



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.



**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



Oleificio Zucchi S.p.A.  
Via Acquaviva, 12 Cremona - Italy  
[www.zucchi.com](http://www.zucchi.com)



**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

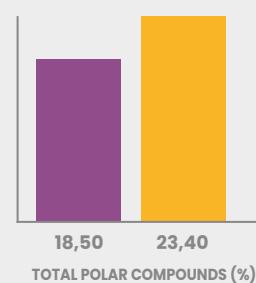
### \*Compared to a standard high oleic sunflower oil

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

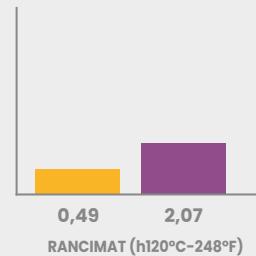


A frying oil's condition during its use, or its total degradation index, is measured by analysing its polar compounds. **The yield of a frying product is calculated as the highest number of frying cycles possible before the legal limit of 25% (25g/100g) total polar compounds is reached**, so the slower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

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

## BETTER RESISTANCE TO OXIDATION

4\*  
TIMES HIGHER



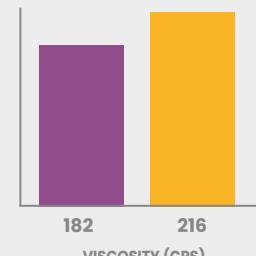
Its better resistance to oxidation gives Fritturista a longer frying lifetime, as it maintains its characteristics in spite of the degradation caused by oxidation.

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

## FLUID CONSISTENCY

VISCOSITY  
-16%\*

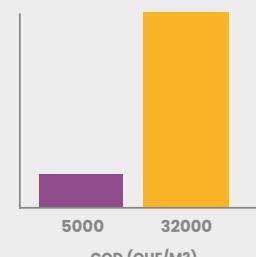


If an oil retains its fluidity during use for longer, this indicates its intrinsic quality, meaning better sensory qualities for the fried food produced.

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

## ODOUR CONCENTRATION

AT LEAST  
50%\*  
LESS FRYING  
ODOUR

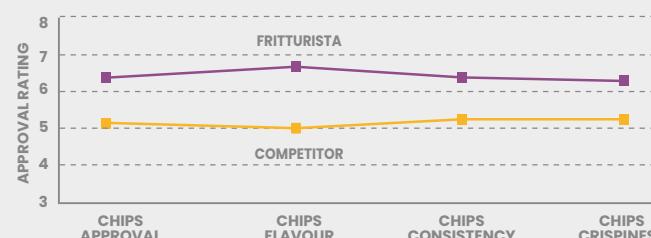


The test measures odours by assigning a numerical value to the sensation, which is 50% lower than with a standard sunflower oil.

Fritturista only reaches a concentration of 5000 di oue/m<sup>3</sup>

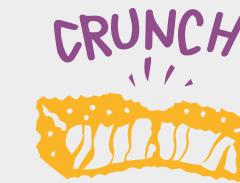
## FRIED FOOD QUALITY

### FOCUS GROUP

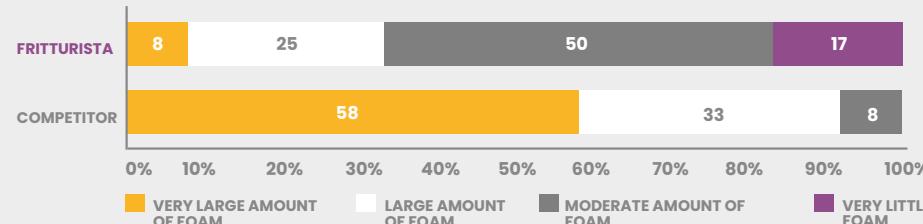


All approval parameters (taste, consistency, crispiness) are higher than for competitors

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



## LESS FOAMING

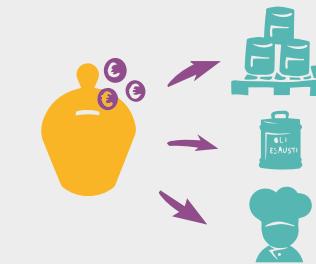


### The quality factor: the focus group\*\*

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:



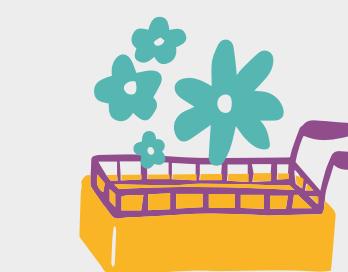
- LOWER STORAGE COST
- LOWER SPENT OIL DISPOSAL COST
- LOWER LABOUR COST  
for oil changes during service



### CONSTANT PRODUCT CHARACTERISTICS



### CONSTANT FRIED FOOD QUALITY



### LESS ODOUR OF FRYING IN VENUE

CRISP, LIGHT AND EASILY  
DIGESTED  
RAW MATERIALS RETAIN  
ALL THEIR FLAVOUR



### BETTER KITCHEN STAFF WORKING CONDITIONS

analyses

\*\*focus group