

fryers choice®

Enhances the flavour of deep fried foods

bank brothers
sustainable ingredients

Package Size: 20kg in a plastic-lined corrugated cardboard box.

Product Description: Fryers Choice®, similar to Hubberts Pure Beef Dripping™, is made from rendered beef fat. The product, however, is refined, bleached and deodorized in a way to make it suitable for commercial deep frying. The beef aroma and colour are removed so only the flavours of the food being cooked are tasted. Beef fat is approximately 40% saturated and 60% mono- and polyunsaturated fat. This adds stability during cooking so the fat does not break down as quickly during repetitive use. Antioxidants are added to extend the cooking life and antifoaming agents prevent foaming when foods are added to the hot fat.

Quality Assurance: BBSI has in place quality assurance programs that strictly maintain the specifications and wholesomeness of their finished products. BBSI holds license 9HPV4T74 under the Safe Food for Canadians Act (SFCA) and Safe Foods for Canadians Regulations (SFCR) and has a HACCP system to comply with all government regulations and industry best practices ensuring the continued safety of our products. BBSI has obtained certification under an approved Global Food Safety Initiative (GFSI) Standard from the British Retail Consortium (BRC) and the Food Safety Modernization Act (FSMA) Module.

Regulatory Compliance: This product is not considered Kosher, Halal or Organic.



Microbiology: Pure fats are not attacked by microbiological species, since there must be a nutrient-containing aqueous phase in which the organism can grow. The moisture content of this product is below 0.1%, and at this moisture level product will not support any microbial growth.

Handling and Storage: Care must be taken during storage and shipment to avoid damaging the flavor. BBSI recommends during shipping Fryers Choice Shortening is kept below 90°F (32°C) and above 40°F (5°C). During warehouse or kitchen storage, BBSI recommends Fryers Choice Shortening is kept between 65°F and 85°F (18°C-29°C). Packaged animal fats will absorb off-flavors if stored near food items with strong odors. Unsaturated fatty acids will oxidize if kept in a warm place over a long period of time.

Country of Origin: Canadian sources from federally inspected meat processing facilities.

Shelf life: One year after packing date. The shelf life will be affected by storage conditions such as temperature, humidity and light. BBSI recommends Fryers Choice is stored at 65°F-85°F (18°C-29°C) and away from heat sources such as griddles and deep fryers.

Ingredients: Beef tallow with BHT, citric acid added as an antioxidant and dimethylpolysiloxane added as an antifoaming agent.

Physical/Chemical Analyses: Free Fatty Acid (FFA) = 0.05% max; Qualitative Moisture = Negative;
Peroxide Value (PV) = 1.0 meq/kg max; Solid Fat Index = N/A;
Lovibond Color Yellow/Red = 15/1.5; Melting Point = N/A
Iodine Value = 40-52;



Store at /
Entreposer à
18°C - 29°C
65°F - 85°F



Nutrition Facts Valeur nutritive

Per 10 g
pour 10 g

Calories 90	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 10 g	13 %
Saturated / saturés 5 g	
+ Trans / trans 0.5 g	27 %
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 10 mg	
Sodium 0 mg	0 %
Potassium 0 mg	0 %
Calcium 0 mg	0 %
Iron / Fer 0 mg	0 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

02



Scan to
download

This product Specification Sheet is not a contract between Bank Brothers Sustainable Ingredients and their customers. Although the above technical information is believed to be accurate, it is only intended for the customer's general knowledge. Any particular product guarantee shall be contained in the purchase order or other agreements between Bank Brothers Sustainable Ingredients and their customers.

Bank Brothers
Sustainable Ingredients
(formerly Hubberts Industries)
109 East Drive, Brampton ON
L6T 1B6 Canada
bankbros.com

