

FreshFry Pods

The Easiest Frying Oil Purification System



US Foods:
8537362
1/21 ct.

-  Keeps food light, crisp and delicious
-  Saves on oil and filtering costs
-  Plant-based Pod cleans oil and brightens flavor
-  Easy to use and train: keep the focus on food!

What Can The Pods Do?



Pods can't make old oil into new oil, it's impossible! When used regularly, Pods help good oil perform at its best.

4 Days



Without
FreshFry Pods

FreshFry Pods save operators time, labor and cost by extending fryer oil life by 2-3 days in a simple way.

Nightly use of Pods removes impurities from the oil such as water, metals and free fatty acids. This improves food quality and extends oil life. This easy-to-use Pod requires no additional equipment and means fewer oil changes, faster filtration times, and most importantly, the quality of your food will stay consistently delicious!

For maximum results, start with fresh oil, skim to remove crumbs, and use each time you fry as part of your nightly checklist.

Contact Us

support@freshfry.me

7 Days



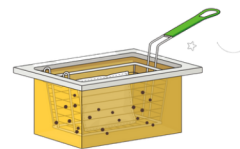
With FreshFry Pods

How to Use:



Step 1:

Put the Pod in the fryer.



Step 2:

Let the Pod soak overnight.



Step 3:

Remove the Pod the next day.



Step 4:

Throw the Pod in the trash.

Now available on US Foods Direct: #8537362

What's in a FreshFry Pod?

Safety ◦ Innovation ◦ Simplicity ◦ Sustainability

How it's made

The Pod starts with the scraps from USDA-grade rice harvesting. When rice is harvested, the shells are discarded. However, every plant has taken up minerals from the soil to stand tall and healthy in the sun.

FreshFry takes the mineral-enriched shells, and using heat, we pop open the surface to attract impurities. We then bind the shells together with cellulose, minerals, and water, making the material ready for your frying oil.



The Pod IS...

- **Safe for your food**, and made only from approved materials and methods for food safety.
- **Built for deep frying**: The upcycled rice scraps in Pods are specifically tailored for high heat, moisture, and an unpredictable environment in the kitchen.
- **The first of its kind**: We use rice as the building block, but are treating the rice scraps with as much importance as the rice itself.

The Pod Is NOT...

- **Biodegradable, for now**. Pods only decompose. Science hasn't caught up with biodegradable papers that withstand high heat without altering the oil. That is why we are leading the charge to develop it.
- **Hazardous**. They are safe to use, touch and do not affect flavor profiles - in fact, they improve it!
- **Made with a harsh manufacturing process**. We only use heat, pressure, and water; the same things you use in your kitchen.

The Difference:

FreshFry Pods make a big impact in your kitchen, using a small energy footprint. Our technology ensures better-tasting food by removing unhealthy contaminants in oil through daily, repeated use. See the impact on your bottom line quickly, because clean oil from Pods prevents fryer build-up and extends the overall life of your frying oil investment.

Support@FreshFry.me

