

HENNY PENNY PRIME FILTER POWDER

FRYING OIL LIFE EXTENDER



Long live clean oil and lower oil costs.

Prime Filter Powder is a safe, pure white compound that extends frying oil life — reducing the frequency of oil purchases by as much as 50%. It removes both solids and dissolved impurities from used oil, and it meets food-grade specifications set forth by the FDA, NSF and JECFA/WHO.

Prime Filter powder

- Extends oil life**
for fewer oil purchases and lower overall operating costs
- Saves labor**
by reducing the number of discard points and time spent changing and disposing of oil
- Improves food quality and consistency**
by removing FFAs, TPMs, and associated off-flavors, odors and colors

HENNY PENNY
primefilter



12088—22 lb (10 kg) bulk case

12092—case of 90 4.8 oz packets

To order:

Contact your authorized Henny Penny distributor

[hennypenny.com](https://www.hennypenny.com)

800 417 8417

800 417-8405 24-hour support

© 2023 Henny Penny Corporation, Eaton OH 45320 USA Revised 04182023



Prime Filter powder added to vat for daily polishing filter keeps your oil looking good and your fried food tasting its best.

ENEMIES OF OIL

Almost everything including normal daily use degrades frying oil. Common enemies of oil:

- Carbon
- Detergent (alkaline contaminants)
- Moisture from food
- Air (oxidation)
- Salt
- Heat

REDUCING TOTAL POLAR MATERIALS

All of these interact with frying oil to produce indigestible soluble compounds called polar materials that shorten its useful life. Total Polar Materials (TPMs) are a chemical measure of oil degradation. Many government bodies have enacted regulations limiting the amount of TPMs in cooking oil. Prime Filter powder attacks the molecular bonds that form to create TPMs, which in turn reduces TPM values in oil.

HENNY PENNY
Engineered to Last

HENNY PENNY PRIME FILTER POWDER

FRYING OIL LIFE EXTENDER

How it works

When circulating frying oil with Henny Penny Prime Filter powder during a polish filter, the powder particles are activated—acting like a magnet that attracts and removes food debris, and extracts soluble liquid impurities, dissolved tastes, and odors that spoil fried food.

By attaching these impurities together, the compounds become too large to pass through the fryer filter media and therefore cannot return to the fry vat with the clean oil.

The powder clumps on top of the filter paper/pad, the clean oil passes through the normal filtering process and is returned to the vat for use.



Prime Filter powder attracts and binds impurities in oil, making them too big to pass through filter media.

Potential cost savings using Prime Filter powder

320 Series open fryer

PFE 500 pressure fryer

Your location

Number of vats	3	1	
Fill capacity per vat	65	48	
Average oil life in days	5	7	
Cost of oil per lb	\$0.85	\$0.85	
Current annual cost of oil	\$12,100	\$2122	
Potential oil savings	\$6,050	\$1,061	
Projected cost (difference)	(\$1,316)	(\$329)	
Annual savings	\$4,734	\$732	

For illustration purposes only. Your results may differ.

