



FilterBrite® Oil Purifier

The Choice is Clear!

GOAL: OPTIMAL FRIED FOOD QUALITY

The frying of foods is one of the most popular cooking methods in use today. This popularity is due to the fact that it is fast and convenient. With proper oil management practices, deep frying can produce consistent, great tasting foods. Managing oil quality is a key element in serving high quality food and keeping customers satisfied.

HOW FRYING WORKS:

Even though frying is one of the most widely used practices for cooking food, it is one of the least understood cooking methods. Deep frying is a process where many simultaneous changes occur in the fry vat during cooking, such as:

- **Moisture In The Food Turns To Steam**
- **Oil Temperature Constantly Fluctuates**
- **Dehydration Of The Outer Food Surface**

Additionally, vaporization occurs releasing steam from the fried food. The release of steam prevents oil from penetrating the surface of the food, which prevents the food from becoming saturated with oil. However, low cooking temperatures and longer cooking times can cause more steam to be released than desired, which can result in the food absorbing more oil. For **optimal fried food quality**, a balance must be achieved between cooking temperature and cooking time.

CHALLENGE: COOKING OIL DEGRADATION

Water, air, heat, light and food sediment are the primary degradation factors. These five components have a large role in hydrolysis, oxidation, and polymerization of cooking oil.

Hydrolysis is a chemical reaction in which water breaks down a compound. Moisture from the food provides water for hydrolysis. When hydrolysis occurs in oil, glycerol, free fatty acids, salts and soap by-products develop.

Oxidation is the process in which oxygen (air) reacts with the unsaturated fats in oil, producing peroxides. During oxidation, peroxides break down into hydrocarbon, keton and aldehyde by-products, contributing to unfavorable food flavors and odors. Light increases oxidation. It should be a common practice to protect oils from light to slow the oxidation process. Trace metals in oil, such as copper and iron, can also promote oxidation.

Polymerization is a chemical reaction in which monomers combine to form polymers. In the process of frying, primary oxidation products formed in the oil can react at the elevated temperatures to form polymers. So why is Polymerization bad for oil? Oil viscosity increases as Polymerization occurs, increasing the likelihood of food to absorb oil. This causes greasy, poor quality food.

Oil degradation accelerates the concentration of soluble Total Polar Materials (TPMs), such as free fatty acids, soaps and trace metal by-products, which diminishes food quality.



DISCO®

FilterBrite® Oil Purifier

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SOLUTION: FILTERBRITE® OIL PURIFIER

Oil degradation cannot be reversed or completely stopped, however, the rate of degradation can be decreased. Proper oil management and regular use of FilterBrite® Oil Purifier will:

- Reduce Total Polar Material (TPM) concentration
- Increase the usable life of oil
- Improve the quality of frying oil
- Help produce consistent, high quality food

FilterBrite® is an adsorbent powder that attracts and removes the by-products that are produced during the frying process. Free fatty acids, odors, off-colors, soaps, metals, and other by-products are trapped in the pores of FilterBrite®, and removed from the oil, leaving behind clean cooking oil. Clean oil produces consistent and high quality food.

Additionally, removing the TPM's from the oil by using FilterBrite® Oil Purifier will extend the usable life of cooking oil. Its simple – with TPM concentration reduced, oil degradation is slowed! Many foodservice operators prematurely dispose of their oil before its actual discard point. This is very expensive and can have a significant impact on food costs. Filtering with FilterBrite® Oil Purifier extends the usable life of the cooking oil allowing restaurant operators to put profits in their pockets, not down the grease drain!

FILTER RIGHT, USE FILTERBRITE®

We can help! By implementing an easy oil management plan, custom-tailored to your operation using FilterBrite® Oil Purifier, we can demonstrate improved PROFIT potential! For more information on our oil management tools, please contact Disco Inc. or your foodservice supplier today.

SPECIFICATION GUIDE

Item Number	Description	Pack
BR20	Filter Brite® Oil Purifier, Bulk w/portion scoop	60 portions / case
FB560	Filter Brite® Oil Purifier, Portion Pack	60 packs / case

FilterBrite® is also available in Disco® FilterBrite® Filter Pads. No need to add the powder, because the powder is in the paper.


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 800-523-3814 • DISCOINC.COM

