



Beatrice Companies, Inc.
P.O. Box 4800
Fullerton, CA 92634-4800

HINTS ON PROLONGING LIFE OF OIL

When you purchase your bottle of Wesson Oil you have received the finest vegetable oil processed. When you open the bottle it will be fresh and ready to use for your salad, baking and frying needs.

To keep the oil fresh:

Always tightly recap the bottle immediately after each use.

Always place your bottle in a closed cupboard, away from the range or other warm areas.

Never add used oil to fresh oil.

If you use your oil infrequently, you can prolong the life of the oil by refrigeration. Place the oil in the original container, tightly capped in the refrigerator.

We normally do not recommend refrigeration because oil will form a white, fluffy-looking cloud when stored at refrigerator temperatures. This cloud will not affect frying performance. To clear the oil after clouding, simply loosen cap and place container in warm water. However, it is not necessary to clear the oil when using for frying or baking.

The oil used for deep frying can be reused. After frying, cool the oil and strain it through a sieve lined with paper towel or cleansing tissue. Store it in a covered jar or canister in a cool, dark place. Add a little fresh oil each time you reuse the oil. Depending on the temperature you use and the quantity of food you fry each time, you should be able to reuse the oil four or more times.

Frying a slice of potato in reused oil will remove any taste or odor left in the oil due to previous fryings.