



Your Partner For Clean Frying Oil.

We offer our customers more than adsorbent purifiers to clean their frying oil. We offer a fully integrated program that includes product, training, delivery, performance, and support.

Our experts work with you to optimize your frying operation and oil quality. The addition of DALSORB® oil purifier will extend the life of your frying oil and improve product quality.

DALSORB® keeps your food wholesome by removing undesirable compounds. This means protecting your food against:

- Off-odors
- Off-flavors
- Off-colors
- Free fatty acids
- Polar compound formation



Contact us to schedule an appointment with a DALSORB® Frying Oil Expert today!

The Dallas Group of America, Inc. • 374 Route 22 • P.O. Box 489 • Whitehouse, NJ 08888
www.dalsorb.com • dalsorb@dallasgrp.com • 800-367-4188 or 908-534-7800

Maintain Frying Oil Quality With DALSORB®

Filter paper, screens, or cartridges can only remove crumbs and debris. In order to best maintain high quality frying oil, it is necessary to remove not only the debris, but also the soluble degradation products that cause off-flavors, odors, and color in frying oil and the finished product you fry.

DALSORB® forms a filter cake that removes the debris and absorbs the soluble degradation products that are formed during the frying process. DALSORB® has been proven to maintain frying oil and finished product quality for over 20 years and is the global benchmark for oil management.



DALSORB® treatment maintains oil like new!

Don't Waste A Drop!

Frying oil is susceptible to many unfavorable conditions. Processors of fried foods are presented with the challenge of balancing the health demands of consumers, frying process efficiency, and finished product stability.

DALSORB® eliminates frying oil discard. This allows you, our customer, to get the most from every drop of oil. You get consistent fried product quality - the same flavor and appearance every time.

Our value: We're There When You Need Us

Our goal is to become a member of your team and provide you with the tools to manage your frying process and oil quality. Not only do we provide the products to attain this goal, but we also offer the talent, comprehensive solutions, and a best-in-class knowledge base. This allows you to produce the highest quality foods, process efficiency, and profitability.

We Offer:

Full Service Laboratory and On-site Technical Service

- Regular frying oil quality surveys and analysis
- On-site start-up technical support
- Periodic process proficiency surveys and analysis
- Process optimization by our expert staff

Continued Education, Training, and Preventative Care

- Provide on-going training and in-plant oil quality surveys
- Optimized treatment procedures
- On-going oil analysis and reporting of treatment results
- Best practices customized to your operation