

<https://m.youtube.com/watch?v=suXWsU1EDSk>

Magnesol XL, manufactured by the Dallas Group is safe pure white FDA and USDA approved absorbent filter medium, used in frying oil filtration. Magnesol XL is food grade synthetic magnesium silicon. During the filtration process, each Magnesol XL particle acts like a tiny magnet to attract and hold on to polar compounds and other solid and dissolved bi-products of the frying process that can spoil fried food quality.

Filtering with Magnesol XL extends the life of frying oil, keeping oil fresh, clear and clean. Producing consistently high quality fried foods.

How does Magnesol XL work?

To explain how Magnesol XL works, let's first take a look at how frying oil degrades. For years, food service operators have searched for an economical and effective way to slow down the degradation of edible oil, and extend the duration of its usable life.

Understanding what causes edible oil degradation and how to slow down the degradation process has resulted in the development of the most effective frying oil program, to date – The Magnesol XL “Frying Oil Saver” system, the only system that offers a complete and effective program for frying oil care.

Causes of Oil Degradation

Deep frying is an economical way to produce golden delicious food but it also produces a multitude of unwanted and undesirable byproducts, such as free fatty acids, oxidized fatty acids off odors, off flavors and viscous polymers. Without filtration, oil becomes very dark and thick, it foams and smokes, resulting in undesirable effect, that change food's flavor, color and texture, as well as making food greasy and less crispy than food fried in fresh oil. With the increase of free fatty acids, typically called FFAs, the batter and food soak up more oil, resulting in greasy fried product oil. Oil also smokes at a lower than normal temperature. Oxidized fatty acids are the cause of many of the off flavors and the off odors in the oil, and the fried foods.

The Maier reaction is a browning reaction that occurs when foods containing carbohydrates and proteins are exposed to heat. It produces many of the characteristic flavors of fried foods – however, in later stages, the very dark color of the oil, combined with the build-up of other byproducts produces dark, unappealing fried foods. To help reduce the formation and buildup of these byproducts proper care can be taken when frying, by avoiding the 6 enemies of oil- They are:

1. Carbon – this consists of food batter and breading particles and the gummy buildup of polymers on the inside of the fry vat.
2. Water- water is contained in the food itself, ice crystals on frozen food, product loaded into the fry basket over the fryers or in the frying and filtering equipment not completely dried prior to use.
3. Air – leaving fryers uncovered when not in use exposes the oil to air, promoting oxidation.
4. Salt – salting finished product or refilling salt shakers near the fryers, may cause salt to fall into the fryers and catalyze degradation.
5. Heat – heat damaged results when the cooking temperature of fryers is not calibrated properly or when fryers are left on and unused for long periods.
6. Soap - soap or detergents used to clean equipment can leave residues or splash into oil and catalyze oil degradation

Slowing Down Oil Degradation

While there is no method of stopping the degradation process of oil, it is possible to significantly slow degradation, extend the usable life of frying oil and improve the fried food quality, by removing both dissolved degradation products and solid debris, which contribute to oil breakdown. This can be achieved with daily filtration of the frying oil with Magnesol XL.

Benefits of Using Magnesol

Ordinary filtration removes solid debris such as crumbs and charred batter that contain- water, sugars and many other compounds that if left in the oil will cause the frying oil to degrade. Filtration alone however, will not remove the soluble byproducts dissolved in frying oil, which will continue to cause harm.

Filtering with Magnesol XL will remove harmful, dissolved impurities.

Magnesol XL is used by tens of thousands of restaurants, worldwide and provides great value, by keeping their oil clean and fresh.

Cleaner oil means better tasting fried food, even better, frying oil retains its fresh quality longer, while retaining fried food's light, crisp and golden delicious qualities.

Thousands of Dallas group customers have experienced the benefit of filtering their fried oil with Magnesol XL and reduced their oil usage to up to 50% or more!

The Dallas group's line of products, offers several ways to use Magnesol XL to effectively care for your frying oil. These options, outlined in this video series include: filtering the oil with a filter paper envelope, a filter pad, a quilted pad and a filter leaf screen.

This video also includes instructions on how to use Dallas group's filter machine – The Low Boy, and its fryer boil out magically, both of which when used in conjunction with Magnesol XL filter media, will optimize the life of frying oil.

Select your filtration method of choice and don't forget to learn more about the lowboy filter machine and magic clean boil out.