

Company: Pizza chain in Canada, **Ingredients:** Meat & Vegetables
Fry Oil: Canola Oil ,**Oil Supplement:** OLICO(GREX)

Before OLICO Use

Prior to using OLICO, baseline oil usage was first established. According to Pizza restaurant staff , fryer oil is changed out every 5 days on average.

Fryer Oil Life Before OLICO Use
5 Days

The District Sales Manager at Pizza restaurant personally oversaw the adding of OLICO to new canola oil, as well as adding the treated oil to the fryers. Daily oil testing (using the 3M test strips) was carried out by Pizza restaurant staff.

After OLICO Use

After 9 days of continuous use, the OLICO treated fryer oil finally needed to be changed out. This was confirmed by the 3M test strips, as well as indicated by the oil beginning to smoke.

Fryer Oil Life After OLICO Use
9 Days

The results indicate that the OLICO(GREX) treated fryer oil lasted an additional 4 days, which is an 80% increase in oil life. Additionally, upon discussing the test results with Pizza restaurant, we discovered that by having restaurant staff balance the fryer load between the two fryers more evenly, an extra 1-2 days of oil life is achievable.

Overall, the results of this case study are in line with the 80-100% oil life extension, as originally predicted. Moreover, OLICO(GREX) supplementation resulted in 44.44% less wasted oil.

Sampling of photos taken during testing: Fryer Unit



French Fry Test



Company: Restaurant Chain in Australia, **Ingredients:** Meat, Seafood & Vegetables **Fry Oil:** Soybean & Corn Oil, **Oil Supplement:** OLICO(GREX), **Test Duration:** 60 Days

A restaurant chain in Australia with 100 locations agreed to test OLICO(GREX) in their commercial kitchens – the primary goal being to measure the product’s ability to extend the life and performance of fry oils, in this case a blend of soybean and corn oil.

Prior to using OLICO(GREX), a baseline oil consumption was first established. The restaurant operator was typically replacing their fryer oil 3 times every 2 weeks and filtering it daily.

Before OLICO(GREX) Use

Total Oil Consumption (30 days)	Total Oil Cost (30 Days)
21,600 litres of soybean/corn oil	\$52,400

After establishing a reliable baseline, the OLICO(GREX) oil supplement was added to new soybean/corn oil at a ratio of 1 part OLICO(GREX) to 360 parts of soybean/corn oil. The following are the company’s results.

After OLICO(GREX) Use

Total Oil Consumption (30 days)	Total Oil Cost (30 Days)
10,800 litres of soybean/corn oil	\$26,200

The net effect of supplementing their soybean and corn oils with OLICO(GREX) was a sustainable improvement in fry oil performance, and in this case, doubled the functional performance life of their fry oils. Moreover, OLICO(GREX) supplementation resulted in 50% less wasted oil overall.

The operator also reported being able to lower their fryer temperature by approx. 5 degrees Celsius with no sacrifice in fry oil performance.