

# **Patent pending! Saving frying oil ! 100% plant ! GREX for frying oil**

- 1 bottle = 1 liter (920g)
- 1 bottle can be blended to 360L cooking oil
- You can be used with any type of cooking oil
- Reduces fryer temperature by 5 to 10° C, saving on energy costs.
- You can be used for deep frying, deep frying, tempura, tofu frying, snack foods, etc, Can be used for frying any kind of material.
- **40-60% reduction in the amount of frying oil used.**
- **Waste oil can be reduced by more than 50% and CO2 emissions can be reduced.**
- Contributes to carbon footprint labeling and achievement of the UN SDGs.
- Ingredients: canola oil, vegetable and fruit and seaweed fermentation extract.



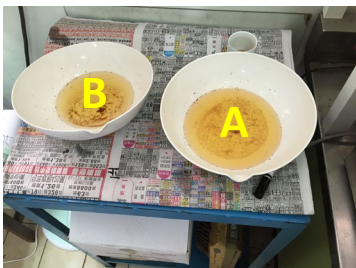
【Testing facility: Taiwanese oil manufacturer's food laboratory】

1. Blend 50 ml of GREX to 18L edible oil in 2 days before test.
2. On the day of the test, put the same amount of oil without blend and GREX blended oil in a pan.
3. Fry frozen chicken nuggets every 30 minutes under the same conditions.
4. No additional oil

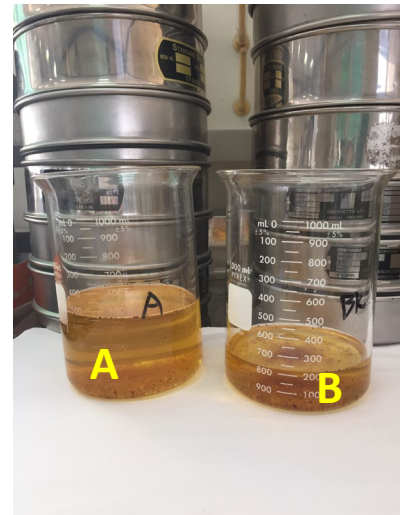


【Fried food color】

A is Color is stable from beginning to end  
B is darker than the 4th time



**A is GREX blended oil**  
**B is not GREX blend oil**



At the end of the test, the amount of oil left in the pan was placed in a beaker to see the difference in volume, and **found that GREX blend oil A left more than twice as much oil as B, the oil without blend. This suggests that the GREX reduces the amount of the frying oil by 50%.**

# Basic GREX Operating Manual

The method of use depends on the structure of the site. It will change, so please do not hesitate to contact us. We will visit your work area and design the appropriate usage.



Measure 50 ml of GREX per 18 L of cooking oil before two days and blend it into the edible oil.

Blend the GREX by stirring with long chopsticks or other long object, and then the mixture in slowly. It is best to pre-blend the GREX into all the oil in your inventory for best results and operation.

After pre-blend GREX into edible oil, store it with plastic wrap or tin lid over the top of the can to prevent foreign matter from blending.



1. If you want to start using from the time of oil change, after the fryer has been cleaned after oil waste, put the pre-blended GREX blend oil into the fryer and use it as usual.
2. For establishments without waste oil, clean the oil and fryer as usual, and after cleaning, Start using GREX mixed oil from adding oil.

[Data collection]  
To manage cost-effectiveness, collect necessary data such as actual number of frying oils used, sales comparisons, etc.



After business hours, please be sure to add oil to the GREX blend oil before leaving. If you are cleaning the oil and fryer at night, return the oil to the fryer after cleaning, add GREX blended oil up to a certain amount, and mix it well by stirring with chopsticks to avoid burns. If the oil and fryer are cleaned in the morning, let the oil temperature drop to around 100 degrees Celsius during the night, add GREX blended oil up to a certain amount, and mix well by stirring with chopsticks to prevent burns. This will regenerate the oil by the next day.

