

Beyond Oil Benefits

Financial Impact

Cut Costs & Reduce Waste Immediately:
Extend your oil life by X3 - 5 longer.

Reduce oil purchases by 50%.
Fewer change-outs and less labor.
Pays for itself.

Customer Experience Impact

Elevate your food quality:
Consistently golden, crispier in texture and improved in taste. Perfect for dine-in or delivery.

Healthier Fried Food -

Significantly reduced carcinogens, trans fats, and toxins. Serve cleaner, healthier food.

Environmental and Human Impact

Create a Safer & Cleaner Kitchen for your Staff:
Less smoke, odors, and toxic fumes.
A safer workspace for better employee retention.

Sustainability & ESG Compliance -

Reduce Scope 3 emissions without changing your menu, lower physical waste and meet ESG regulations with ease.



The Era of Oil Performance Starts Here.

Beyond Oil introduces a new standard in oil performance - extending oil life, cutting costs, improving food quality and redefining operational efficiency.

The Reality

Most commercial kitchens reuse frying oil for 3 - 5 days or longer due to cost and operational pressures.

The Risk

With every repeated frying cycle, oil stability weakens, and in high-volume kitchens, standard frying oil can degrade within 3 days, leading to:

Hidden Costs - Frequent oil changes, heavy chemical use, excessive waste, labor downtime and potential future health-related claims or workplace liabilities.

Poor Quality - Smoke, off-tastes, and the formation of dangerous trans fats.

Health Risks - Toxic fumes for staff, acrylamide and carcinogenic compounds forming in food.

Degraded oil doesn't just affect **margins**. It impacts **safety, compliance** and **brand reputation**.

The Solution - Beyond Oil

Beyond Oil is a food-tech company redefining how professional kitchens manage frying oil. Built on science and performance, our approach centers on a patented powder technology that stabilizes oil, slows oxidation and protects performance during repeated frying cycles - setting a new standard for oil performance.



Scientifically Validated. Globally Certified.

Independently tested and approved by leading food-safety authorities, meeting strict global standards for large-scale frying operations.

- Lab-tested degradation removal
- Meets global safety standards
- Compliant for QSR and HORECA



A - Z Solution

At Beyond Oil, we don't just improve frying - we optimize the entire ecosystem around it. Below is an essential selection of Supplementary products, carefully tested and adapted to enhance every stage of your operation.



Safety Pot - A dedicated oil safety pot for secure handling and effortless filtration of up to 40 liters



Filter Bag & Frame - A multi-purpose filter that captures coarse debris to ensure the filtration powder works at peak efficiency.



Safety Gloves - Professional hand protection made from insulated neoprene, resistant to extreme temperatures and oily environments.



Digital Oil Thermometer & Timer - Ensures precise frying temperatures for superior food quality and maximum filtration powder efficiency.



Specialized filter papers - Suitable for all types of fryers. Allow the filtration powder to accumulate, enabling both active filtration of contaminating particles and the adsorption of toxins from the oil.



Boil Out Tablets - Alkaline cleaning tablets designed to remove grease, oil stains, and food residues from your fryers.

Customers Testimonials



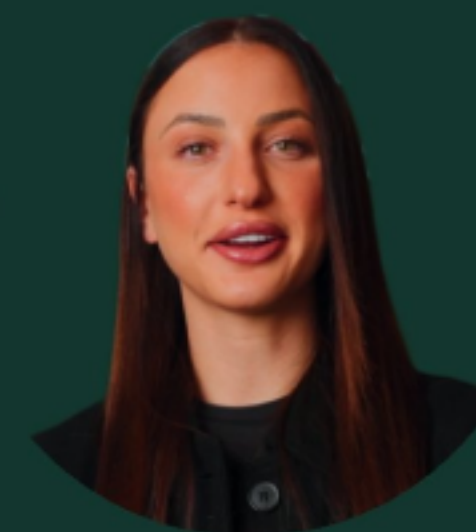
"We're seeing a huge increase in our **oil life** - but what really excites us is the improvement in the **quality** of our food"

Christian Simmons | Table Master
Fast-Casual Sushi Chain



"The most important thing is that the customer always receives the same **quality**. Beyond Oil helps us maintain that **consistency**"

Valeyr | Restaurant Manager
QSR Noodles Restaurant Chain



For more information please contact:
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beyond oil

Join The Frying Revolution

