

RICE BRAN OIL

We've unlocked the best properties of rice, using the oil from its bran layers to produce a product with a high smoke point, long fry life, clean, non-greasy taste and piquant nutty flavor. Invite this all-around star performer into your kitchen to work its magic.





*Earning a proud place in the kitchens
of sophisticated chefs everywhere*

The world's oldest crop offers new frying solutions. Made of healthy monounsaturated and polyunsaturated fats and three naturally occurring antioxidants; no preservatives or antifoam agents needed.

Product Inspiration

The world's oldest cultivated crop is the source of true innovation in frying oil. Rykoﬀ Sexton® Rice Bran Oil offers a tasty solution to the need for frequent changes due to buildup. Extracted from rice that is grown, harvested, stored and processed in the U.S., this oil tolerates high heat very well, with a smoke point of 450°F and a fry life up to two times greater than commonly used frying oils. The pleasantly nutty flavor offers all the benefits of peanut oil...without the peanuts.

Suggested Uses

- Perfect for:
- Stir fries
 - Deep-fried foods, such as French fries
 - Vinaigrette salad dressings

Features/Benefits

- Very stable oil due to naturally occurring antioxidants
- Slower oxidation and less polymer formation leads to less oil buildup on processing equipment
- Preservative free
- Excellent stability without hydrogenation (trans fat free)
- Tolerates high heat very well
- Fried foods have cleaner, crisper, less greasy taste due to less oil absorption
- All purpose, essential oil for discriminating chefs
- Balanced fatty acid profile

A-Code	Product Description	Pack Size
7637705	Rice Bran Oil	35 lb.

Food Fact

Rice bran oil is one of the more popular cooking oils used in several Asian countries, including China and Japan.



For more information about Rykoﬀ Sexton® products, visit www.usfoods.com or contact your local US Foods representative. 08-2013