 5                 |
| Fresh Chips                  | 10                |
| Battered food (fish/chicken) | 15                |
| Breaded food (fish/chicken)  | 15 – 20           |
| Doughnuts**                  | 15 – 20           |
| Low-fat potato crisps        | 20                |
| Traditional potato crisps    | 35 – 40           |

\*As a percentage of the finished food. Can vary depending on product characteristics.  
 \*\*Doughnuts also contain about 10% fat used in preparation of the dough.

## Frying Guide

### FRY TO PERFECTION WITH THESE 8 GOLDEN RULES

1

#### SKIM REGULARLY AND FILTER DAILY



Skim the surface often to get rid of leftover food particles. Filter daily while the oil is still warm, but not hot.

2

#### USE THE CORRECT VOLUME



Always use the correct food to oil ratio – 1 part food to 6 parts oil. Top up with fresh clean oil to extend and rejuvenate the frying life of your oil.

3

#### ALWAYS KEEP YOUR FRYER CLEAN



Clean at least once a week and ensure the fryer is free of soap and detergent residue.

4

#### AVOID ICE CRYSTALS ON FROZEN FOOD



Always clear away ice crystals clinging onto frozen food. Ice will cause foaming, spattering and a breakdown of the oil.

#### Helpful Tip!

Add one tablespoon of lemon juice to the final rinse to clear off all traces of soap.

5

#### DO NOT USE COPPER/BRASS EQUIPMENT



It speeds up oxidation and severely reduces the frying life of your oil.

6

#### UNIFORM COOKING FOR BEST RESULTS



Cook similar portion sizes and avoid mixing a variety of fast food.

7

#### SALT AFTER FRYING IS COMPLETE



Do not salt the food while it's still in the fryer as it will break down the oil.

8

#### FRY AT THE CORRECT TEMPERATURE



Heat the oil slowly and check the temperature. If the temperature is too low, more oil will be absorbed by the food. If the temperature is too hot, food will darken too quickly and the oil will burn.

#### Helpful Tip!

Use the grid for oil temperature guidelines.

#### YOUR TEMPERATURE GUIDE FOR PERFECT FRYING

|                       |        |                           |        |
|-----------------------|--------|---------------------------|--------|
| Potato Chips - Blanch | 165 °C | Fish - Battered & Breaded | 170 °C |
| Potato Chips - Fry    | 180 °C | Prawns                    | 175 °C |
| Potato Crisp          | 175 °C | Chicken (Large)           | 165 °C |
| Potato Straws         | 175 °C | Chicken (Small)           | 175 °C |
| Vegetables            | 163 °C | Cutlets                   | 170 °C |
| Onions                | 180 °C | Choux Pastry              | 180 °C |
| Fritters              | 180 °C | Doughnuts                 | 190 °C |

# CONTROLLED *Frying Trial* - SOUTHERN OIL

## FRYING OILS EVALUATED

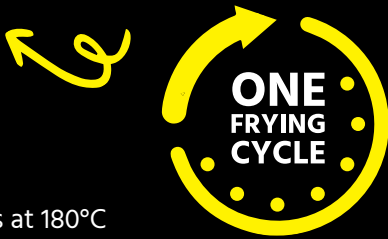
- Competitor Sunflower Oil = Sunflower Oil, TBHQ, Colorant, Antifoam
- B-well Chef = Canola, Corn and/or Sunflower oil, TBHQ, Antifoam
- Competitor Palm Olein Oil = Palm Olein Oil, TBHQ, Antifoam

## PROTOCOL

Three frying cycles per day until a TPM of 20 was reached.

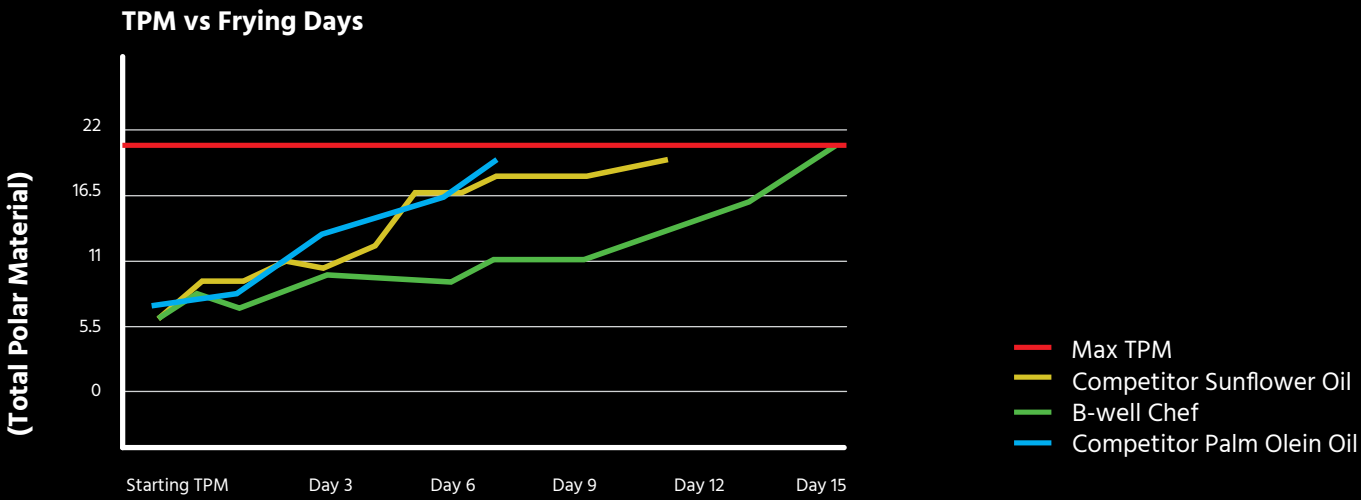
### One frying cycle consisted of:

- 1 hour pre-heating of oil at 140°C
- 1 hour frying chips at 180°C
- 6 batches of chips fried per hour
- Each batch of 300g chips was fried for 3 minutes at 180°C
- Oil was topped up daily



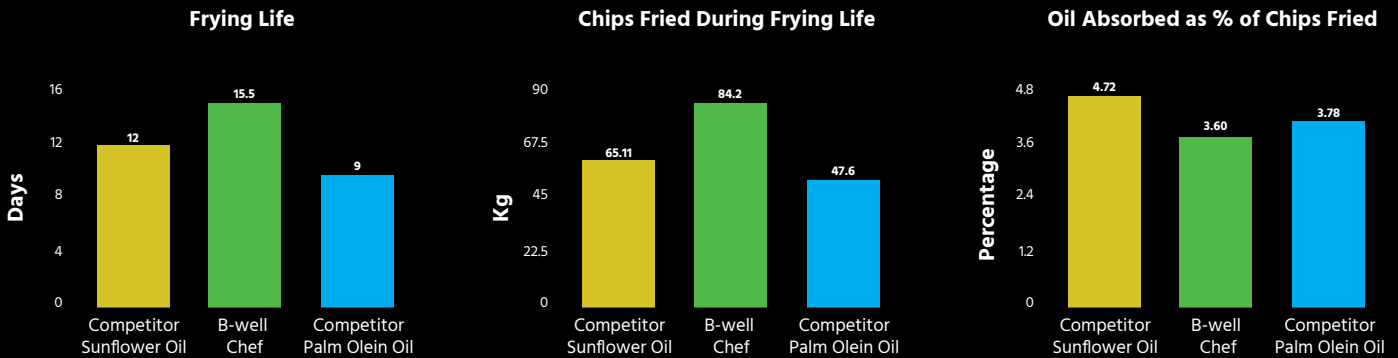
## PARAMETERS EVALUATED

TPM (Total Polar Material) was measured daily and a value of 20 was used to indicate the end of the oil's frying life.



- Parameters evaluated:**
- Frying life of oil in days
  - Quantity of chips fried during frying life
  - Quantity of oil absorbed during frying life

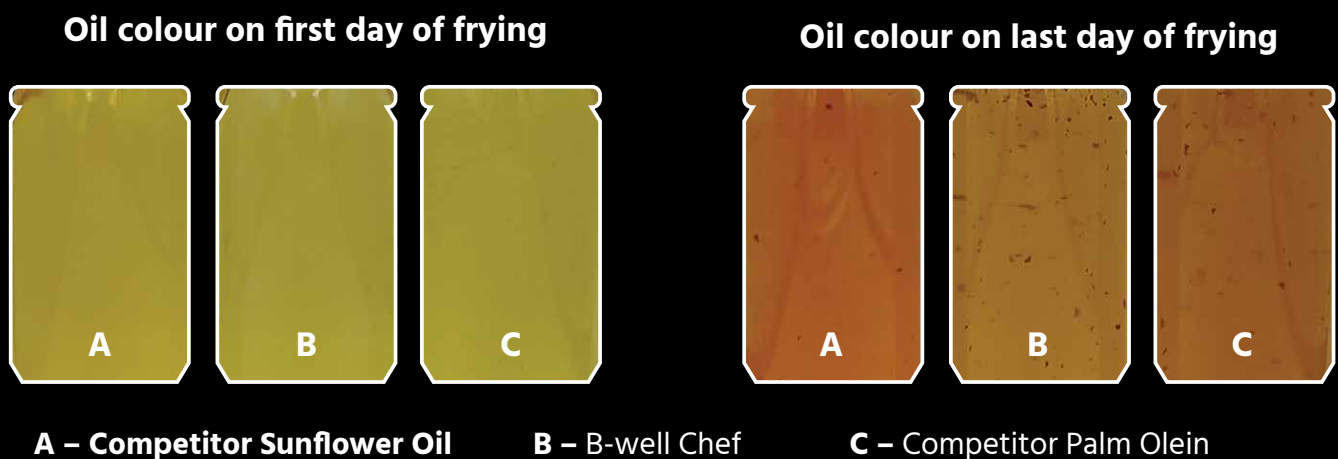
## RESULT COMPARISON GRAPHS BETWEEN OILS EVALUATED



## VISUAL COMPARISON OF CHIPS FRIED



## VISUAL COMPARISON OF OIL COLOUR BEFORE AND AFTER FRYING





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**SERVICES**  
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# Chef



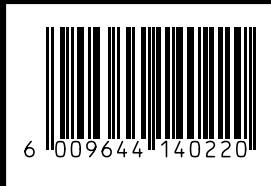
Item No: **BX014**

Quantity: **20 Litre**

|                      |               |
|----------------------|---------------|
| Pallet Config.       | TiHi          |
| <b>36 per pallet</b> | <b>12 x 3</b> |

Product shelf life: 12 months

Unit: 6009644140220



Item No: **402022**

Quantity: **4 x 4 Litre**

|                      |               |
|----------------------|---------------|
| Pallet Config.       | TiHi          |
| <b>44 per pallet</b> | <b>11 x 4</b> |

Product shelf life: 24 months

Box: 16009644141439

Unit: 6009644141432



## WORK WITH US

To find out how much B-well Chef can save you and your business, contact the team at Southern Oil. We can assess your oil usage, coordinate a test run with B-Well Chef and let you decide if it is worth the switch.

[www.bwellfoods.co.za](http://www.bwellfoods.co.za) | Tel: 028 514 3441 | Email: [info@bwellfoods.co.za](mailto:info@bwellfoods.co.za)

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