



PREPTM
HIGH PERFORMANCE OILS



Now you're cooking!

The Prep Family

Originally launched in the 1960's in the USA, the Prep range of High Performance Oils was brought over to the UK in 1967 and has firmly established itself as the leading edible oils brand. It was then launched in Germany in the late 1990's and is now available across Europe from the West coast of Ireland through to Russia.

Prep offers a range of cooking oils made from a variety of oil types including Palm Oil, Rapeseed, Sunflower and blends of these core products. Every oil has been created with a definitive outcome, be it low in Saturates or Trans Fatty Acids or to have a longer fry life, each one has been specifically designed with the caterer in mind.

Prep is a recognised brand of excellence and its reputation has been built through a long history of reliability, performance, high quality and innovation. It is not a brand that stands still; it is constantly evolving and we are always looking at ways to extend the product range. We have a long history of over forty years in foodservice and continue to research and develop products that cater for today's more

stringent demands - whether it is health concerns, the need for improved efficiency or the green agenda, the Prep range covers it all.

Prep has revolutionised caterers attitudes to long life oils and good oil management which has significantly increased food yield, improved food quality on the plate and reduced their total oil costs.

Packaged in distinctive yellow containers, Prep products are designed to ensure crisp, even frying with minimum waste. Using only the highest-grade oils, Prep provides excellent cost in use as all the products within the range are high performance oils and out last that of extended oils, by sometimes triple the longevity, making it an essential ingredient for profit.



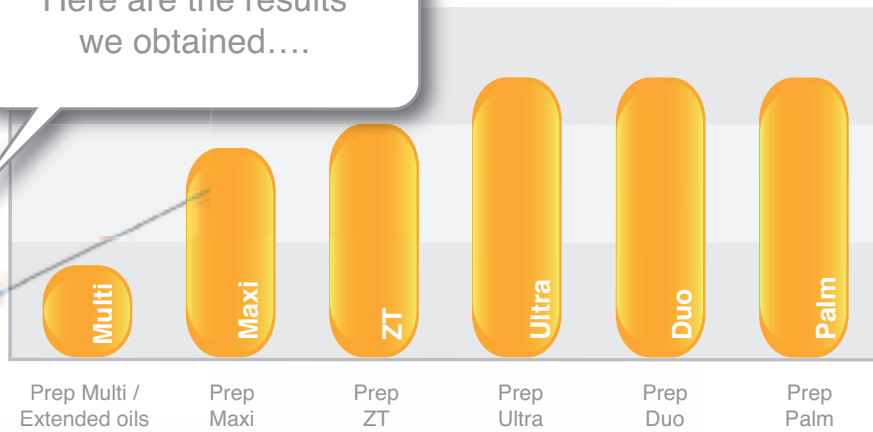
Prep - the only brand of cooking oil worth remembering!

Rancimat Chart

The Rancimat chart shows the outcome of a controlled test that measures the amount of time (in hours) needed to oxidise a small quantity of a product. The readings gained, allow us to predict the relative stability of our Prep oils that will be used in a frying environment, which then lets us compare the fry life of all our various oils against each other and similar products. The test is carried out through the use of heat and air in a controlled environment, similar to the conditions found in frying operations during periods where the oil is idling. Different temperatures and air flow rates can be used, but 120°C and 20 litres per hour is the normal industry standard.



Here are the results we obtained....



From the chart you can see the proof that long life oils really do last longer than extended oil. In accordance with our results, Prep Maxi lasts 2 ¼ times longer, Prep ZT lasts 2 ½ times longer and Prep Ultra, Prep Duo and Prep Palm all last 3 times longer than extended oils, which inevitably saves you time, and most importantly money!



Prep Multi

This non hydrogenated, extended rapeseed oil is an ideal product for the less frequent fryer, as although the frying life is not as long as other products within the range, it keeps very well, has approximately 7% saturates and remains as a liquid at all temperatures, making it low maintenance but still very effective.



- ~ 7% saturates
- Non GM
- Non Hydrogenated
- <1% trans fatty acids
- Halal/Kosher Approved

Prep Maxi

Prep Maxi is a long life vegetable oil that has approximately 10% saturates and an excellent fry life. This unique longlife oil is a liquid and as it gets colder, still remains pourable, it also requires fewer oil changes which results in less handling, making it perfect for use in a busy kitchen.



- Lasts up to 2 ¼ X longer than extended oils.
- Perfect for deep & shallow frying
- Produces great tasting food for longer
- Reduction in waste and disposal costs
- Reduces overall oil spend
- Available in 15L Jerribox & 20L BIB's
- Foodservice Rewards
- Halal/Kosher Approved

Prep ZT

Prep ZT has been specially formulated from a unique blend of oils. With a great fry life, no hydrogenated oil, less than 1% trans fatty acids and being naturally high in the antioxidant Vitamin E, Prep ZT is the product of choice for those wanting to reduce their trans fatty acid intake without compromising on fry life.



- Last up to 2 ½ X longer than extended oils
- Ideal for deep and shallow frying, roasting & sautéing
- Produces great tasting food for longer
- Reduces overall oil spend
- Fewer oil changes, less handling in the kitchen
- Neutral taste & smell - excellent food quality
- High Performance - produces great tasting food for longer
- Available in 15L tubs & 15L Jerribox
- GreenPalm certified
- Foodservice Rewards
- Halal/Kosher Approved

Prep Ultra

This product is an ultra long life vegetable oil that is ideal for 'heavy duty', deep frying applications. This is because of its superb fry life and its ability to produce great tasting food for longer. With fewer oil changes needed, Prep Ultra is an essential product for the frequent, busy fryer.



- Lasts up to 3 X longer than extended oils
- Excellent for 'heavy duty' deep frying applications
- Fewer oil changes, less handling in the kitchen
- Reduction in waste & disposal costs
- Available in 15L & 20L Tub
- GreenPalm certified
- Foodservice Rewards
- Halal/Kosher Approved

Prep Duo

This long life palm oil has a smooth and creamy appearance and excellent fry life, making it the perfect oil for the busy frying chef, especially as it has a proven record of delivering the performance needed and at a relatively low cost too. Being packed in a 2x5kg format, Prep Duo has also been developed with handling in store in mind.



- Lasts 3 x longer than extended oils.
- Comes in a handy 2x5kg pack.
- Non hydrogenated and non GM.
- Greenpalm certified
- Foodservice rewards
- Halal/Kosher Approved

Prep Palm

Prep Palm is the fish and chip shop favourite as it is considered as one of the best oils for frying as it can resist high temperatures and is perfect for use within gas fryers. It has a neutral taste and odour, is high in antioxidants and contains less than 1% trans fatty acids.



- Bright white solid 12.5kg blocks
- Non hydrogenated
- 100% Palm Oil
- Last 3 X longer than extended oils
- Neutral taste & smell
- Naturally high in antioxidants and less than 1% trans fatty acids
- GreenPalm certified
- Foodservice Rewards
- Halal/Kosher Approved



GreenPalm



The Prep brand supports the production of sustainable palm oil through the GreenPalm programme.

This means that for every tonne of palm oil we use in the production of Prep branded products we have paid a voluntary contribution to palm oil producers which are operating within the Roundtable on Sustainable Palm Oil's (RSPO) strict guidelines for social and environmental responsibility.

Without paying a premium, it is never possible to know if palm oil has been sustainably produced as it comes from multiple plantations from all over the world and is intermingled at each stage.

To obtain actual sustainable palm, it would need to be segregated throughout the supply chain which would increase costs.

The GreenPalm programme works by bypassing the physical supply chain completely.

Palm oil producers which have gained RSPO certification are invited to register a quantity of their output with the GreenPalm programme.

They are awarded one GreenPalm certificate for each tonne of oil which has been sustainably produced and they can then put those certificates up for sale on the GreenPalm web based trading platform.

Manufacturers or retailers of products containing palm oil or palm kernel oil can then bid for and buy those certificates on line, in order to support the production of sustainable oil.

Our customers can therefore be reassured that in continuing to buy Prep they are making an environmentally and socially responsible purchasing decision.

GreenPalm and the Prep brand hopes of course that eventually all palm oil will be produced sustainably, but until then the GreenPalm programme is enabling us to do something practical to support sustainable production practices.

Visit www.greenpalm.org for more information and www.rspo.org





Get rewarded for doing what you already do!

How does it work?

Foodservice Rewards is a rewards programme specifically for caterers. Using our selected Prep products can now earn you reward points - which you can use for...

Helping your business by letting you obtain kitchen equipment or business essentials like laptops without eating into your budget.

Rewarding your employees by offering exciting staff incentives like kite surfing, skydiving or paintballing; which could prove a tasty proposition to help motivate employees?

Giving yourself a personal bonus with a treat such as a widescreen TV, a spa treatment or perhaps an ipod - a great pick me up or pat on the back you need that you would never usually get!

Free membership registration
www.foodservicerewards.co.uk
or for more information contact AAK

Follow these 3 easy steps and start collecting today...

1. Look for the Foodservice Rewards yellow labels on our Prep and Whirl products that you will already be using in your kitchens.
2. Simply peel off the label found on the product packaging and register the unique REWARD CODE at www.foodservicerewards.co.uk
3. View the full catalogue of over 1,000 rewards available online and get entering!



Good oil management

Filtration

Regularly filtering your oil increases the life span by at least 30% and ensures the quality of the cooked food is maintained.

- Providing a simple and easy to use filtration system
- Removes small pieces of food debris which:
 - Accelerate oil breakdown
 - Cause black specks on food
- **Available:** Conical filter holder and Filter papers



Filtering



After filtering

Discard kits

Offering a safe and easy way to determine if your oil needs changing therefore:

- Ensuring food quality is not compromised
- You're not wasting good oil
- **Includes:** Discard chart, Oil wands and Guide to Good Frying
- Simply dip the wand into cool oil (always taking care), compare the colour change against the discard chart and depending on the colour, either discard or continue to use the oil.



Oil testing

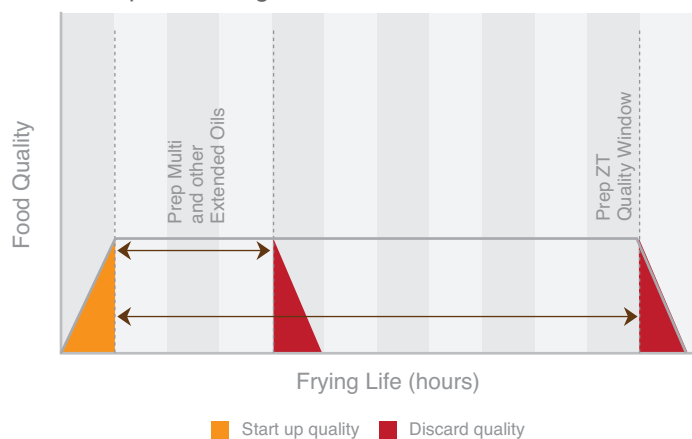


Oil wands

The Proven Quality window graph

Example for Long Life Oils:

The graph opposite compares the difference between the quality window of an extended oil to that of Prep ZT from start up to discard level. As you can see, there is a longer quality life between oil changes and less oil changes with Prep ZT, which equates to producing a better appearance and texture of food, less down time and waste, which all saves you money!



Choosing the right oil



**Private Label
Extended**



**PREP
MULTI**



**PREP
MAXI**



**PREP
ZT**



**PREP
ULTRA**



**PREP
PALM**



**PREP
DUO**

Size & packaging	Oil type	Features	Suitable for	Fry life (Rancimat)
15L bottle in box, 20L tin	Extended rapeseed vegetable oil	Multipurpose clear, bright, fully liquid oil	Salad dressing, shallow and occasional deep frying	¼ x longer than standard vegetable oil*
15L Jerribox, 20L bottle in box, 4 x 5L carton	Extended rapeseed vegetable oil	Multipurpose clear, bright, fully liquid oil	Salad dressing, shallow and occasional deep frying	¼ x longer than standard vegetable oil*
15L Jerribox, 20L bottle in box	Long life hydrogenated vegetable oil	Clear, bright, fully liquid oil	Salad dressing, shallow and frequent heavy duty deep frying	2¼ x longer than standard vegetable oil*
15L Jerribox, 15L tub	Long life vegetable oil	Fully liquid vegetable oil	Heavy duty deep frying applications	2½ x longer than extended vegetable oil*
15L & 20L tubs	Ultra long life hydrogenated vegetable oil	Semi liquid creamy frying oil	Heavy duty deep frying	3 x longer than extended vegetable oil*
12.5kg block palm	Ultra long life palm oil	Solid palm oil, fully liquid when heated	Deep frying	3 x longer than extended vegetable oil*
2 x 5 kg Box	Ultra long life vegetable oil	Smooth, creamy palm oil, fully liquid when heated	Deep frying	3 x longer than extended vegetable oil*



* Typical value verified against laboratory Rancimat test at 120°C to bring to discard point. Source AarhusKarlshamn UK Ltd.

** Pricing based on average Standard Extended Oils trade selling prices of £0.90 per litre and Prep ZT average selling price of £1.57 per litre - July 2010. Calculation 2.5 x £0.90 = £2.25 for Standard Extended Oil, Prep ZT at £1.57 per litre, saving of £0.68 per litre. Prices correct at time of publication. For more information visit www.prepoils.co.uk or email prepoils@aak.com

Shelf life	Smoke/ Flash point	Type of customers	Fryers	GM Free	GreenPalm	Foodservice Rewards Points
18 Months	230° C / 325° C	<ul style="list-style-type: none"> Hotels Nursing homes Restaurants 	Electric	Not all products	X	X
18 Months	230° C / 325° C	<ul style="list-style-type: none"> Hotels Nursing homes Restaurants 	Electric	✓	X	X
18 Months	230° C / 325° C	<ul style="list-style-type: none"> Football stadiums Holiday camps Hospitals Hotels; Pubs & bars Restaurants Universities 	Electric	✓	✓	✓
18 Months	230° C / 325° C	<ul style="list-style-type: none"> Football stadiums Holiday camps Hospitals Hotels Pubs & bars Restaurants Universities Work-place catering 	Electric	✓	✓	✓
18 Months	230° C / 325° C	<ul style="list-style-type: none"> Football stadiums Holiday camps Hospitals Hotels Pubs & bars Restaurants Universities Work-place catering 	Electric	✓	✓	✓
12 Months	230° C / 325° C	<ul style="list-style-type: none"> Fish & chip shops Fast food restaurants 	Ideal for gas fryers	✓	✓	✓
12 months	230° C / 325° C	<ul style="list-style-type: none"> Fish & chip shops Fast food restaurants 	Gas	✓	✓	X

Do the maths

The longer lasting oil that can save you up to 30%**



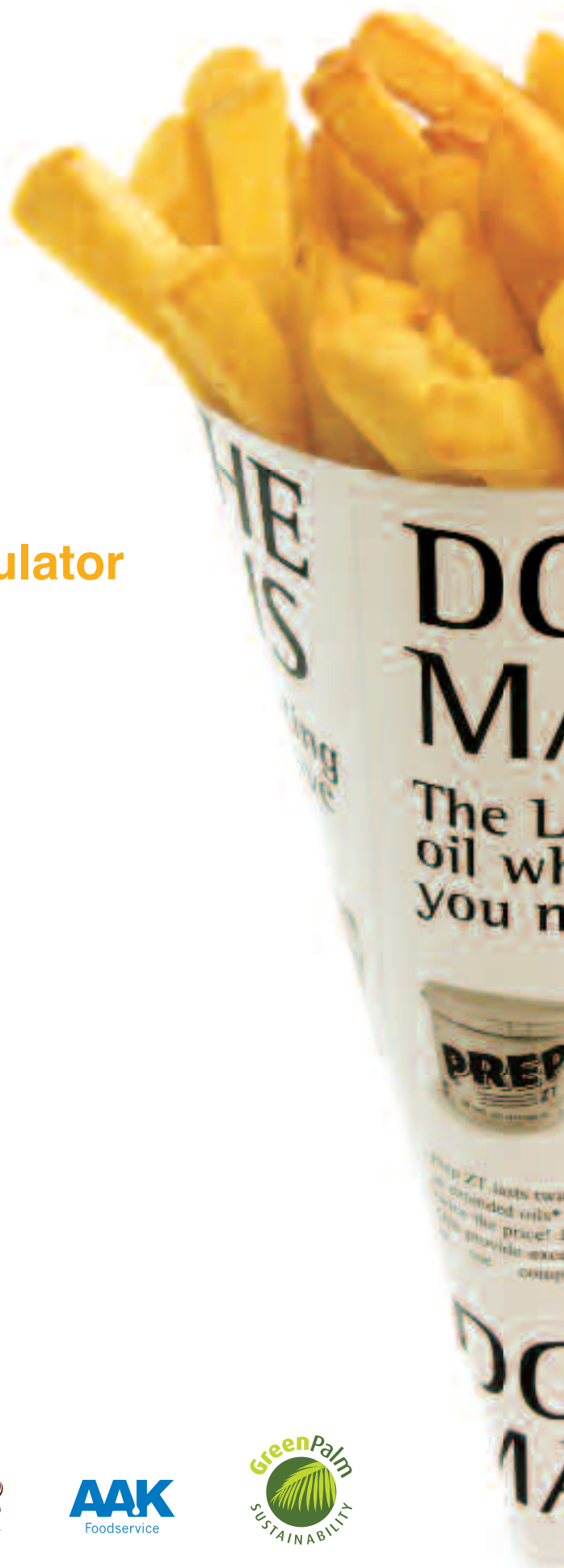
Visit our online calculator and see how much you can save

www.prepoils.co.uk/calculator

Do the maths...

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