



OLICO

Vegetable Oil Performance Test

Company: Pizza Pizza Ltd.
Ingredients: Meat & Vegetables
Fry Oil: Canola Oil
Oil Supplement: OLICO

This report summarizes the results of using OLICO, an all-natural fry oil antioxidant, to extend the performance life of canola oil used in Pizza Pizza's deep fryers.

Working with the District Sales Manager at Pizza Pizza, OLICO was tested in Winnipeg locations in June of 2019, to verify the performance claims of the product – mainly the ability to extend the performance life of fryer oil by 80 – 100%.

To measure results, 3M Oil Quality Test Strips #1004 (sourced from Gordon Food Service) were utilized to track the performance of the treated oil over time. Testing was repeated every 24 hours to analyze if OLICO was working to extend fryer oil life.

Before OLICO Use

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

Fryer Oil Life Before OLICO Use
5 Days

The District Sales Manager at Pizza Pizza 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 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 treated fryer oil lasted an additional 4 days, which is an 80% increase in oil life. Additionally, upon discussing the test results with Pizza Pizza, 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 supplementation resulted in 44.44% less wasted oil.

Sampling of photos taken during testing:

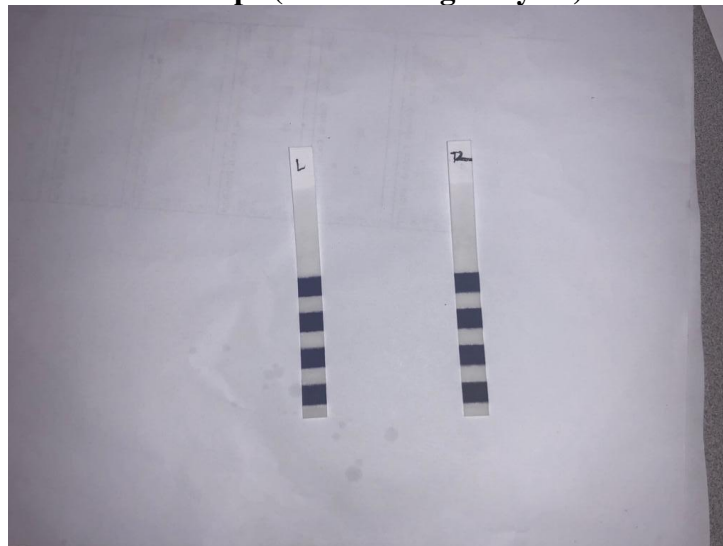
Fryer Unit



French Fry Test



3M Oil Test Strips (Left and Right fryers)





OLICO

Vegetable Oil Performance Test

Application: Restaurant Chain
Ingredients: Meat, Seafood & Vegetables
Fry Oil: Soybean & Corn Oil
Oil Supplement: OLICO
Test Duration: 60 Days

A metropolitan restaurant chain with 100 locations agreed to test OLICO 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, 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 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 oil supplement was added to new soybean/corn oil at a ratio of 1 part OLICO to 360 parts of soybean/corn oil. The following are the company’s results.

After OLICO 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 was a sustainable improvement in fry oil performance, and in this case, doubled the functional performance life of their fry oils. Moreover, OLICO 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.