

Performance



NUTRA-CLEAR® NT® ULTRA

Superior 7–12 Day Fry Life Performance*

Nutra-Clear® NT® Ultra is a highly stable cooking and frying oil that delivers great tasting fried food. Its 100% high oleic, low linolenic canola content makes Nutra-Clear® NT® Ultra the most stable oil in its category, giving you an exceptionally long fry life, lower food cost and labor savings. As a pure canola oil it is versatile enough to be used in the back of the house for sauces and vinaigrette's.



Nutra Clear® NT® Ultra is rated Level 4. Superior performance with a 7-12 day range of quality performance.

*Bunge Oil products utilize a 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 your Bunge representative for training materials which will help you get the most from your frying oils.

BUNGE



NUTRA-CLEAR® NT® ULTRA

- Zero Grams Trans Fat Per Serving
- No Hydrogenation
- Low saturated fat level per serving
- Superior stability and frylife
- Superior fried food taste & performance
- Good source of monounsaturated fat
- Contains Omega-9 fatty acids
- Use for deep fried foods or in delicate Aioli's

Operationally, NCNT Ultra has a significant advantage over commodity oils when it comes to equipment cleaning.

Oils that are high in polyunsaturated fat have a tendency to polymerize or put that yellow varnish on kitchen surfaces that is very hard to clean.

NCNT Ultra has a high level of resistance to this type of breakdown and we have seen night and day differences in equipment cleanliness when companies switch.



Ask your Bunge representative for a demonstration of our Cost Saving Calculator app on the iPad. A great way to see the value NCNT offers your operation.

NUTRITIONALLY, Nutra-Clear® NT® Ultra has a significant saturated fat reduction over soy and corn providing a 50% reduction in the saturated fat contribution from oil. As the dietary guidelines and consumer preferences continue to change, saturated fat is the next target for reduction within the food system.

Ingredient Statement: High Oleic Canola Oil With Dimethylpolysiloxane, An Antifoaming Agent, Added. Canola oil from Canada

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

Amount Per Serving	
Calories 130 Calories from Fat 130	
% Daily Value*	
Total Fat 14g	22%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 9.5g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.
*Percent Daily Values are based on a 2,000 calorie diet.

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	Product Wt (Lbs)	Shipping Wt (lbs)	Pack Size	Distributor Order No.
78684-72477	Nutra-Clear® NT® Ultra, 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.BungeBiiC.com



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Trust the Oil Experts, Trust Bunge.