



Supported by its unrivalled knowledge of raw materials and procurement capabilities, Oleificio Zucchi has now developed an innovative product for the Out-Of-Home channel.

The project

Frying is a key part of catering and sector professionals must have access to a quality product that guarantees **outstanding results** in terms of both food preparation and the kitchen's management of its frying cycles.

Today, Zucchi meets these needs with a new product: Fritturista.

Why FRITTURISTA?

"Fritturista" is the Italian term for the Fry Cook, a kitchen professional first referred to in 1825 by J.A. Brillat-Savarin, author of "Physiologie du goût", a milestone in the history of cuisine.

Oleificio Zucchi now celebrates this traditional specialism with a specific product.

SMOKE POINT 230° - 446°F



5lt



10lt

Ingredients:
high oleic sunflower oil, antioxidants
(tocopherol-rich extract E306, citric acid E330).

size	no. cans/crt	n. crt/layer	no. layers/pallet	ean pack	ean crt	shelf life
5lt	4 pcs	48	4	8003540205951	18003540205958	18 months
10lt	2 pcs	36	3	8003540205968	18003540205965	18 months



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**Your best fry
in figures!**

FRITTURA PROFESSIONALE

Exclusive formula
The new Fritturista is a high oleic sunflower oil with high oleic acid content, with added natural tocopherol extract and citric acid to enhance and reinforce its performance.

OUR FRYING FIGURES

***Compared to a standard high oleic sunflower oil**
Frying cycles were performed with frozen chips
Data apply to frying cycles meeting these requirements: • Suitable, clean equipment
• Same food piece size • Same food water content • Temperature suitable for food piece size

YIELD
(FRYING CYCLES)

AT LEAST
+25%*
MORE USE

BETTER
RESISTANCE TO
OXIDATION

4*
TIMES HIGHER

FLUID
CONSISTENCY

VISCOSITY
-16%*

ODOUR
CONCENTRATION

AT LEAST
50%*
LESS FRYING
ODOUR

Performance: analyses
The performance of Fritturista frying oil was assessed through analytical tests conducted in partnership with Università degli Studi di Bari Aldo Moro, Dipartimento di Scienze del Suolo, della Pianta e degli Alimenti (Di.S.S.P.A.) further to laboratory frying tests using frozen chips.
Download full details from www.fritturista.it

ANALYSES

Analyses were performed **AFTER 40H (5 DAYS) OF FRYING**

■ Fritturista ■ Standard high oleic sunflower

18,50 23,40

TOTAL POLAR COMPOUNDS (%)

A frying oil's condition during its use, or its total degradation index, is measured by analysing its polar compounds. **The yield of a frying product is calculated as the highest number of frying cycles possible before the legal limit of 25% (25g/100g) total polar compounds is reached**, so the slower polar compound formation, the higher the product's yield.

Fritturista produces 30% less total polar compounds than a standard high oleic sunflower oil.

0,49 2,07

RANCIMAT (h120°C-248°F)

Its **better resistance to oxidation** gives Fritturista a longer frying lifetime, as it maintains its characteristics in spite of the degradation caused by oxidation.
The Rancimat method accelerates the oil ageing process in order to measure the number of hours needed to reach the permitted oxidised compound threshold.

Fritturista performs four times better than standard high oleic sunflower oil

182 216

VISCOSITY (CPS)

If an oil retains its fluidity during use for longer, this indicates its **intrinsic quality**, meaning better sensory qualities for the fried food produced.

Fritturista has viscosity 16% lower than standard high oleic sunflower oil.

5000 32000

COD (OUE/M3)

The test measures odours by assigning a numerical value to the sensation, which is 50% lower than with a standard sunflower oil.

Fritturista only reaches a concentration of 5000 di oue/m3

The quality factor: the focus group**
The Chef Focus Group project involved 2 focus sessions with 6 chefs each, lasting 90 minutes and involving quality tests on two different stages in the oil's ageing, intended to provide a gradual comparison between the products tested in order to identify any differences in performance.

BENEFITS FOR THE KITCHEN

REDUCTION IN FOOD COSTS:

- LOWER STORAGE COST
- LOWER SPENT OIL DISPOSAL COST
- LOWER LABOUR COST for oil changes during service

CONSTANT PRODUCT CHARACTERISTICS

CONSTANT FRIED FOOD QUALITY

LESS ODOUR OF FRYING IN VENUE

FOCUS GROUP

FRIED FOOD QUALITY

AT LEAST
50%*
LESS FRYING
ODOUR

LESS FOAMING

AT LEAST
50%*
LESS FRYING
ODOUR

APPROVAL RATING

8
7
6
5
4
3

FRITTURISTA

COMPETITOR

CHIPS APPROVAL CHIPS FLAVOUR CHIPS CONSISTENCY CHIPS CRISPINESS

All approval parameters (taste, consistency, crispiness) are higher than for competitors

Fritturista does not transfer any flavours or odours to the fried food.

FRITTURISTA

COMPETITOR

8 25 50 17

58 33 8

0% 10% 20% 30% 40% 50% 60% 70% 80% 90% 100%

VERY LARGE AMOUNT OF FOAM LARGE AMOUNT OF FOAM MODERATE AMOUNT OF FOAM VERY LITTLE FOAM

BETTER KITCHEN STAFF WORKING CONDITIONS

CRISP, LIGHT AND EASILY DIGESTED

RAW MATERIALS RETAIN ALL THEIR FLAVOUR

BETTER KITCHEN STAFF WORKING CONDITIONS