

# 5l. Culinary oil HOSSO OMEGA 9



Refined High Oleic Sunflower Oil

No Allergens and GMO

Contains monounsaturated oleic acid (OMEGA 9)

80% min.

High oleic sunflower oil

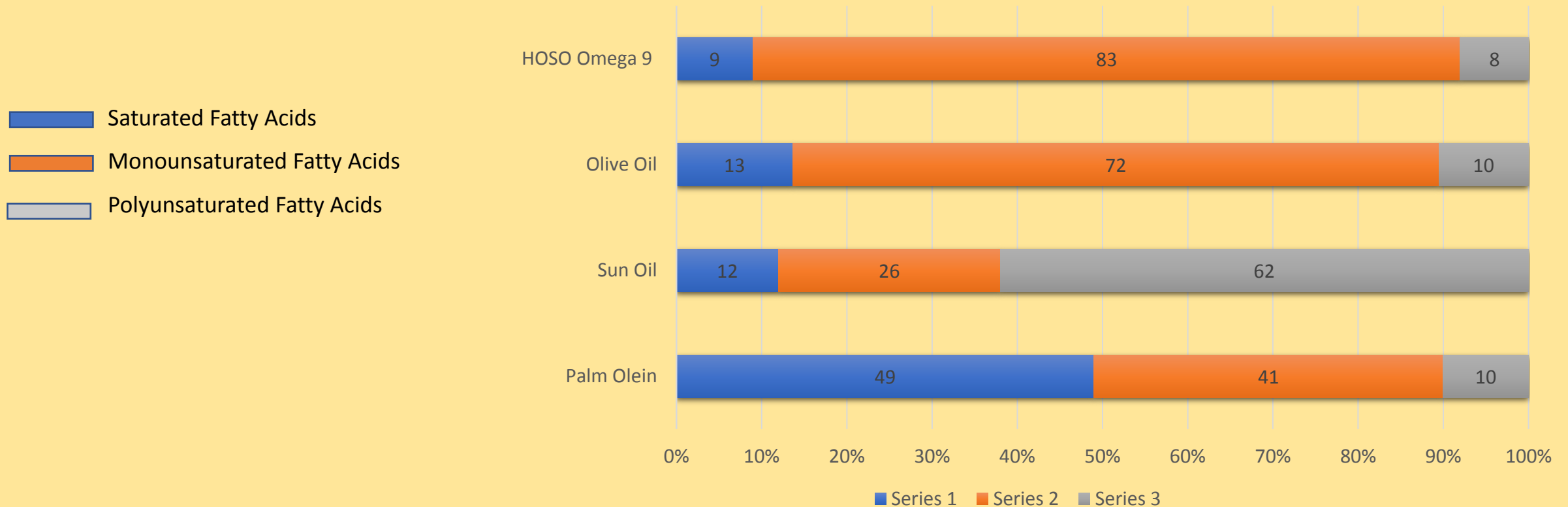
# HOSSO Omega 9- The New Sunflower Oil

- Derived from a new brand of sunflower seeds first developed by the end of 20<sup>th</sup> century – natural hybrid of selected seeds (not GMO)
- Contains 80% + monounsaturated oleic acid (Omega 9) – a guarantee for high oxidation stability both under high heat treatment as well as during long repeated usage and storage.
- Its chemical structure is almost identical to olive oil, but with neutral taste and flavor.
- Contains also the additive E 900 which prevents foam formation and sizzling and scales down the process of formation of polar substances during high temperature treatment.

# HOSSO Omega 9 – The New Sunflower Oil

- **Natural Product** – derived from High Oleic brands of sunflower

## Fatty Acids Composition



# HOSSO Omega 9- The New Sunflower Oil

## Advantages at high temperature treatment

### ✓Economical and Effective

- High smoking point – 234 °C
- Less migration into the food, reducing the consumption.
- Long term use – sustained quality during continuous heating, allowing for 3-4 times higher production yield.
- Multiple usage – allowing for treatment of different products in the same oil with no quality degradation.

# HOSSO Omega 9 – The New Sunflower Oil

## Measuring the effectiveness

### How do we measure the effectiveness?

- By measuring the yield ratio (food processed per unit of oil) up to the point when the oil is no longer fit for use.

### When is the oil no longer fit for use?

When used continuously the oil undergoes through chemical transformations which, after reaching a critical level, exhaust its ability to cook and harm the quality of the food. Defining the “critical level” is economically very important, because an early change of the oil leads to unnecessary losses, while a late change of the oil leads to food deterioration and health issues. Most of the cooks have learned to spot the critical level based on their experience. But there also is a way to measure it with Oil Testers, which give exact data for the oil’s content of Polar Compounds – substances “responsible” for the exhaustion of its abilities. It was established that the Total Polar Compounds (TPC) content should not exceed 25% for the oil to be still usable and effective.



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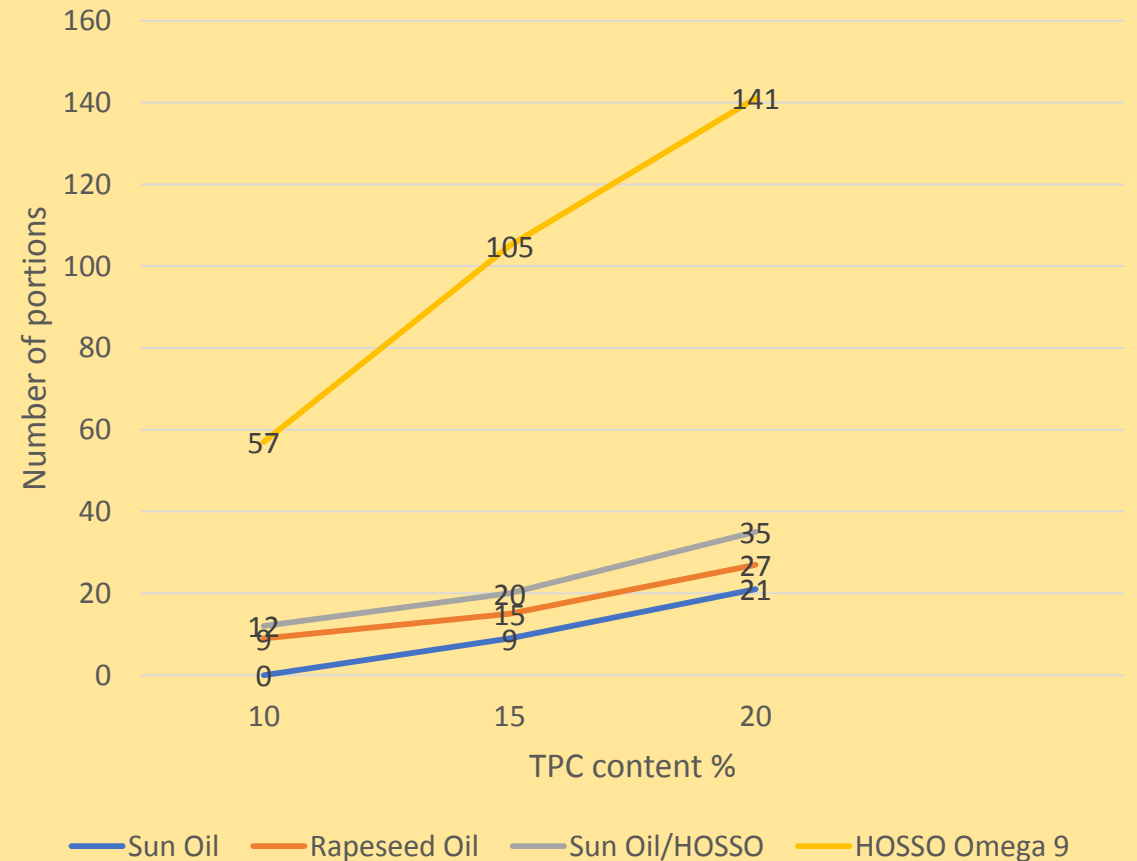
## Measuring the Effectiveness

The following tests have been performed taking 20% TPC content as the border-line.

The following test measures the rate of TPC formation while frying identical portions of French fries in different oils. (See chart)



Rate of TPC formation in relation to the number of portions fried.



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Comparison between HOSO Omega 9 and double fractionated palm olein – practical test results

	Double fractionated Palm Olein 10l.	HOSO Omega 9, 10l.
Time to reach 180 C	14 – 15 min	11 min
Time for cooking and end weight of:		
French Fries, pre-cooked, 9x9 cm, 200 gr. portion	3 min. – 145 gr.	2 min. 42 sec. – 145 gr.
French Fries McCain, boat shaped, 200 gr.	3 min. – 135 gr.	3 min. – 145 gr.
Raw potatoes, 200 gr.	14 min. – 175 gr. Temperature drop to 122 C	10 min. – 175 gr. Temperature drop to 139 C
Zucchini, 200 gr.	5 min. 10 sec. - 180 gr.	3 min. 50 sec. - 190 gr., crunchier
Chicken Nuggets	2 min. 15 sec. – 270 gr.	1 мин. 50 sec. - 300 gr.

# HOSSO Omega 9 – The New Sunflower Oil

## Better looks and quality of the food

### Frying

- Fast creation of golden, crunchy upper layer
- Does not soak into the food, preserves its natural moisture
- Does not alter the natural taste and freshness of the food.
- **Breaded food**
- Seals and keeps the coating fresh
- Golden, tasty looks
- Sustained quality of the food throughout the whole working cycle
- No bad aftertaste
- Drastically reduced smell transfer when used on different products

# HOSSO Omega 9 – The New Sunflower Oil

## Easy to handle

- Does not sizzle
- Low risk (high smoking point)
- Can be filtered cold (unlike the saturated frying fats)

## ✓Other benefits

- Good for neutral taste salad dressings, souses, hand made mayo, etc.
- Stable and suitable for long-term storage
- Longer product shelf-life
- Healthy

# HOSSO Omega 9 – The New Sunflower Oil

Dear Partners,

Thank you for your time!

We hope we gave you some useful information.

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- Effective
- Profitable
- Long-term use
- High smoke point 234 °C
- High Omega 9 – min 80% max 90%
- Contains Vitamin E
- Healthy