



Your Partner For Clean Frying Oil.

We offer our customers more than adsorbent purifiers to clean their frying oil. We offer a fully integrated program that includes product, training, delivery, performance, and support.

Our specialists work with you to optimize your frying operation and oil quality. Let's develop a strategy that will keep your oil fresher longer – **pure and simple.**

DALSORB® protects frying oil from:

- **Off-odors**
- **Off-flavors**
- **Off-colors**
- **Free fatty acids**
- **Polar compound formation**

Contact Us

374 Route 22
P.O. Box 489
Whitehouse, NJ 08888

Brian Cooke
502 396 0391
dalsorb@dallasgrp.com
www.dalsorb.com