



Frymax® Soy Supreme Frying Oil

As a high-oleic soybean oil, the Frymax Soy Supreme minimizes unhealthy saturated fats and unstable polyunsaturated fats. This results in an oil that is stable in the fryer and will extend fry life.

Frymax Soy Supreme is a clear frying oil made from 100% high oleic soybean oil. Frymax Soy Supreme has zero grams of trans-fat per serving and provides outstanding fry life vs. traditional soybean or high oleic canola oils.

FRYMAX oils are subjected to additional trace metal reduction and our ultra-purification process. This process is unique to Stratas, and was developed to remove impurities from the oil, thereby improving flavor and increasing fry life.

Pack: 1/35 Pound JIB Net Case Wt.: 35.0 lb. Stratas Code: 104020 FR

VIP Code: 700044

Features & Benefits



- 100% High Oleic Soybean Oil
- Enhanced performance vs. Regular Soybean Oil
- Excellent Fry Life
- Zero Grams Trans-Fat Per Serving

Butter Flavored Oil

Whirl Butter Flavored Oil **Sodium Free**

Whirl butter flavored oil adds delicious butter flavor to everything you make, without the hassles of butter or margarine. Whirl's authentic butter flavor makes it great for brushing on pizza crusts and breadsticks and as a replacement for butter or margarine in wing sauces. Best of all, Whirl is up to half the cost of butter! Sodium-Free Whirl butter flavored oil is perfect for chefs who want to control the salt level in their recipes. It's an ideal replacement for unsalted butter in sauces, marinades and baking applications, and is excellent for use in low-sodium diets.



Pack: 3/1 Gallon Net Case Wt.: 23.3 lb. Stratas Code: 103515 L1

VIP Code: 700153

Features & Benefits



- Use for Grilling, Sautéing and Pan Frying
- Superb in Sauces, Roux and Marinades
- Won't Scorch at High Cooking Temps like Butter or Margarine
- Maintains Great Butter Flavor Even in High Heat Applications
- No Need to Clarify or Refrigerate
- No Waste, 100% Useable
- Up to Half the Cost of Butter



Sweetex Golden Flex® Cake and Icing Shortening

Revolutionary non-PHO soybean-based shortening that provides PHO functionality without the PHO. Golden Flex expands the reach of non-PHO shortenings into the more challenging baking applications. Unlike most non-PHO shortenings which suffer reduced functionality and flexibility compared to PHO shortenings, Golden Flex is a true PHO-free drop-in replacement.

Sweetex Golden Flex Cake and Icing Shortening is a zero grams trans-fat soy-based shortening developed for use in hi-ratio cakes. Cakes made with this product have outstanding flavor and texture. Brilliant white icings made with Sweetex Golden Flex have superior spreadability and excellent mouthfeel.

Pack: 1/50# Cube Net Case Wt.: 50.0 lb. Stratas Code: 106268 TH

VIP Code: 700167

Features & Benefits



- Soybeans Grown in the USA
- Higher Yield and Volume Than Traditional Zero-Trans Shortenings
- Brilliant Creamy White Icings and No Waxy Mouth-Feel or Off-Notes
- Outstanding Texture and Flavor
- Superior Spreadability
- Produces Outstanding Decorating Icings
- Zero Grams Tran-Fat Per Serving

Sterling
SALAD OIL



Sterling® Soybean Salad Oil

A light option, both with zero trans-fats and a clear color, Sterling works well in salads, pan frying, grilling, and beyond.

Sterling is made from a blend of premium soybean oil and high oleic soybean oil and is excellent for light frying applications. It has a light, clear color, outstanding clarity and a non-oily taste providing superb performance in salads and more.

Pack: 3/1 Gallon Net Case Wt.: 23.2 lb. Stratas Code: 104040 S9

VIP Code: 700029

Features & Benefits



- Premium Salad Oil for a Light, Clear Color
- Blend of High-Oleic Soybean and Premium Soybean Oils
- Outstanding Clarity
- Superb Performance in Salads and More
- Light Non-Oily Taste
- Zero Grams Trans-Fat Per Serving