









A leading supplier of

Healthy, TRANS FAT FREE Premium Quality Oils,
Shortenings and Margarines



www.saporitofoods.com



Saporito Foods[™] is a leading supplier of canola oil, corn oil, sunflower oil, vegetable oil, imported olive oils, blended oils, shortenings, margarines, and ZERO trans-fat high performance fry oils for the Retail and Food Service markets.

Saporito Foods[™] offers a variety of products to service every cooking, frying, and baking need for all kitchen requirements. An extremely versatile bottling operation, Saporito Foods offers a complete line of oil products in packages ranging from 500mL bottles to 16L pails, up to as large as 1000L totes.

Saporito Foods™ possesses a keen understanding of the relationship between the food industry and commodity markets. Distributors and retailers leverage this knowledge to organize and develop strong oil programs. These programs are built with high quality, competitively priced products, tailored to the specific needs of their consumer. This understanding translates into increased volumes and sales, and ultimately increased profits from their oil programs.

Founded more than a decade ago, Saporito FoodsTM has become a market leader by focusing on the endless vision to supply heart healthy, great tasting, high quality and competitively priced oils, shortenings and margarines.

MISSION

The mission for Saporito Foods[™], is to deliver high quality products and dependable service without compromise. Through the unwavering commitment to this mission, Saporito Foods[™] has earned the reputation as a responsible and reliable company that delivers high quality products and dependable service.

♦ HOW WE DELIVER QUALITY

By supplying the highest quality product, in the highest quality and most innovative packaging, at the most competitive price possible, without compromising quality with lower quality oils or with lower grade materials.

HOW WE DELIVER SERVICE

By providing retailers and distributors effective marketing programs built from diverse and competitively priced high quality products.

Additionally, by supporting our products throughout the distribution cycle, and supporting the marketing initiatives of retailers and distributors in connecting with the consumer to create a mutually beneficial relationship. This support creates value in the business of the retailer and distributor, while the consumer benefits from enjoying a high quality, competitively priced product.

LOCATION

Located in the prosperous and metropolitan Greater Toronto Area, in the hub of three major highways, Saporito Foods™ is easily accessible for pick-ups and deliveries, and has the logistical capability to distribute packaged oils to all areas across North America, with competitive and reliable freight rates.

The Greater Toronto Area, continues to grow in population and wealth. It maintains a high quality of life, and a high standard of living, amongst the highest in the world.





♦ QUALITY CONTROL

Delivering a PREMIUM quality oil, is guaranteed through the commitment Saporito Foods™ dedicates to a stringent Quality Control Program. This commitment ensures that a PREMIUM quality oil is produced and delivered each and every time.

By maintaining a detailed tracking and encoding system, Saporito Foods has full traceability of all oils bottled, ensuring peace of mind for retailers and distributors by being able to deliver a PREMIUM quality product on a consistent basis.

Saporito Foods[™] works with plant auditors and consultants, submits to third party auditing and adheres to all government regulations to ensure that all these quality control measures and procedures are effective, consistent, and guarantee the consumer receives the highest quality product each and every time.

◆ PEACE OF MIND



HACCP Saporito Foods™ is proud to have implemented a food safety system that has achieved and maintains ongoing HACCP Certification (Hazard Analysis and Critical Control Points), one of the highest levels of food safety certifications.

This achievement was accomplished with the contribution and involvement of the entire Saporito Foods[™] organization, which makes the food safety program that much more reliable and effective.



Additionally, all oils bottled and distributed by Saporito Foods™ comply with GMP (Good Manufacturing Practices) standards, rigorously enforced from production through to delivery of the product.

The commitment and effort in maintaining a top quality and effective food safety program (on a continuous and ongoing basis), is paramount for Saporito FoodsTM. The quality control program has the full and unconditional support of staff and management, to ensure that the food safety program continues to excel, further ensuring peace of mind for retailers and distributors.

♦ LINE OF PRODUCTS

Saporito Foods[™] has developed very attractive and marketable products with distinct modern designs, attractive labeling and efficient packaging. Striving for innovation, Saporito Foods™ believes in continuous improvement and applies that philosophy to deliver the highest quality oil in the most cost efficient package.

Oils bottled by Saporito Foods[™] are well recognized in the market, and have become known for their premium quality and for the health benefits they offer.

Alternatively, for retailers and food service distributors who market their own brands, Saporito Foods[™] offers a private label program that meets the challenge of supplying specialty printed packaging, labels, and inventory, on time and on budget.

♦ KOSHER COMPLIANT



Saporito Foods[™] operates under the Supervision of the Kashruth Council of Canada, and is a fully Kosher Compliant facility. All the oils bottled by Saporito Foods[™] comply with Kosher Laws and are Kosher and Pareve under COR557.



◆ CHOOSE YOUR OIL BY QUALITY AND CONVENIENCE, NOT ONLY PRICE....

Quality and convenience are the most important factors to consider when choosing an oil to use and cook with. Whether you are cooking at home for your family, or you are a chef in a busy restaurant cooking hundreds of meals, you want an easy to use, great tasting, high quality oil.

▲ CONVENIENCE

Many oil suppliers stipulate strict regiments and procedures when using their oils. These can be confusing, often ineffective, and can take the fun out of cooking. Saporito Oils are easy to use. Simply tear the safety seal off, and start using your oil. If the oil is going into a deep fryer or a pan, simply make sure they are clean, dry, and free of any foreign materials and moisture.

♦ THE LOWEST PRICED OIL MAY NOT BE THE BEST SOLUTION......

There are a variety of choices in the marketplace, ranging from regular salad cooking oils, to specially handled oils, to hi-performance frying oils. Sometimes it can be difficult and confusing when trying to choose an oil, so often times the price becomes the deciding factor. But the lowest priced oil may not be the best choice for your application, and in fact may not be the most cost effective solution either.

♦ LOWER PRICED OILS CAN ACTUALLY INCREASE YOUR OPERATING COSTS, AND COST PER USE....

For example, let's assume that you are deep frying. You have a choice between one 16L Oil that costs \$20.00, and another oil priced at \$18.00. The first thought is that there is a 10% savings. However, depending on the brand, the quality, and the application, this may only be a perceived savings before the kitchen actually consumes the oil.

♦ 4 DAYS IN THE FRYER INSTEAD OF 3 DAYS:

If the higher priced oil is a higher quality product and it lasts 4 days in the fryer, instead of 3 (like the lower priced oil), then there's an immediate and identifiable savings of 25% on a \$20.00, which dramatically reduces the COST PER USE.

♦ LOWER OIL RETENTION:

Also, if the higher priced oil has even as little as a 5% better "oil retention level" (amount of oil that remains in the food) then that's another real savings of \$1.00 per 16L.

- ▶ 1 EXTRA DAY IN THE FRYER or 25% better performance on a \$20.00 item = \$5.00 SAVINGS per 16L
- ▶ 5% LESS CONSUMPTION due to better oil retention on a \$20.00 item = \$1.00 SAVINGS per 16L

So, the lower priced oil can actually end up costing tremendously more than initially anticipated:

the lower priced oil can cost your kitchen \$24.00 per 16L (\$18.00+\$5.00+\$1.00) rather than \$20.00.

WHAT TO CONSIDER WHEN CHOOSING YOUR OIL:

- ▶ What flavor profile you are looking for?
- ▶ What type of performance you are trying to achieve?
- ▶ What type of oil retention are you trying to achieve?
- Less oil retention translates into tastier, healthier and less greasy food
- Less oil retention also translates into lower overall use as well



SAPORITO'S ONGOING COMMITMENT TO VALUE, SERVICE,
CERTIFIED FOOD SAFETY SYSTEMS, AND A HIGH QUALITY PRODUCT
ENSURES THAT YOUR KITCHEN WILL RECEIVE A CONSISTENTLY
HIGH QUALITY PRODUCT EVERY TIME!



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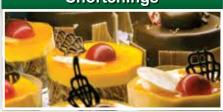
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All Purpose Shortenings

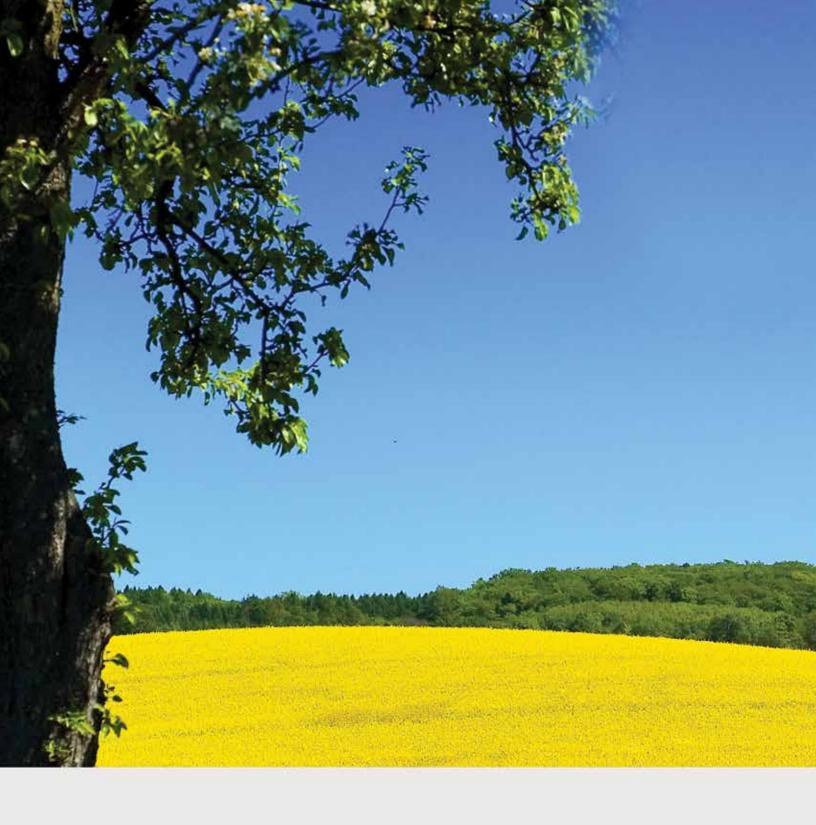


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our Vegetable Oil Program

* HEART HEALTHY * 0 TRANS FAT * CHOLESTEROL FREE * COST FRIENDLY





CANOLA OIL

PREMIUM QUALITY

Saporito Foods[™] is one of North America's largest, and most dependable suppliers of Canola Oil.

Canola Oil is a premium quality oil that is ideal for deep frying, pan frying, baking, seasonings, salad dressings, wok cooking and marinades.

Canola Oil has NO TRANS FATS, NO CHOLESTEROL, and is LOW in unhealthy SATURATED FATS, containing the lowest level of saturated fatty acids amongst vegetable oils. In addition, Canola Oil is a source of OMEGA-3 POLYUNSATURATED FAT, a fatty acid that helps reduce the risk of coronary heart disease and stroke.

Due to its very light color and taste, Saporito FoodsTM Canola Oil allows the flavour of herbs and spices to flourish when used in marinades and dressings, where it blends exceptionally well with other ingredients. It does not gel when refrigerated, remaining clear, consistent and free running.

In addition to its health benefits and versatility, Saporito Foods[™] Canola Oil has exceptional stability in frying applications by virtue of a higher smoke point than most other oils. It does not transfer food tastes and does not attach unwanted aromas or greasy textures to foods being fried.



























Use Saporito Foods™ Canola Oil if you are:

☑ Deep Frying

Oressing Salads

✓ Wok Cooking

Marinating

☑ Baking

✓ Seasoning

☑ Pan Frying

Pastry Cooking

Why?

- · O TRANS FAT
- · CHOLESTEROL FREE
- · Source of OMEGA 3
- · Low level of Saturated Fat
- ▶ Does not gel when refrigerated, remaining clear, consistent and free running
- Light in colour and taste
- ▶ Ideal for all cooking applications

Ingredients:

100% Canola Oil, NO ADDITIVES.





Use Saporito Foods™ Corn Oil if you are:

Deep FryingPan FryingWok Cooking

Why?

- 0 TRANS FAT
- · CHOLESTEROL FREE
- · Source of OMEGA-6
- Low in unhealthy Saturated Fat
- Excellent and preferred for deep frying and pan frying
- Prepares food with a noticeable crispy texture and delivers great taste every time
- High smoke point and stability at high temperatures

Ingredients:

100% Corn Oil, NO ADDITIVES.

CORN OIL

EXCELLENT FOR ALL FRYING APPLICATIONS

Saporito Foods[™] Corn Oil is a PREMIUM QUALITY oil that is ideal for deep frying, pan frying, baking, seasonings, salad dressings and wok cooking.

Corn Oil has NO TRANS FATS, NO CHOLESTEROL, and is LOW in SATURATED FATS. A healthy diet low in saturated and trans fats may reduce the risk of heart disease. Corn Oil is also a source of OMEGA-6 polyunsaturated fatty acids.



























SUNFLOWER OIL

SUPERB ALL-PURPOSE COOKING OIL

Saporito Foods™ Sunflower Oil is a PREMIUM QUALITY oil that is ideal for deep frying, pan frying, baking, seasoning, dressing salads and wok cooking. A healthy diet low in saturated and trans fats may reduce the risk of heart disease. Sunflower Oil is also a source of OMEGA-6 polyunsaturated fatty acids.













Use Saporito Foods™ Sunflower Oil if you are:

- ☑ Deep Frying
- ✓ Seasoning
- Pan Frying
- Marinating
- ☑ Baking
- ✓ Wok Cooking
- Making Pastries

Why?

- · O TRANS FAT
- · CHOLESTEROL FREE
- · Source of OMEGA-6
- · Lowest level of Saturated Fat
- Light in colour and taste
- ▶ Delivers GREAT flavour, & crispy texture
- ▶ Doesn't leave greasy after taste

Ingredients:

Mid-Oleic Sunflower Oil, Citric Acid. 5g Oleic Acid per 10mL Serving.





Use Saporito Foods™ Vegetable Oil if you are:

Deep FryingMarinatingPan FryingWok Cooking

Why?

- 0 TRANS FAT
- · CHOLESTEROL FREE
- · Source of OMEGA 3 & 6
- · Lowest level of Saturated Fat
- Light in colour and taste
- ▶ Consistent and uniform
- ▶ Preferred in marinations

Ingredients:

Vegetable and/or Soya Oils, NO ADDITIVES.

VEGETABLE OIL

MOST COMPETITIVE PRICE

Saporito Foods[™] Vegetable Oil is a PREMIUM QUALITY oil that is ideal for deep frying, pan frying, baking, seasonings, salad dressings and wok cooking. Vegetable Oil has NO TRANS FATS, NO CHOLESTEROL, is LOW in SATURATED FATS and is also a source of Omega-3 and Omega-6. A healthy diet low in saturated and trans fats may reduce the risk of heart disease.

















OUR OLIVE OILS

Superior Quality Olive Oil Imported from Greece, Spain and Italy, plus our cost friendly blended selections





SAPORITO FOODS™ EXTRA VIRGIN OLIVE OIL

PRODUCT OF ITALY

Saporito Foods[™] Extra Virgin Olive Oil is a premium olive oil imported from the central region of Italy. Saporito Foods[™] Extra Virgin Olive Oil carries a taste of its own, greatly enhancing the flavour of the foods with which it is used.

Extra Virgin Olive Oil offers great quality and nutrition. It is an excellent source of Vitamin E.











Use Saporito Foods™ Extra Virgin Olive Oil if you are:

☑ Pan Frying

☑ Dressing Salads

☑ Baking

Marinating

☑ MakingPastries

Why?

- 0 TRANS FAT CHOLESTEROL FREE
- · Low in unhealthy saturated fats.
- ▶ Light in colour and taste
- ▶ Consistent and uniform
- ▶ Preferred in marinations

Ingredients:

100% pure first cold pressed extra virgin olive oil. NO ADDITIVES.

Contains high quality extra virgin olive oils from: Italy, Spain, Greece.





SAPORITO FOODS™ **OLIVE POMACE OIL**

PRODUCT OF ITALY

Saporito Foods Olive-Pomace Oil is a blend of refined olive-pomace oil, canola oil and extra virgin olive oil. It has NO TRANS FATS, NO CHOLESTEROL and is LOW in unhealthy SATURATED FATS.

Olive Pomace Oil offers great quality and nutrition. It is an excellent source of Vitamin E and contains essential Omega-3 and Omega-6 fatty acids that reduce the risk of coronary heart disease and stroke, while helping to maintain healthy cholesterol levels.







☑ Pan Frying

☑ Dressing Salads

☑ Baking

✓ Marinating

✓ Making Pastries

 ✓ Wok Cooking

Why?

- · 0 TRANS FAT · CHOLESTEROL FREE
- · Source of OMEGA-3
- · Low in unhealthy saturated fats

Ingredients:

Olive Pomace Oil (Imported from Italy), Canola Oil (Product of Canada), first cold pressed Extra Virgin Olive Oil (Imported from Italy).







KALAMATA EXTRA VIRGIN OLIVE OIL

Use MESSINI® Extra Virgin Olive Oil If You Are:

Pan Frying

™ Dressing Salads

☑ Baking

Marinating

Making Pastries

Why?

- 0 TRANS FAT
- CHOLESTEROL FREE
- Low in unhealthy saturated fat

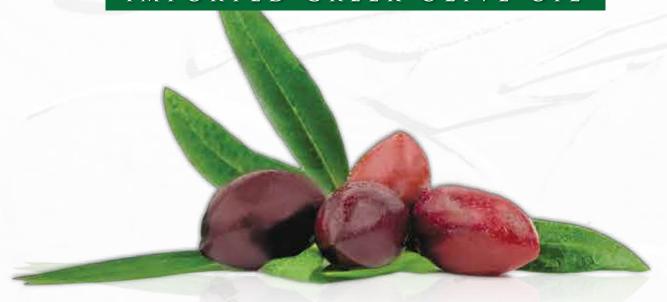
Ingredients

100% pure first cold pressed extra virgin olive oil. NO ADDITIVES.



A TASTE of ANTIQUITY

IMPORTED GREEK OLIVE OIL

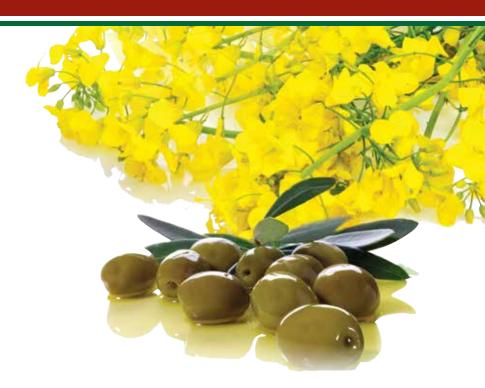


SUPERIOR QUALITY OLIVE OIL OBTAINED DIRECTLY FROM OLIVES & SOLELY BY MECHANICAL MEANS

This Extra Virgin Olive Oil is pressed from olives grown in the MESSINI and KALAMATA regions of Southern Greece. Since antiquity, these regions have been famed for the superior quality of their olives, which have been carefully hand-picked and cold-pressed to produce only the highest quality olive oil.

Extra Virgin Olive Oil offers great quality and nutrition. It is an excellent source of Vitamin E.





CANOLA-OLIVE OIL

FANTASTIC BLEND

Saporito Foods™ Canola-Olive Oil is a PREMIUM QUALITY blended oil that is ideal for baking, seasonings, and salad dressings. Canola-Olive Oil has NO TRANS FATS, NO CHOLESTEROL, and is LOW in unhealthy SATURATED FATS. A healthy diet low in saturated and trans fats may reduce the risk of heart disease. is also a source of both Omega-3 and Omega-6 fatty acids which help to reduce the risk of coronary heart disease and help maintain healthy cholesterol levels.











Use Saporito Foods™ Canola-Olive Oil If you are:

- Pan FryingBaking
- Dressing Salads Marinating
- ✓ Making Pastries

Why?

- · 0 TRANS FAT · CHOLESTEROL FREE
- · Source of OMEGA-3
- · Low in unhealthy saturated fat
- ▶ Light in colour & taste
- ▶ Consistent and uniform
- Preferred in marinations

Ingredients:

Canola Oil, Extra Virgin Olive Oil, NO ADDITIVES

14.1 OZ / 400G





It provides an optimum non-stick surface, to enhance your food preparation. In addition to having a high heat point, this product is an excellent alternative to butter or margarine.

Saporito Foods Canola Oil Spray does not transfer food tastes, and does not attach unwanted aromas or greasy textures to foods being cooked.

Use Saporito Foods™ Canola Oil Cooking Spray, if you are:

- ▼ Cooking
- ☑ Baking
- ✓ Sautéing

Ingredients:

Canola Oil, Isobutane, Propane, Sunflower Lecithin, Dimethicone.

Why?

- · 0 TRANS FAT · CHOLESTEROL FREE
- · Source of OMEGA-3
- · Low in SATURATES.
- ▶ 0 Trans Fats
- ▶ Cholesterol Free
- ▶ Low in Saturated Fats
- ▶ Allergen Free
- ▶ No Preservatives









HIGH PERFORMANCE SUNFLOWER OIL - HUILE DE TOURNESOL À HAUT RENDEMENT



Specially designed to meet your DEEP FRYING needs!







VERSATILE

Deep Frying, Par Frying, Baking, Seasonings, Dressings, Marinades, Wok Cooking, Sautés. Blends exceptionally well with other ingredients. Does not gel when used in a marinade that requires refrigeration.

HEALTHY CHOICE

No Cholesterol, Low level of Saturated fat, Source of Omega-3, Free of Sodium.

LOW OIL RETENTION

High Food-to-Oil ratio leaves a clean, non-greasy taste and texture.

LIGHT TASTE

Clean Flavour that enhances the flavour of food. Does no transfer food tastes. Does no leave unwanted aromas or greasy textures. Allows the flavour of herbs and spices to dominate when used in marinades and salad dressings.

The oxidative stability of CANOLA PLUS, as measured by ACTIVE OXYGEN METHOD, are compared to Standard Canola Oil, and Liquid Frying Shortening in this table. Being a HIGH OLEIC OIL, CANOLA PLUS* delivers higher heat and shelf stability, without having TRANS FATS.

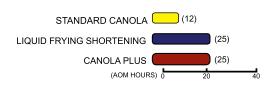
- 0 TRANS FAT
- CHOLESTEROL FREE
- LOW IN UNHEALTHY UNSATURATED FAT
- SOURCE OF OMEGA-3
- SOURCE OF OMEGA-6

YOUR 1ST CHOICE FOR 0% TRANS FAT DEEP FRYING



INGREDIENTS:

High-Oleic Canola Oil, Citric Acid, Dimethylpolysiloxane (Anti-Foaming)







HIGH PERFORMANCE SUNFLOWER OIL - HUILE DE TOURNESOL À HAUT RENDEMENT

MID-OLEIC SUNFLOWER OIL

ZERO TRANS FATS. NON-HYDROGENATED.

GREAT FLAVOUR PROFILE

Great flavour profile that enhances the flavour of food with a buttery and rich crispy texture. Does not transfer food tastes, and does not leave unwanted aromas or greasy textures.

VERSATILE

Deep Frying, Par Frying, Baking, Seasonings, Dressings, Marinades, Wok Cooking, Sautés, Spray coating.

HEALTHY CHOICE

No Cholesterol, Low level of Saturated fat, Source of Omega-6, Free of Sodium.

LOW OIL RETENTION

High Food-to-Oil ratio, leaves a clean, non-greasy taste and texture.

MEASURING THE FRY LIFE OF TOTAL SUN®

Test conducted under controlled frying conditions:

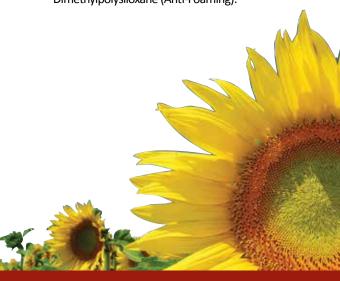
TOTAL SUN® had a lower FFA when compared to Corn Oil and similar to CANOLA PLUS® (FREE FATTY ACID test measures how much the oil deteriorates in the fryer). TOTAL SUN® had a lower percentage of TPC when compared with Corn Oil, and a comparable percentage to CANOLA PLUS®. (TOTAL POLAR COMPOUND test (TPC) is considered to be one of the best measures of overall frying oil degradation). Potatoes fried in TOTAL SUN® have lower levels of darkening compared to those fried in Corn Oil, and comparable to those fried in CANOLA PLUS®. (HUNTER COLOUR TEST measures the darkening of oil colour that occurs from deep-frying foods).

YOUR 1ST CHOICE FOR AN ALL PURPOSE 0% TRANS FAT FREE OIL



INGREDIENTS:

100% Mid-Oleic Sunflower Oil, Citric Acid, TBHQ (Anti-oxidant), Dimethylpolysiloxane (Anti-Foaming).







50% CANOLA & 50% MID-OLEIC SUNFLOWER



EXTEND YOUR PERFORMANCE WITHOUT EXTENDING YOUR OPERATING COSTS

- COST EFFECTIVE
- ▶ UNIQUE 50/50 BLEND
- ▶ LOWERS YOUR COST
- > ZERO TRANS FATS
- ▶ NON-HYDROGENATED
- **▶** INCREASED FRY LIFE
- **▶** VERSATILE
- **▶** HEALTHY ALTERNATIVE



Mid-Oleic Sunflower Oil and/or High Oleic Canola Oil, Canola Oil, Dimethylpolysiloxane (Anti-Foaming).

• 0 TRANS FAT • CHOLESTEROL FREE • SOURCE OF OMEGA 3 & 6







UNIQUELY CANOLA & CORN OIL

GREAT FLAVOUR PROFILE

DIAMOND FRY® incorporates the great flavour profile of Corn Oil's sweet subtle taste, with Canola Oil's, clean and light tasting flavour that enhances the flavour of food with a rich and crispy texture.

VERSATILE

Deep Frying, Par Frying, Baking, Seasonings, Dressings, Marinades, Wok Cooking, Sautés. Blends exceptionally well with other ingredients. Does no gel when used in a marinade that requires refrigeration.

HEALTHY CHOICE

No Cholesterol, Low level of Saturated fat, Source of Omega-3 and Omega-6, Free of Sodium.

INGREDIENTS:

High-Oleic Canola Oil, Corn Oil, TBHQ and Citric Acid added to protect flavour, Dimethylpolysiloxane, and anti-foaming agent added.

- 0 TRANS FAT CHOLESTEROL FREE
- SOURCE OF OMEGA 3 & 6
- NON-HYDROGENATED

YOUR SPECIAL BLEND DESIGNED FOR DEEP FRYING





FRYING SHORTENINGS

LONG LIFE, PREMIUM, QUALITY

Saporito Foods[™] offers a full line of high-performance shortening products that cater to every frying need. From heavy-duty solid shortenings to popular liquid fry vegetable shortening, Saporito Foods[™] ensures a PREMIUM quality product for any FRYING application.

All of Saporito Foods $^{\text{TM}}$ FRYING shortenings offer very long frying life, EXCELLENT stability at high temperatures, and yield great tasting food without transfer of food tastes or leaving greasy textures and unwanted aromas.





DEEP FRY SHORTENING

ALL VEGETABLE DEEP FRY SHORTENING



REFORMULATED

DOES NOT CONTAIN PARTIALLY HYDROGENATED OIL.

Deep Fry Vegetable Shortening produced without Partially Hydrogenated Oils, specially designed for deep frying fish & chips, french fried potatoes, poultry, and finger foods.

ALL VEGETABLE Deep Fry Shortening is Saporito Foods' top frying product that delivers an unsurpassed frying life.

Use Saporito Foods™ Deep Fry Shortening if you are:

☑ Deep Frying☑ Griddle Cooking☑ Bread Making☑ Making Pastries☑ Baking

Why?

- ▶ 100% vegetable
- ▶ Kosher certified
- Extended frying life
- Designed for deep frying

Ingredients:

Palm and modified palm oil, Canola oil, TBHQ (antioxidant), Dimethylpolysiloxane (anti-foaming agent).





TOTAL FRY®

BLENDED DEEP FRY SHORTENING, DEODORIZED



TOTAL FRY® is a blend of the highest quality tallows and premium quality vegetable oils, that is a favourite for deep frying because of the great taste it delivers. This exceptional blended product is fully deodorized and is designed for optimal deep frying performance.

With exceptional stability when used at high temperatures, this product is ideal for frying fish and chips, french fried potatoes, poultry and a number of other finger foods.

In addition to delivering a long frying life, TOTAL FRY^{\otimes} is ideal for enhancing flavour and texture while remaining consistent and avoiding the transfer of food tastes and aromas. An exceptional product that delivers great taste every time.

Use Saporito Foods™ TOTAL FRY® Blended Deep Fry Shortening if you are:

✓ Deep Frying

Why?

- ▶ Top quality tallows
- Premium grade oils
- Extended frying life
- Designed for deep frying
- ▶ Delivers great taste

Ingredients:

Deodorized Beef Tallow, Vegetable Oil, BHT, BHA, (Anti-Oxidants), Propyl Gallate, Citric Acid, Dimethylpolysiloxane (Anti-Foaming).





TOTAL BEEF®

DEEP FRY SHORTENING

DEODORIZED NON-HYDROGENATED

Superb for deep frying french fried potatoes, poultry, and finger foods.



Use Saporito Foods™ Total Beef® Deep Fry Shortening if you are:

▼ Deep Frying

Why?

- ▶ Top quality tallows
- ▶ Premium grade oils
- ▶ Extended frying life
- ▶ Delivers greate taste

Ingredients:

Deodorized Beef Tallow, BHT, BHA, (Anti-Oxidants), Propyl Gallate, Citric Acid, Dimethylpolysiloxane (Anti-Foaming).





FISH & CHIP

FRY SHORTENING



DEODORIZED NON-HYDROGENATED

Superb for deep frying fish and chips and french fried potatoes.

Use Saporito Foods™ FISH & CHIP Frying Shortening if you are:

▼ Deep Frying

Why?

- ▶ Top quality tallows
- ▶ Premium grade oils
- Extended frying life
- Designed for deep frying
- ▶ Delivers great taste

Ingredients:

Deodorized Beef Tallow, BHT, BHA, (Anti-Oxidants), Propyl Gallate, Citric Acid, Dimethylpolysiloxane (Anti-Foaming).





LIQUID VEGETABLE FRYING SHORTENING

NEW NO TRANS FORMULA

Saporito Foods™ Liquid Frying Shortening is a PREMIUM Quality Product designed for high temperature deep frying.

It is a specially formulated blend that incorporates the health benefits from being Trans Fats Free, with the benefits of having a superior fry life that is much greater than regular vegetable oils. It has a creamy and pourable form, contains No Cholesterol, No Trans Fats, is Low in Unhealthy Saturated Fat, and is also a source of Omega-3 and Omega-6.

Due to its longevity during deep frying (compared to regular vegetable oils), it is a very cost effective product. It has a neutral flavor profile, that does not transfer food tastes, and does not leave any unwanted aromas or greasy textures.





Use Saporito Foods™ Liquid Vegetable Frying Shortening if you Are:

✓ Deep Frying

Why?

- ▶ 0 TRANS FAT
- **▶** CHOLESTEROL FREE
- ▶ Source of Omega 3
- ▶ 100% Vegetable
- ▶ Contains no Partially Hydrogenated Oils
- ▶ Kosher Certified
- Creamy and pourable

Ingredients:

Soybean Oil, Fully Hydrogenated Soybean Oil, TBHQ (Anti-Oxidant), Methylsilicone (Anti-Foaming Agent).





ALL PURPOSE SHORTENINGS

FRYING, BAKING & PASTRIES



Saporito Foods™ offers a full line of ALL-PURPOSE shortenings that are designed for versatility and flexibility. By offering a deodorized lard, and an ALL-PURPOSE 100% vegetable shortening, Saporito Foods™ caters to all consumers who are looking for a multi-use product designed for frying, baking, griddle and pastry applications.



ALL PURPOSE VEGETABLE SHORTENING

100% VEGETABLE SHORTENING



REFORMULATED

DOES NOT CONTAIN PARTIALLY HYDROGENATED OIL.

All Purpose Vegetable Shortening produced without Partially Hydrogenated Vegetable Oils, superb for light frying and baking, and excellent for use in cookies, cakes, biscuits, pie crusts, pastries and bread making.

Use Saporito Foods™ All PurposeVegetable Shortening if You Are:

☐ Deep Frying ☐ Griddle Cooking ☐ Baking ☐ Making Pastries

Why?

- ▶ 100% Vegetable
- ▶ Kosher Compliant
- ▶ Flavourless
- ▶ No Food Taste Transfer
- ▶ Multi-Purpose

Ingredients:

Modified palm oil, Canola oil.

DEODORIZED LARD

PREMIUM QUALITY



Saporito FoodsTM "Deodorized Lard" is a PREMIUM quality lard that is excellent for all frying and baking applications. This is a fully deodorized shortening that delivers an excellent frying life and performs superbly at high temperatures. Because of its unique flaking quality, Saporito FoodsTM Deodorized Lard is absolutely superb for baking and pastry applications. Cakes, cookies, biscuits, pie crusts and pastries will be given a rich and uniform texture that is consistent and delicious.

Use Saporito Foods™ Deodorized Lard if You Are:

☑ Deep Frying☑ Griddle Cooking☑ Wok Cooking☑ Making Pastries

- ▶ Top quality lard
- Fully deodorized
- Excellent frying life
- ▶ Delivers great taste

Ingredients:

Deodorized LARD. (May contain Hydrogenated Lard) BHT, BHA (Anti-Oxidants).

smoothtasting

All Purpose Margarines

Aligned with Health Canada's initiatives of eliminating Trans Fats from the Canadian Diet, and prohibiting the use of partially hydrogenated fats, Saporito Foods™ introduces better and healthier alternatives, made from non-hydrogenated soya and vegetable oils.



Soya Margarine

Great flavour and smooth texture, coming in a cost competitive formula, Saporito All Purpose Margarine is made from a blend of Non-Hydrogenated Soya and Vegetable Oils.

Available in Butter Colour, White & Yellow Dark.

Canola Margarine

Canola Margarine is made from Non-Hydrogenated Canola containing 0 Trans Fats, is Cholesterol Free, Lactose Free and Gluten Free.



SOYA MARGARINE YELLOW TRANSIT

- ALL PURPOSE MARGARINE
- SOURCE OF OMEGA-3 & OMEGA-6 POLYUNSATURATED FATTY ACIDS
- CONTAINS NO PARIALLY HYDROGENATED OILS





Ingredients:

Soybean Oil, Water, Modified Palm and Palm Kernel Oil, Salt, Whey Powder (milk), Vegetable Monoglycerides, Soy Lecithin, Potassium Sorbate, Citric Acid, Natural and Artificial Flavour, Vitamin A Palmitate, Beta-Carotene, Vitamin D3.

CONTAINS: MILK, SOY

SOYA MARGARINE WHITE

- ALL PURPOSE MARGARINE
- SOURCE OF OMEGA-3 & OMEGA-6
 POLYUNSATURATED FATTY ACIDS
- CONTAINS NO PARIALLY HYDROGENATED OILS



Ingredients:

Soybean Oil, Water, Modified Palm and Palm Kernel Oil, Salt, Modified Milk Ingredients, Vegetable Monoglycerides, Soy Lecithin, Potassium Sorbate, Citric Acid, Natural Flavour, Vitamin A Palmitate, Vitamin D3.

CONTAINS: MILK SOY



SOYA MARGARINE YELLOW DARK

- ALL PURPOSE MARGARINE
- SOURCE OF OMEGA-3 & OMEGA-6 POLYUNSATURATED FATTY ACIDS
- CONTAINS NO PARIALLY HYDROGENATED OILS



Ingredients:

Soybean Oil, Water, Modified Palm and Palm Kernel Oil, Salt, Modified Milk Ingredients, Vegetable Monoglycerides, Soy Lecithin, Potassium Sorbate, Citric Acid, Natural Flavour, Beta-carotene, Vitamin A Palmitate, Vitamin D3.

CONTAINS: MILK, SOY





CANOLA MARGARINE NON-HYDROGENATED

- SOFT CANOLA LACTOSE FREE, ALL PURPOSE MARGARINE
- , MADE FROM NON-HYDROGENATED CANOLA OIL.
- , SOURCE OF OMEGA-3 & OMEGA-6 POLYUNSATURATED FATTY ACIDS







- 0 TRANS FAT CHOLESTEROL FREE
- LOW IN SATURATED FATTY ACIDS
- EXCELLENT SOURCE OF VITAMIN D
- LACTOSE FREE GLUTEN FREE

Ingredients:

CANOLA OIL, WATER, MODIFIED PALM AND PALM KERNEL OILS, SALT, DEXTROSE, VEGETABLE MONOGLYCERIDES, SOYA LECITHIN, POTASSIUM SORBATE, NATURAL FLAVOUR, ANNATTO, TURMERIC, VITAMIN A PALMITATE, VITAMIN D3.

CONTAINS: SOY



NO TRANS GARLIC SPREAD

- SOFT GARLIC SPREAD MADE FROM NON-HYDROGENATED CANOLA OIL SOURCE OF OMEGA-3 POLYUNSATURATED
- FATTY ACIDS
- 0 TRANS FAT
- CHOLESTEROL FREE
- LOW IN SATURATED FATTY ACIDS





Ingredients:

Canola Oil, water, modified palm oils, salt, modified milk ingredients, soya lecithin, garlic oil, minced garlic, parsley, minced onions, red bell pepper, potassium sorbate, artificial flavour, vitamin A palmitate, vitamin D3, colour.





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Servicing the Wholesale & Retail Industries

