



Contact: Ethan A. Casucci
Thought For Food & Son
508-251-0055
ethan@tffandson.com

FOR IMMEDIATE RELEASE

Healthy Brand Oil® Introduces Fryer Fuel™ Advantage, The Most Advance High Oleic Soybean Frying Oil For Foodservice Operators

Fryer Fuel Advantage Is The Essential Ingredient For Great Tasting and Healthy Fried Food with Every Order!

Long Island City, NY – December 0, 2017 – Healthy Brand Oil announced today the introduction of their new Fryer Fuel Advantage high oleic soybean frying oil. With a unique oil profile, Fryer Fuel Advantage extends fry life 2 times longer verses commodity soybean oils and is excellent for high-temperature applications. Furthermore, Fryer Fuel Advantage is OU Kosher certified, provides a clean neutral taste, has Zero Grams Trans-Fat per Serving and reduces polymer build-up for easy cleaning.

“We are very excited to be introducing our new Fryer Fuel Advantage to our customers. It’s a high-performance frying oil that helps increase kitchen productivity while reducing overall yearly frying cost. It’s a win-win situation for our customers,” stated Brad Green, President of Healthy Brand Oil.

Fryer Fuel Advantage is lower in saturated fats than commodity soybean oils and is high in heart healthy monounsaturated fats. In addition, high oleic oil is high in unsaturated fat and low in saturated fat and has no trans-fat.

Fryer Fuel Advantage 35 pound containers are branded with the Fryer Fuel brand name and logo to clearly identify its position as the most advanced frying oil in the market today. Fryer Fuel Advantage delivers on both productivity and taste.

Healthy Brand Oil offers a complete line of multipurpose and specialty oil solutions including its line of Non-GMO Project Verified Expeller Pressed Soybean Oil and Prime Expeller Canola Pressed Oil. Both are OU Kosher certified, have Zero Grams Trans-Fat per Serving and made by using the traditional method of expeller pressed mechanical extraction without chemicals. Healthy Brand Oil’s products are available for national restaurant chains, independent restaurants, hotels, casinos and universities as well as food manufacturers.

About Healthy Brand® Oil Corporation:

Founded in 2004 and headquartered in Long Island City, New York, Healthy Brand Oil provides multipurpose and specialty edible oil solutions to foodservice operators and the food manufacturing industry. At Healthy Brand Oil, we offer a complete line of products that are always certified OU Kosher and Zero Grams Trans Fat per Serving. Focusing on natural and specialty blends including Non-GMO Verified and expeller pressed oils; Healthy Brand is

committed to supplying premium oils that offers exceptional flavor profiles, increase productivity, are environmentally responsible and health conscious. Please contact us at info@healthybrandoil.com or call us at 718.937.0806.