

SUNVELLA

PURE SUNFLOWER OILS – HIGH OLEIC HEALTHY

--- FOR IMMEDIATE RELEASE---

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SUNVELLA™ is helping Miami area restaurants and food services cook

high oleic healthy with FryPure™ High Oleic and SunPure™ High Oleic Sunflower Oils.

SUNVELLA™, the premier supplier of healthy high oleic sunflower oil to restaurants, food services, and consumers (online sales only), is introducing two new high-performance culinary oils for the Miami hospitality market. Refined FryPure High Oleic Sunflower Oil is ideal for healthy, high-temp (450°F) frying and sautéing. And raw SunPure High Oleic Sunflower Oil is the healthy way to brighten up the taste and flavor of fresh presentations.

Today, consumers are not only educated about the nutritional values of their food, they are increasingly voicing their demand for more transparency and healthier ingredients regarding prepared food. One of the healthier ingredients they're asking for in restaurant menu choices, and for home cooking use, is high oleic sunflower oil.

The higher the percentage of oleic acid in a cooking oil, the higher its amount of monounsaturated fat — the kind that promotes HDL, the good cholesterol. SUNVELLA Pure Sunflower Oils are high in oleic acid (83%). They provide a full 12 grams of monounsaturated fat per tablespoon, unlike many other commonly used cooking oils, some of which can actually be detrimental to health.

Both FryPure and SunPure are fresh-pressed from non-GMO sunflower seeds, are all natural, gluten-free, cholesterol-free, with 0% trans fat. Fried food, high- and medium-heat sautés, side dishes, salads and other fresh presentations, sauces, and baked goods prepared with SUNVELLA High Oleic Sunflower Oils are as healthy as they are delicious. SUNVELLA High Oleic Sunflower Oils are two of the best ways restaurants and food services can let their customers know that a quality and nutritious dining experience is their number one priority.

SUNVELLA High Oleic Sunflower Oils are manufactured exclusively for distribution by OIL FORCE LLC, in partnership with one of the world's largest sunflower oil producers. This ensures a continuous, on-premise supply of SUNVELLA products in virtually any volume, via dedicated delivery anywhere in the country. (It is also available to consumers at online shopping sites.) And because SUNVELLA High Oleic Sunflower Oils are shipped directly from the manufacturing facility, restaurants and food services always realize the lowest possible price. SUNVELLA High Oleic Sunflower Oils really are "high oleic healthy." For more information visit www.sunvella.com.

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