

"Supply Chain Scribbles"

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NSW/ACT

National Category Updates

Oil

Recently we have launched our NEW oil



in WA, SA & NT.

We have received very good reports about the longevity of our **Chef's Selection** oil.

Last week we spoke to the Site Manager at Arnott's Biscuits, Rita Maisey.

Rita said "Being a 24/7 site our fryer can be on up to 18 hours a day. Currently we are at the 10 day mark with the same vat of oil. We are roughly doubling the life of our oil. I have asked my staff to be vigilant with skimming oil and turning the fryer down when not in use. The oil does darken in colour but the chips still look perfect. I have asked my Vatman to filter the oil but not to discard it unless I have requested he do so. I have also noticed the vats do not need topping up during the week."

Rita's comments are typical of the feed back from Site Managers who have started using our **Chef's Selection** oil which comes in 17.5L packs and will be available in your state early in the New Year.