



Fry Oil Usage Comparison



Oil Type	Amt	Frying Hours	Hours Per Pound
Soya Oil	35lbs	20	1.75
Golden Fry	35lbs	40	0.88
Top Fry	35lbs	60	0.58
Ex-Seed	35lbs	100	0.35
Veg Fry	50lbs	200	0.25

Frying hours are based on industry OSI – Oil Stability Index.

FRYING PROCEDURES

FRY FROM FROZEN STATE

Frozen foods should always be kept frozen until they are ready to fry. Frying foods in Oasis shortening and oils at the proper temperature of 350°F will ensure they longest fry life and produce consistency. Check temperature to kettles daily using a metal dial-type thermometer.

BASKET LOADING

Only fry in half-filled basket-completely filling the basket will result in greasy, soggy food.



SKIM FREQUENTLY

Be sure to skim off floating food particles as frequently as possible to maximize performance of Oasis shortening and oils.

KEEP FRYER FILLED

To optimize results, use enough Oasis shortening and oils to maintain the fill line marked on the inside of the fryer.

FILTERING PRACTICES

FILTER DAILY

All Oasis shortening and oils should be filtered at least once a day to remove fine carbonized particles and crumbs accumulated at the bottom of the fryer. These carbonized particles give the shortening and oils a sharp, bitter flavor and causes the color to become dark.

FILTER AT PROPER TEMPERATURE

Allow Oasis shortening and oils to cool to approximately 200°F before filtering for best results.

FILTERING PROPERLY

Every precaution should be taken to insure that unnecessary aeration of shortening and oils will not occur during the filtering process. Splashing or pouring from too great a distance will promote rapid oxidation and decrease the shortening fry life.

TEMPERATURE

Proper Frying Temperature is Critical For Quality Fried Foods

PROPER TEMPERATURE

The proper temperature for most foods is 350°F. Check temperature of kettle daily using a metal dial thermometer.



TOO HIGH

Over heating is one of the major causes of decreased fry life. Shortening and oils decompose when exposed to air at high temperatures. Shortening and oils become dark in color, develop off-flavors, and may begin to smoke heavily.

TOO LOW

If the temperature of the shortening and oils is too low, you will end up with greasy, undercook foods. It is important to check frying temperatures daily.

REDUCING TEMPERATURE DURING SLACK PERIODS

Reducing the temperature of Oasis shortening and oils during slack periods to 200°F will pass savings on to you in the form of increasing fry life.



RECOMMENDED FRYING TEMPERATURES

Cheese Sticks	350° F
Breaded Vegetables	350° F
Fish Fillets	345° F
Potatoes (raw or frozen)	350° F
Doughnuts	345° F
Shrimp	- frozen 350° F - fresh 345° F
Fritters & Croquettes	345° F

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