



**A PROVIDER OF INNOVATIVE,
EFFECTIVE AND HEALTHY
OILS AND INGREDIENTS**

Experience

FOODSERVICE INDUSTRY

RESTAURANTS
FAST FOOD
DONATS CAFE
HOTELS
CATERING
BACKERY

FOOD PRODUCERS

SNACKS
CONFECTIONERY
SEMI-FINISHED
PRODUCTS
BAKERY
OIL BLEND PRODUCERS
POPCORN
SOUSES
BREAKFAST FOOD

CATERING

SCHOOLS
COLLEGES
UNIVERSITETS
HOSPITALS
OTHER

**A PROVIDER OF INNOVATIVE, EFFECTIVE AND HEALTHY
OILS AND INGREDIENTS FOR**

EFFO Geography of Activities



Major Health Trends of the USA

CARDIOVASCULAR DISEASES

80%

Cases of death related to cardiovascular diseases.

OBESITY

20%

Over the past 10 years, the number of people facing issues with excess weight has increased by 20%.

DIABETES

100%

Over the past 5 years, the number of people diagnosed with diabetes has doubled.

The World Health Organization identifies **excessive consumption of saturated fats** and trans fats as one of the main factors contributing to the increase in these diseases.

Heart Healthy Oils

FDA now intends to exercise enforcement discretion over the use of two qualified health claims characterizing the relationship between consumption of **oleic acid** in edible oils (containing at least 70% of **oleic acid** per serving) and reduced risk of coronary heart disease. **Oleic acid** is a monounsaturated fat which, when substituted for fats and oils higher in **saturated fat**, may reduce the risk of coronary heart disease.

The FDA intends to exercise enforcement discretion for the following qualified health claims:

“Supportive but not conclusive scientific evidence suggests that daily consumption of about 1½ tablespoons (20 grams) of oils containing **high levels of oleic acid**, when replaced for fats and oils higher in saturated fat, may **reduce the risk of coronary heart disease...**”

American Heart Association EPI:

«... mortality significantly improved when plant-based monounsaturated fatty acids replaced saturated fatty acids (15% lower risk for mortality), refined carbohydrates (14% lower risk), or trans fat (10% lower risk for mortality), in an equivalent number of calories the diet.»

Oleic Acid = Omega 9 Content in Vegetable Oils



SOYBEAN OIL



>25%



CANOLA OIL



>25%



**TRADITIONAL SUNFLOWER OIL
(EFFO CHEF)**



30%



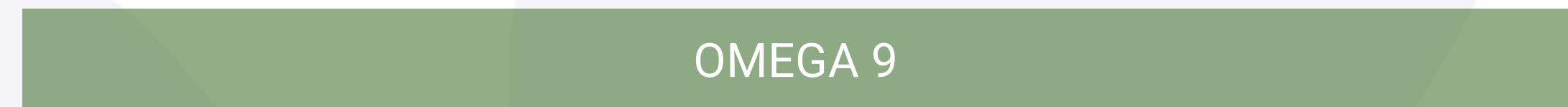
OLIVE OIL



>75%



**HIGH OLEIC SUNFLOWER OIL
(EFFO DEEP FRY)**



>82%

WHAT MAKES EFFO PRODUCTS TRULY UNIQUE?

A UNIQUE COMBINATION OF FUNCTIONAL AND HEALTH BENEFITS:

GREAT EFFICIENCY

REDUCES FOOD-COST, INCREASES MARGIN

GREAT FOOD QUALITY

THE TASTE OF THE DISH, NOT THE OIL

GREAT HEALTHINESS

HEALTHY OIL FOR A HEALTHY LIFE



A hand is holding a white Testo 270 infrared thermometer. The device has a green LCD screen showing '5.0' and '100% TPM'. Below the screen, it says 'Auto Hold' and '507.1°C'. There are buttons for 'HOLD' and a power button. The background is a blurred metal fryer basket.

EFFO

GREAT EFFICIENCY

- **LASTS 3 TIMES LONGER THAN YOUR EXISTING OIL**
- **MORE CYCLES OF FRYING**
- **MUCH LESS ABSORPTION IN A PRODUCT**
- **LOW SMOKE CONTENT DUE TO THE HIGH SMOKE POINT**



EFFO

GREAT FOOD QUALITY

- COOKED FOOD STAYS FRESH LONGER
- DELICIOUS GOLDEN CRISPY CRUST
- HIGHLIGHTS INGREDIENTS' NATURAL FLAVORS

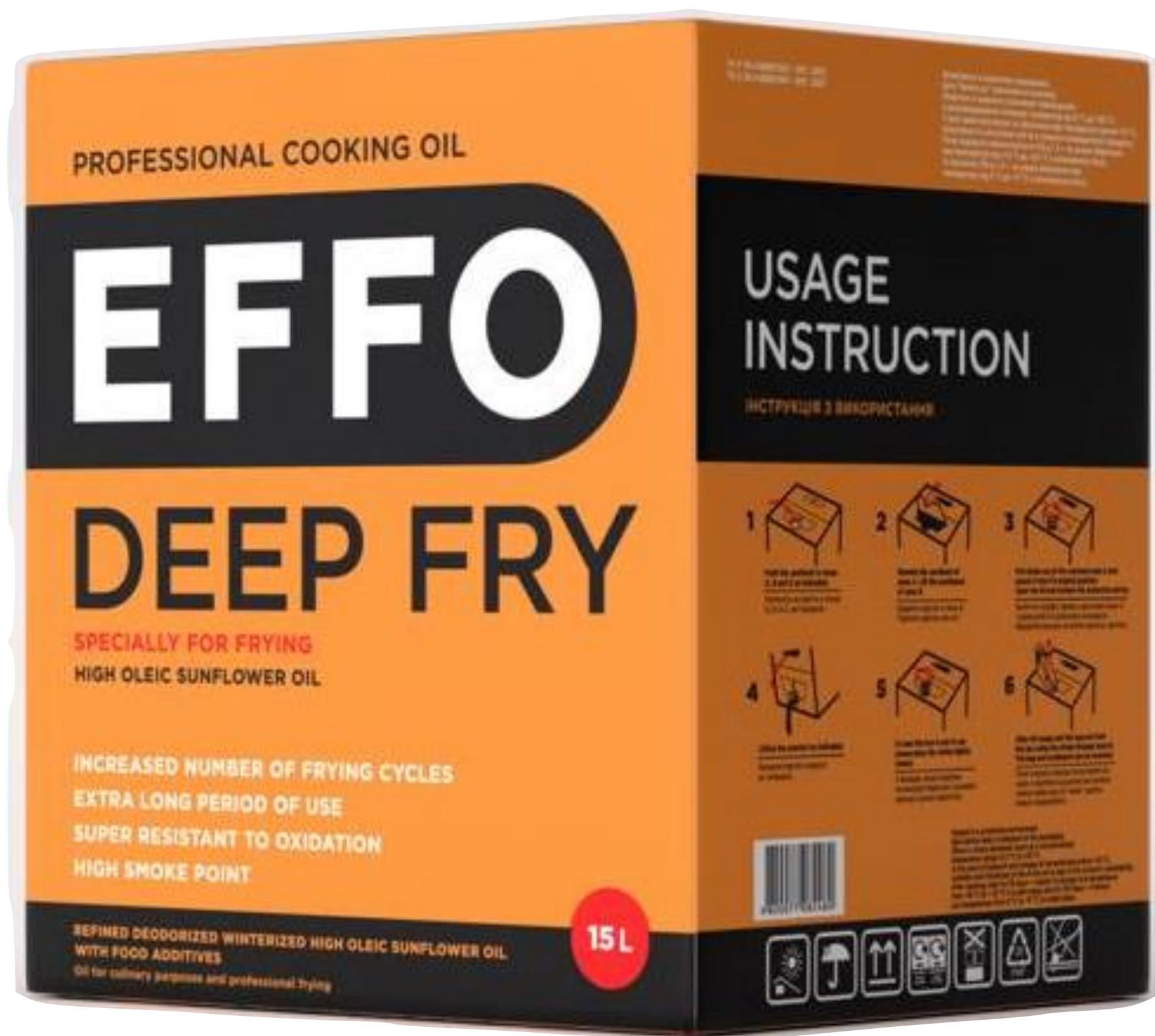


EFFO

GREAT HEALTHINESS

- NON-GMO, TRANS FATS
- HEART-HEALTHY (FDA)
- REDUCES BAD CHOLESTEROL (LDL)
- REDUCED HARDENING OF ARTERIES

PROFESSIONAL COOKING OILS



EFFO DEEP FRY

SPECIALLY FOR FRYING

**100% HIGH IN OMEGA 9
SUNFLOWER OIL WITH
FOOD ADDITIVES**

LASTS UP TO 3 TIMES LONGER

MORE FRYING CYCLES

LESS ABSORPTION IN A PRODUCT

100%

HIGH OLEIC
SUNFLOWER OIL

445°F

HIGH SMOKE POINT

LASTS UP TO

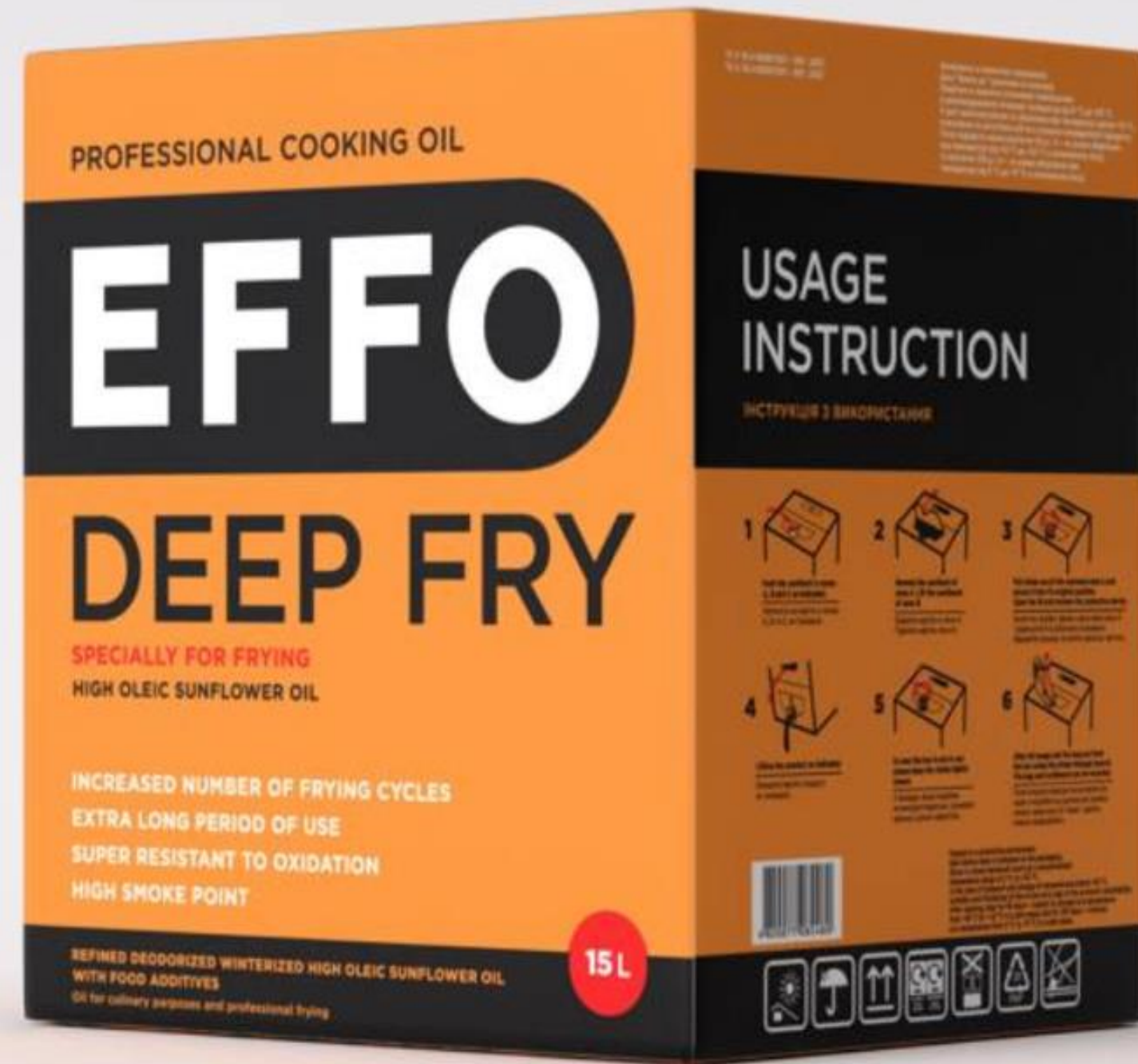
3

TIMES LONGER

20 LB

30,2 LB

ONE OIL FOR ALL PURPOSES!



Perfect for Frying, Grilling
Making marinades
Dressing salads
Baking

FOOD PRODUCTION



BUSCUITS



WAFERS



BAKERY
PRODUCTS



POPCORN



CHIPS



SAUCES

OTHER PRODUCTIONS

PROFESSIONAL COOKING OILS



EFFO CHEF

FOR UNIVERSAL COOKING USE

100% SUNFLOWER OIL WITH
FOOD ADDITIVES

MORE FRYING CYCLES
LESS ABSORPTION IN A PRODUCT
GOLDEN CRISPY CRUST

100%

SUNFLOWER OIL

400°F

HIGH SMOKE POINT

LASTS UP TO

2

TIMES LONGER

20 LB

35 LB

PROFESSIONAL COOKING OILS



SUNFLOWER OIL



EFFO MASTER BLEND

LIQUID SHORTENING FOR FRYING

SOYBEAN + SUNFLOWER OIL
BLEND WITH FOOD ADDITIVES

HIGH PERFORMANCE FORMULA

UNIQUE BALANCE OF OMEGA 3, 6, 9
NON HYDROGENATED

100%

VEGETABLE OIL

UP TO

50%

LONG LASTING

20%

SUNFLOWER OIL

35 LB

PROFESSIONAL COOKING OILS

EFFO MASTER BLEND PREMIUM

BEST FOR PAN FRYING, GRILLING
AND SALAD DRESSINGS

SOYBEAN + SUNFLOWER OIL
BLEND

HIGH PERFORMANCE FORMULA
UNIQUE BALANCE OF OMEGA 3, 6, 9
NON HYDROGENETED



SUNFLOWER OIL



100%

VEGETABLE OIL

UP TO
50%

LONG LASTING

20%

SUNFLOWER OIL

NO PRESERVATIVES
NO ADDITIVES

1 GAL

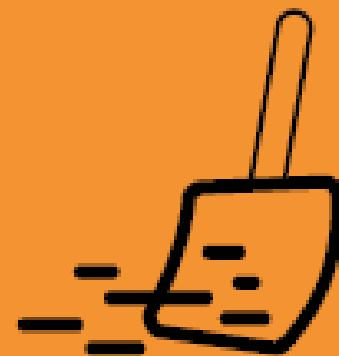
HOW TO USE OIL EFFECTIVELY?



- 1** Before frying remove all moisture and crumbs from the product (as much as possible)



- 2** Don't overfill the frying basket



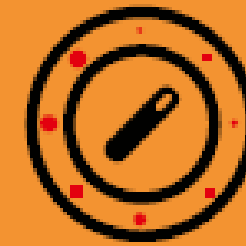
- 3** Regularly remove the particles of products that remain in the oil



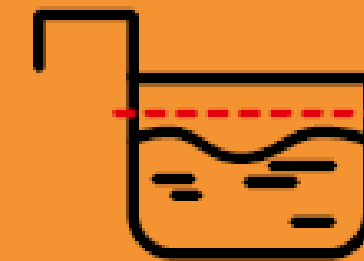
- 4** Cover the fryer when it is not used



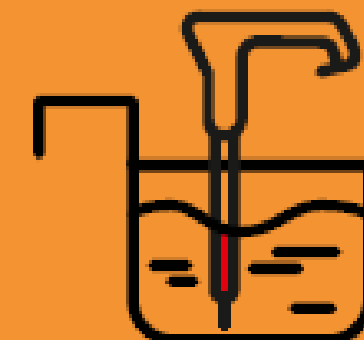
- 5** Fry at the right temperature



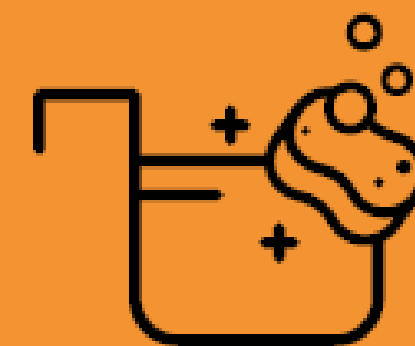
- 6** Turn off or turn down the temperature when the fryer is not used



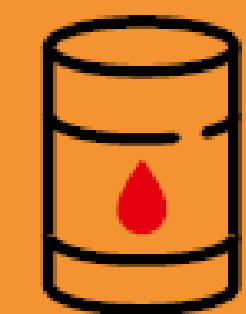
- 7** Filter daily and top up the fryer with fresh oil



- 8** Use Testo 270 to determine if you need to change the oil



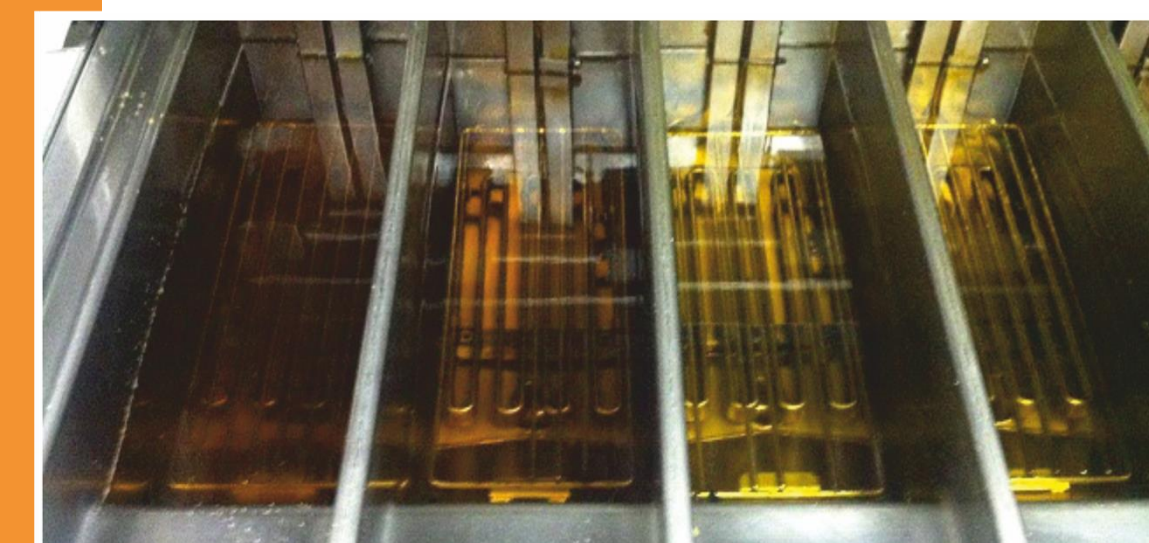
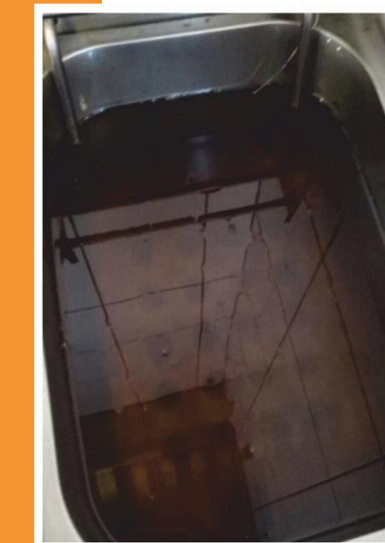
- 9** Wash and dry the fryer thoroughly before loading it with new oil



- 10** Dispose of used oil responsibly

!!! The color of the oil is not at all a criterion for assessing the quality of the oil.

!!! Look at the final dish, not the oil.



CONVENIENT AND ERGONOMIC PACKAGING



100% Recyclable packaging

- Functional design was created with chefs
- 100% recyclable
- Has 80% less plastic compared to JIB
- Less space for storing in the kitchen
- Less storage space for used boxes



YouTube channel with training videos



@EFFO.ProfessionalCookingOil



EFFO.
How to use



EFFO.
New efficiency for Professionals



OIL TESTING.
Key performance indicators



EFFO.
Napkin test

Sunflower Kernels

Sunflower kernels are a healthy source of fiber, protein, vitamins, and minerals. They can be eaten by the handful or used in many other dishes.

STERILIZED SUNFLOWER
KERNELS, READY TO EAT

5 LB
JAR

5 LB
BIB

USE FOR BAKING, SNACKS,
SALADS AND BREAKFAST DISHES



Raw sunflower kernels

Sunflower kernels in a 50LB bulk package offer excellent value for businesses by reducing packaging costs and ensuring a consistent supply for high-demand operations.

They are ideal for bakeries, snack production, and large-scale foodservice applications, providing a versatile and nutrient-rich ingredient.

RAW

**50 LB
BAG**

**USE FOR BAKING, SNACKS, SALADS
AND BREAKFAST DISHES**



Pumpkin kernels

Pumpkin kernels are valued for their nutty flavor, crunchy texture, and health benefits, including high protein content and healthy fats.

STERILIZED PUMPKIN
KERNELS, READY TO EAT

5 LB
JAR

USE FOR BAKING, SNACKS, SALADS
AND BREAKFAST DISHES



Toasted sesame seeds

Sesame seeds are rich in protein, vitamins, minerals, and antioxidants. They are commonly added to certain foods to provide a nutty flavor and crunchy texture.

TOASTED,
READY TO EAT

FOR ASIAN DISHES, SALAD
DRESSINGS AND MARINADES

5 LB
JAR



Our Production is Certified and Approved



BIOSUISSE
ORGANIC



International
Organization for
Standardization

**HEALTHY OILS
EFFECTIVE BUSINESS**



**Oleic
Solutions**