



 **Filtratech[®] ULTRA**

Enhancing the life of used cooking/ edible oil

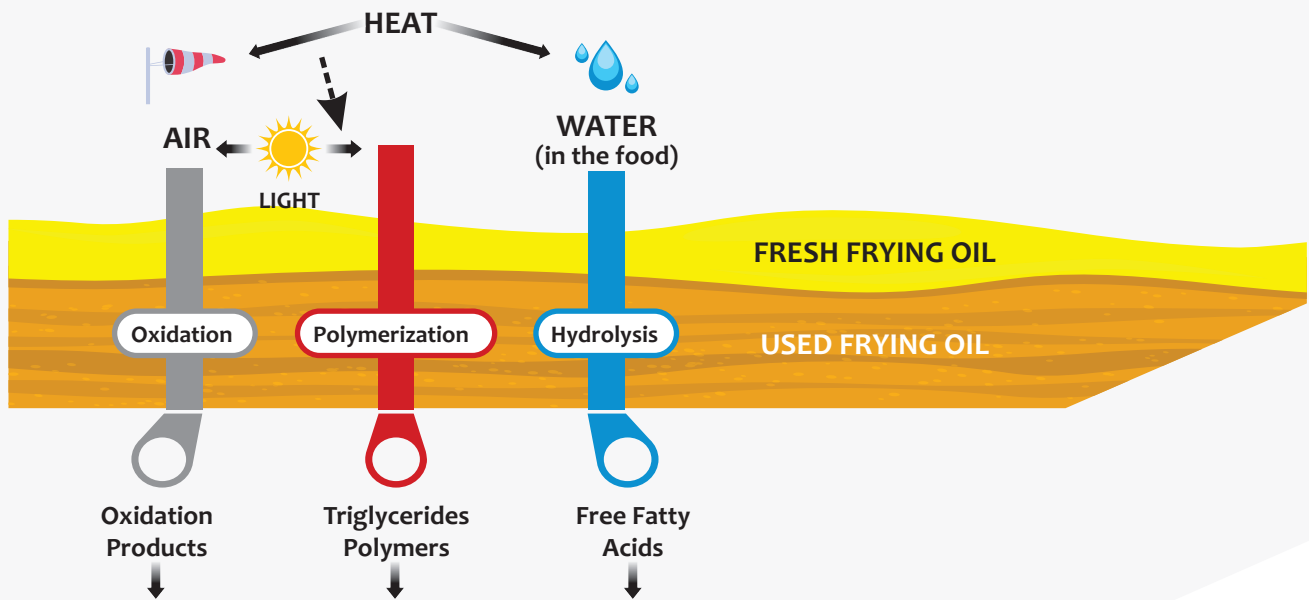
d technology innovative products pvt. ltd.



Proud partner for the promotion
and publicity of Make in India

FRYING OF OIL CAUSES DEGRADATION LEADING TO

- Increase in Total Polar Material (TPM)
- Increase in Free Fatty Acid (FFA)
- Thickening/Increase in viscosity
- Unpleasant odour
- Darkening of colour



Polar compounds produced in the frying oil*

REUSING FRIED OIL AFFECTS HEALTH*

Food cooked in used oil

- Increases the level of low-density lipoprotein (LDL) or bad cholesterol in the body **increasing the risk of heart disease**
- Toxicity of polar matter is associated with diseases such as **blood pressure, diabetes & liver diseases**

DAMAGING EFFECTS OF CURRENT PRACTICES

- Topping up used oil with fresh oil dilutes the contaminants **giving a sense of false freshness to the user**
- Thermal degradation impurities will spread over that entire batch of topped up oil
- Life of the fresh oil used for topping up is **greatly reduced**
- Thermal degradation impurities causing rancidity, polar material, free fatty acids get added to each batch of fried food making them unhealthy to the user & also resulting in reduced shelf life of the fried products
- The current practice has a negative impact on aroma, taste and texture of the snacks leaving behind a poor after-taste for the consumer

WHAT IS FILTRATECH **ULTRA** ?

Used cooking oil renewed, refreshed & made healthier in just 15 minutes

Filtratech ULTRA is an FSSAI licenced (Lic. No. 11521018000847) safe product that removes dissolved and insoluble impurities from used cooking / edible oil. It extends the life of oil, maintaining its **fresh quality** over multiple frying cycles. This keeps the oil healthier & helps it last longer.

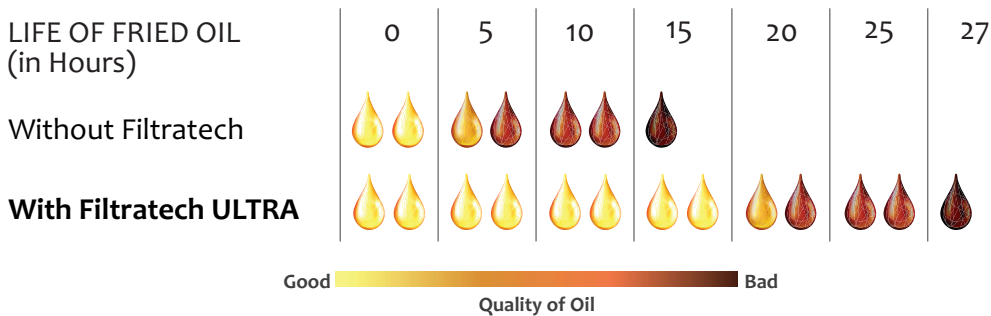
Filtratech ULTRA is to be used along with the proprietary Filtratech filter machines

Filteratech filter machine	Capacity
FV-15-001	Filters 10L to 15L
FV-25-001	Filters 15L to 25L
FV-50-001	Filters 25L to 50L



- Reduces frying oil purchase by 30 - 50% & **increases profit**
- Used oil is made **healthier for frying**
- Ensures **compliance with regulatory requirements** while increasing the usable hours of oil
- Increases product **safety & quality**
- **Improved shelf life** of fried products

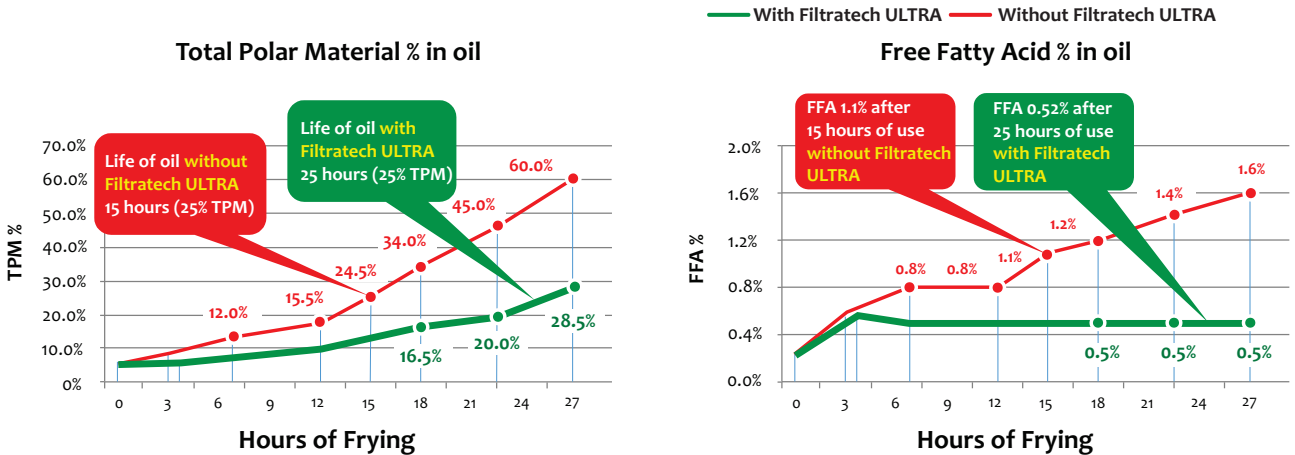
THE CURRENT PRACTICES & THE SOLUTION



Life of oil has increased over 50% with the use of Filtratech ULTRA

ENHANCING THE LIFE OF OIL & IMPROVING THE QUALITY OF FRIED FOODS

Increasing the life of oil exponentially – a comparison



As per FSSAI regulations, oil with TPM >25% must be disposed and cannot be used for cooking

FAQs

Filtratech ULTRA reduces Total Polar Material (TPM) and Free Fatty Acid (FFA). What does it mean to the user?

- Increase in Total Polar Material (TPM) affects the taste and aroma of fried food giving it a stale odour. Increase in Free Fatty Acid (FFA) lowers the surface tension of oil leading to increase in oil absorption by food. This can result in oily food. Filtratech ULTRA **reduces Total Polar Material (TPM) and Free Fatty Acid (FFA) in the oil thereby making the oil healthier**

How much will the life of cooking / edible oil increase?

- Life of the cooking/edible oil varies according to the products being fried in the cooking/edible oil. For a new user of Filtratech ULTRA a **30% to 50% increase in life of cooking/edible oil is achievable**

Do I filter my oil with Filtratech ULTRA daily?

- During frying of food oil soaks into food and becomes part of it. As oil degrades, dissolved impurities in the oil get soaked into the food thereby making it unhealthy & affecting its taste, texture and appearance. Using Filtratech ULTRA daily removes these impurities from the oil. So healthier oil comes into contact with food

Will Filtratech ULTRA work with any type of cooking / edible oil?

- Filtratech ULTRA **will work on any variety** of cooking /edible oil, ghee (clarified butter) and vanaspati (hydrogenated vegetable fat)

Will using Filtratech ULTRA change the original taste of the cooking / edible oil?

- Using Filtratech ULTRA will only make the cooking / edible oil healthier **without changing** the original taste

Is Filtratech ULTRA safe for use?

- Filtratech ULTRA is an inert powder and **is safe for use**. Filtratech ULTRA meets food grade specifications & is fully licensed by the FSSAI (Lic. No. 11521018000847)

What is the dosage of Filtratech ULTRA?

- ONLY **3.33 g** per litre of used oil

At what temperature does Filtratech ULTRA work best?

- 140 deg C - 160 deg C

Is Filtratech ULTRA an additive?

- No, Filtratech ULTRA **is not an additive as it does not remain in the oil after filtration**

Recommended Filtratech Ultra Dosage

Filtratech Filter Machine	Filtratech ULTRA Dosage
FV-15-001	50 gm
FV-25-001	84 gm
FV-50-001	168gm (84gm x 2packets)

Filtratech ULTRA is licensed to be used by the FSSAI (Lic. No. 11521018000847)

Filtratech ULTRA meets food grade specifications

d technology innovative products pvt. ltd.



Proud partner for the promotion and publicity of Make in India



Lic. No. 11521018000847



Enhancing the life of used cooking / edible oil



d technology innovative products pvt. ltd.

Unit no. 19, H. No. 774, Gala 18-19, Building no. F8, Bhumi world, Pimplas Village, Bhiwandi, Thane, Maharashtra, India 421302

+91-2522-672460 | sales@filtratech.in | www.filtratech.in