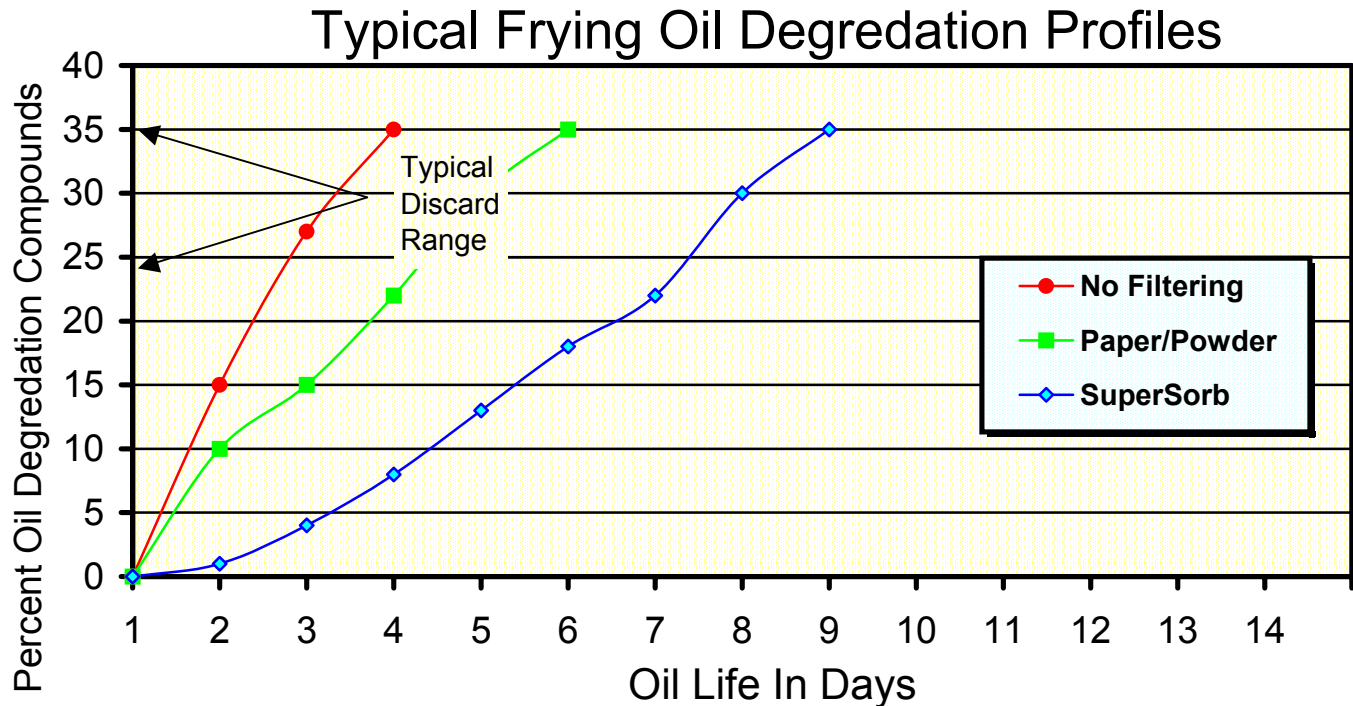


# TYPICAL COOKING OIL BREAKDOWN PROFILES



Maintaining the golden color and fresh Quality of cooking oil is the way to keep fried foods looking good and tasting great. Until recently that meant changing cooking oil every few days. Now, there is a way to change this costly practice with *SuperSorb*® Filtration systems. Put it to work and you will pile up the savings.

*SuperSorb*® CarbonPad removes harmful contaminants from cooking oil more effectively than competitive products. As a result the usable life of cooking oil is extended to 200% or even more without adverse effect on the natural taste and color of fried foods.

*SuperSorb*® CarbonPad filtration systems are designed to adsorb oil breakdown products through activity from activated carbon without adverse side effects. Some oil treatments, such as diatomaceous earth (DE) or perlite, are merely filter aids, and have no specific affinity for oil contaminants. Other treatments contain antioxidants, such as citric acid, that decompose at hot oil temperatures into undesirable contaminants. Still other agents, such as magnesium silicate, while effectively adsorbing some oil contaminants like color bodies, can react with oil components to generate soluble soaps.

Filtercorp has an experienced technical service staff to assist you. For more information on product properties or method of use, please contact:

Filtercorp  
*SuperSorb*® Filtration Systems  
2585 South Sarah Avenue, Fresno, CA 93706  
Tel: (559) 495-3140 Fax: (559) 495-3145  
Tel: (800) 473-4526  
[www.filtercorp.com](http://www.filtercorp.com)



Information herein contained is accurate to the best of our knowledge. Suggestions are made without warranty or guarantee of results. Before using, user should determine the suitability of the product for his intended use and user assumes the risk and liability in connection therewith. We do not suggest violation of any existing patents or give permission to practice any patented invention without a license.