

# Consistent



## PRO-FORMANCE® NT

6–10 Days of Fry Life Performance\*

**NEW!** Perfect for your weekly frying rotations, Pro-Formance® NT is a trans-fat free, low in saturated fat frying oil. Pro-Formance® NT delivers great fried food taste with consistent performance. A special blend of Soy and High Oleic Soy Oil offers a clean taste profile that does not interfere with the foods being prepared.



Pro-Formance NT® is rated Level 3. Better performance with a 6-10 day range of quality performance.

\*Bunge Oils' products utilize a fry life level system to help you determine the expected days of quality frying performance and the value proposition that best fits your operation. It is assumed that your operation follows proper frying and filtering procedures.

Ask a Bunge Oil Expert representative for training and support materials that will help you get the most value from your frying oils.

**BUNGE**

# PRO-FORMANCE® NT



- Zero Grams Trans Fat Per Serving
- No Hydrogenation
- Low saturated fat level per serving
- Great fried food taste & performance
- Good source of monounsaturated fat
- Grown and made in North America

**Your oil** is the second ingredient in many products, based on percentages, and can have a tremendous impact on the flavor (positive or negative) of your food offering. Follow proper frying and filtering procedures to get the most from your oil.

**Bunge's** universal fry station training program provides an interactive learning experience that takes users through vital information about fry station equipment and procedures, from identifying the parts of a fryer to step-by-step videos of how to properly clean and filter the fryer.



**Saturated Fat** - It is recommended to keep saturated fat to less than 10% of calories consumed in a balanced diet. Replacing saturated fat with poly- and monounsaturated reduces cholesterol and promotes heart health. The American Heart Association suggests consuming less than 7% saturated fat.

**Trans Fat** - Manufactured or artificial trans fat is created through the hydrogenation process. Studies have shown that manufactured or artificial trans fat can lead to increased "bad" cholesterol and decreased "good" cholesterol, which are significant risk factors in heart disease. Replacing trans fat with other fats, particularly poly- and monounsaturated fat, will lower cholesterol and promote heart health.

## Nutrition Facts

Serving Size 1 Tbsp (14g)	
Servings Per Container 1134	
<b>Amount Per Serving</b>	
<b>Calories</b> 130	Calories from Fat 130
<b>% Daily Value*</b>	
<b>Total Fat</b> 14g	<b>22%</b>
<b>Saturated Fat</b> 2g	<b>10%</b>
<b>Trans Fat</b> 0g	
<b>Polyunsaturated Fat</b> 4.5g	
<b>Monounsaturated Fat</b> 7g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
<b>Protein</b> 0g	
<small>Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.</small>	
<small>*Percent Daily Values are based on a 2,000 calorie diet.</small>	

**Total Fat** - Fat is an important part of a balanced diet. The Dietary Guidelines for Americans recommend consuming 20-35% of total calories from fat, but the balance and quality of fat in your diet is critical, since saturated, mono- and polyunsaturated fat have different effects on health.

**Polyunsaturated Fat** - Also known as Omega-6s and Omega-3s, polyunsaturated fat is essential for health since the body doesn't naturally produce it. It is suggested that 5-10% of calories are consumed as polyunsaturated fat, which is associated with heart and skin health amongst other benefits.

**Monounsaturated Fat** - Recent studies indicate that monounsaturated fat has a favorable effect on the ratio of HDL (good) to LDL (bad) cholesterol. It should replace saturated fat in the diet for heart health benefits.

UPC Number	Description / Kosher	Shipping Wt (lbs)	Pack Size	Distributor Order No.
78684-73754	Pro-Formance® NT, O/U Parve	37.0	35 lb case	



## The BiiC Culinary Kitchen is OPEN for business.

The BiiC's (Bunge Ingredient Innovation Center's) new Culinary Kitchen replicates BOH operations and provides an interactive environment for ideation, training and testing of some of your most profitable menu items. To learn more about the BiiC and how we can help you deliver greater profits, visit us at [www.BungeOilExperts.com](http://www.BungeOilExperts.com)



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Trust the Oil Experts, Trust Bunge.