



beyond oil

Healthier Frying **for People & Planet**

Improving Health, Increasing Sustainability, Reducing Costs

Strategic Customer Presentation

The Story of **Beyond Oil**



Kan 11 IBN News Beyond Oil's innovative development

The Hidden Risks of **Frying Oil**

The Problem

Imagine the oil in your kitchen, used once or twice, now reused hundreds of times over several days. This is the reality in restaurants, catering services, and food factories worldwide. Most people don't know that this practice makes the oil carcinogenic and filled with harmful trans fats. Changing the oil after each use would make food prices skyrocket and also dramatically increase its carbon footprint, so it continues.



Who is Affected

From childhood snacks at school to meals at weddings, hotels, and even the frozen foods we heat at home, everyone is consuming fried foods cooked in reused oil in our day-to-day lives. This hidden practice contributes to cancer, heart disease, diabetes, lung issues, and obesity. It's time to demand healthier practices in our food industry for a healthier future.



The Health Risks of Fried Foods

Critical Global Health Problems



[Read full report](#)



Cardiovascular Disease

17.9 million

People die from cardiovascular diseases every year, due to dietary factors like trans fats playing a significant role.



Cancer

1 in 5

People will develop cancer during their lifetime, due to dietary and environmental exposures, including acrylamide in food and airborne toxins from oil fumes.

The Risks of Reused Frying Oil



[Read full studies](#)



Reused Frying Oil

Prolonged use of frying oil leads to the accumulation of toxic and carcinogenic compounds such as acrylamide and trans fats. These harmful compounds are absorbed by food and frying fumes during repeated frying cycles.



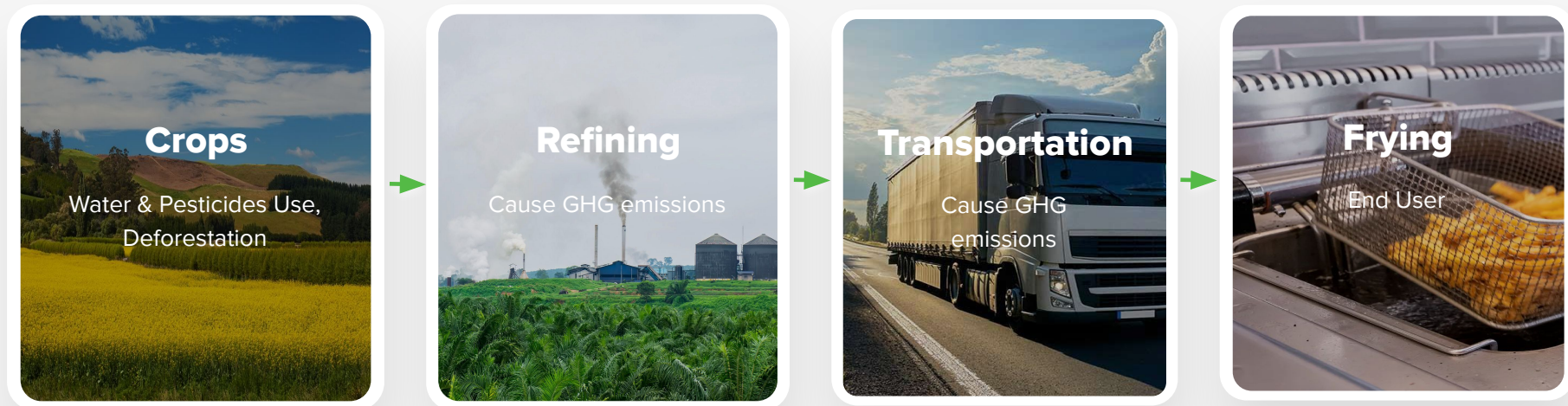
Consumers and Workers

Increased exposure to these harmful compounds significantly raises the likelihood of developing cancer and cardiovascular diseases.

Challenges of Food Industries

How Frying Oil Impacts Our Environment

Frying Oil Carbon Footprint



Each 1 kg oil used for frying causes ~4 kg of CO₂e!

About Beyond Oil

Beyond Oil Ltd. is an innovative food tech company in the health sector, with over 15 years dedicated to game-changing solutions that mitigate cancer and cardiovascular risks in fried and processed foods consumed in our day-to-day lives at any place where the same oil is reused for frying over several days.

Today, Beyond Oil is a public company traded on the Canadian Securities Exchange with a growing worldwide base of hundreds of satisfied customers, and provides a revolutionary solution to food processing companies and fast-food chains seeking to fry and produce healthier food, promote sustainability, and save on operational costs. The Company has developed unique filter powders, which adsorb and prevent the development of carcinogens formed during frying.

Beyond Oil's products help customers meet regulatory and food safety requirements while extending frying oil lifespan between 300% and 1000% from baseline, maintaining oil quality, and ensuring healthier and tastier oil and fried foods.



Beyond Oil **Unique Formula**

A Preventative Healthcare Solution for Frying Oil

Beyond Oil is a holistic, multi-ingredient formulation that offers a comprehensive range of benefits that absorbs and prevents the formation of harmful components such as TPMs, FFAs, Trans Fats, Acrylamide, Anisidine, PAHs, and other impurities, removes bad odors, ensuring frying oil stays fresh, and fried food tastes fantastic.

Our product provides comprehensive benefits that go beyond oil life extension or cost savings. It creates a healthier, safer, and more efficient kitchen environment with reduced toxins in frying oil fumes, minimized acrylamide and trans fats formation for healthier fried food, and no dust or residue that could affect taste or food quality. Beyond Oil's advantages offer more than traditional filtration solutions by prioritizing the health and safety of both restaurant customers and kitchen staff



Our products meet the specifications of Health Canada, the US FDA and NSF
Patented Protected.



Why **Beyond Oil**?

Healthier Kitchen Environment for Your Workers - Cleaner Air, Safer Workspaces

- Reduces harmful toxins in frying oil fumes.
- Improves air quality, reducing exposure to toxic fumes and odors.
- Creates a safer, more pleasant kitchen environment for your staff.

Healthier Fried Food for Your Customers - Protection from Harmful Compounds

- Further beyond reducing Free Fatty Acids (FFAs) and Total Polar Materials (TPMs).
- Prevents formation of acrylamide, trans fats, AnV, PAHs, addressing health concerns.
- Delivers healthier, safer food for your customers.

Consistent Quality, Happier Customers - Preserve Flavors, Enhance Loyalty

- Maintains the natural, delicious flavors of fried food.
- No taste inconsistencies or powder residues, ensuring consistently high quality.
- Fewer complaints and stronger customer loyalty due to consistent results.



Why Beyond Oil?

Dust-Free & Safe Handling - Cleaner, Safer Operations

- Dust-free formulation reduces inhalation risks.
- Easier to maintain a clean and safe kitchen environment.

Eco-Friendly & Sustainable - Sustainable Packaging

- Commitment to eco-friendly packaging.
- Supports your business's green initiatives.

Easy to Use, Implement & Comply - Seamless Transition

- Comprehensive welcome kit and online training for quick adaptation.
- Minimal disruption to your kitchen operations.

Empowering Your Team - Connecting Your Workers to the Mission

- Engages staff with the product's health benefits.
- Creates a sense of pride and ownership in using Beyond Oil.
- Encourages enthusiastic adoption and confidence in the product.



Beyond Oil's Innovation Compared to Traditional Alternatives

Over the past fifty years, the frying industry has seen various filtration solutions, including machines, filter papers, and powders. Beyond Oil, however, stands apart as more than just another filtration product. It's a holistic **Preventative Healthcare Solution for Frying Oil**.

Unlike existing solutions, Beyond Oil features a multi-ingredient formulation combining minerals with specialized plant extracts. Each ingredient is carefully selected for its high absorption affinity and ability to maintain control over degradation by-products. This unique formulation helps regulate degradation reactions, significantly extending the lifespan of frying oil while improving overall quality and safety.

No Expensive Equipment Needed: As a restaurant business, balancing quality with budget is crucial. While traditional filter powders require a mechanical filtration system—demanding upfront investments in expensive equipment and ongoing maintenance—Beyond Oil offers a smarter alternative. Our product works seamlessly with a simple manual filtering method, eliminating the need for costly capital expenditures. Even if you haven't used a filtration system before, Beyond Oil ensures superior oil quality without breaking the bank.

For more advantages [link](#)

Total Available Market

Beyond Oil for Restaurant using filtration systems

Beyond Oil restaurant and QSRs that prioritize healthier and more sustainable fried foods.

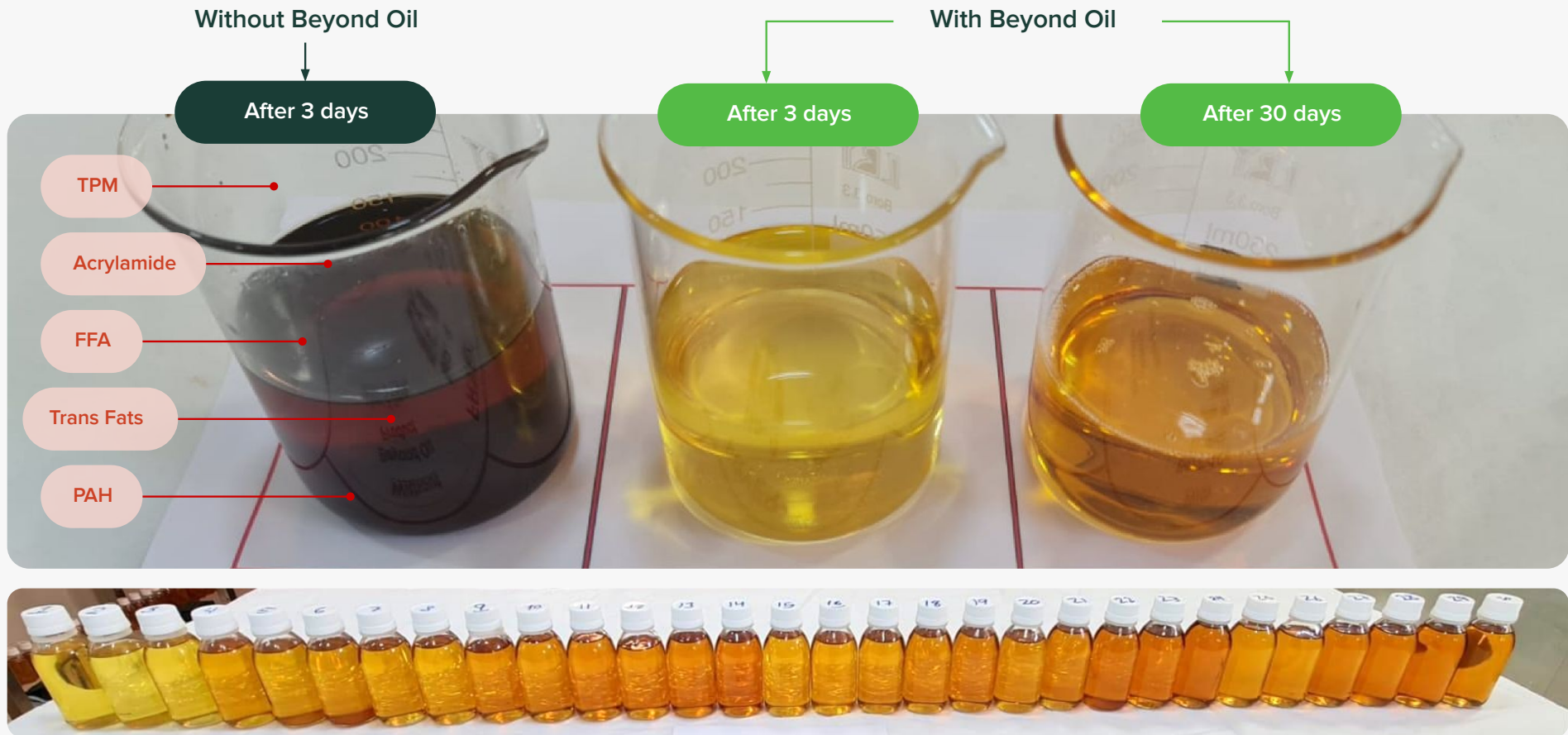


Beyond Oil for Restaurant without filtration systems

Every restaurant that wants to enjoy Beyond Oil benefits without any initial investment.

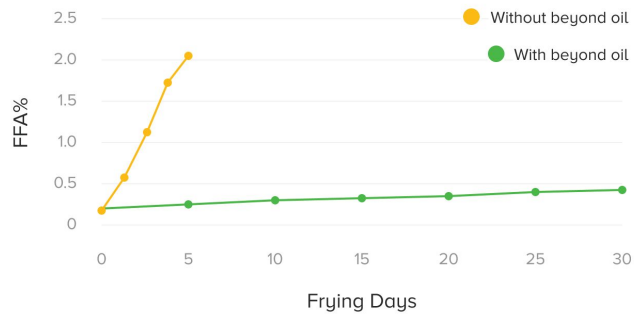


What You See is **What you Get**

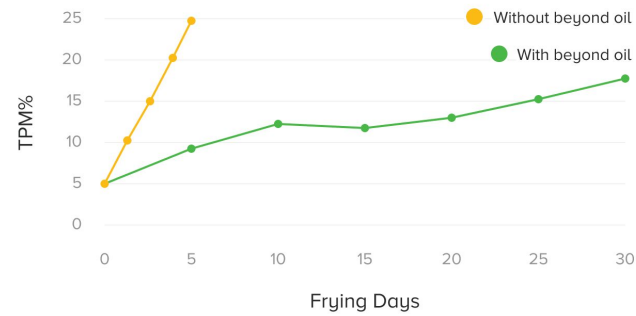


Oil Quality Results

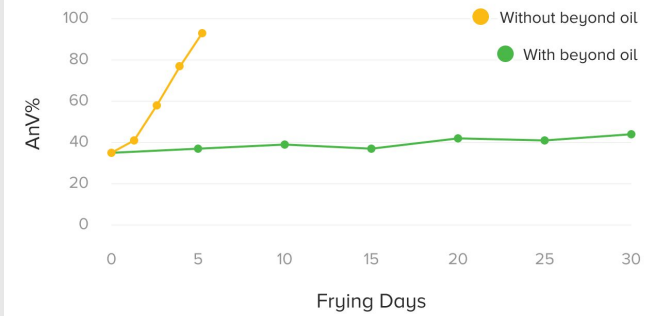
Free Fatty Acids (FFA)



Total Polar Materials (TPM)



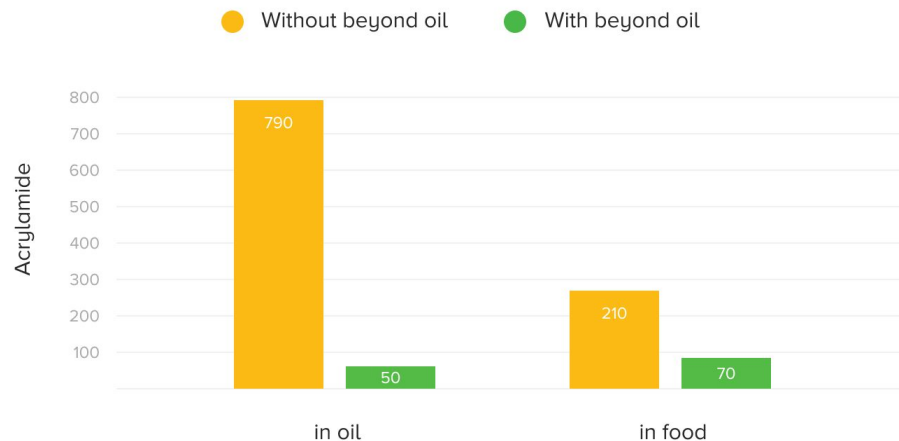
p-Anisidine Value (AnV)



Acrylamide Results - Food & Oil

From joint study with one of the world's largest fried food companies, March 2024

Acrylamide Results



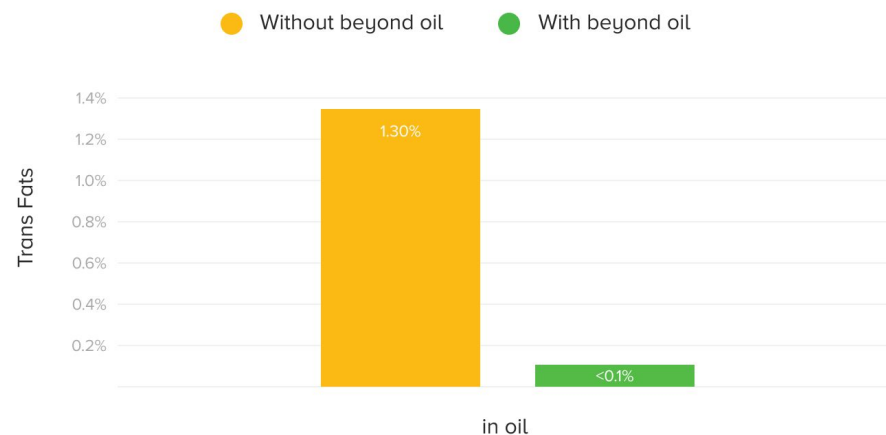
Identical oil and food (fried chicken strips) samples were taken from both the frying operations without and with Beyond Oil and sent to an external laboratory for acrylamide testing. The results revealed that acrylamide formed not only in the food but also in the oil. Furthermore, the acrylamide content in the food increased by a percentage proportional to the amount of oil absorbed.

However, the use of Beyond Oil powder significantly reduced the amount of acrylamide in the oil and food by 93% and 66%. This substantial reduction is unique and has significant implications for the health of both the public and chain workers.

Trans Fats - Results

From joint study with one of the world's largest fried food companies, March 2024

Trans Fatty Acids (TFA)



The results showed that trans fats formed not only in the food but also in the oil. The level of trans fatty acids (TFA) in the oil treated with Beyond Oil powder remained at the level of new oil, indicating that Beyond Oil's powder (less than 0.1%) effectively slows the development of TFA and absorbs the amount generated during frying.

In contrast, in without Beyond Oil samples, the TFA level in the oil after seven days of frying increased by over 1300%, indicating a high level of TFA absorption in the food.

Beyond Oil's Health Value

Validated by Leading Authorities



Fried Food Consumption - Customers Health

Professor Sarel Halahmi

Head of Urology Department Bnei Zion Medical Center



"I recommend that health authorities worldwide test and adopt Beyond Oil's technology and collaborate on joint studies to make the use of Beyond Oil mandatory in every fryer globally. Implementing these findings and recognizing the need to use Beyond Oil's filter powder as part of a preventive medicine approach will benefit the public and reduce morbidity for millions of people worldwide."

[Read full report](#)

Fried Food Consumption - Customers Health

Professor Nissim Garti

The Hebrew University of Jerusalem



"I am confident in concluding that adopting Beyond Oil's innovative solution will enable restaurants, food producers, and other food manufacturers to offer safer and healthier food to their customers, reducing the risk of severe diseases and improving the general health of the population."

[Read full report](#)

Frying Oil Fumes - Workers Safety

Professor Oren Fruchte

Director of the Pulmonary Division of the Wolfson Medical Center.



"Beyond Oil's innovative solution makes a huge contribution to humanity in the medical field, reducing morbidity and mortality from cancers caused by exposure to frying fumes, thereby making a great contribution to improving the general health of the population"

[Read full report](#)

Beyond Oil **Actual Values**

Oil Cost

~46% 

Reduction in total food cost
(after beyond oil cost)

Sale per Gallon

~197% 

improvement in sales per oil
consumption

Food Cost

~0.6% 

Reduction in total food cost
(after beyond oil cost)

Labor Cost

~30h 

Reduction in monthly working
hours per location

Guest Experience Survey

-76% 

Reduction in customers'
complaints (B2B Taste)

Food Health

>90% 

Minimizing acrylamide, trans
fats, FFA, PAHs, TPMs.

Carbon Footprint

~20 ton 

Reduction in carbon footprint
per location

Supply Chain

~40% 

Reduction in oil storage space &
Cost (Improve oil contracts, interest cost)

How Does It Work ?

Internal Filter Machine

1

Add beyond oil into
the hot oil



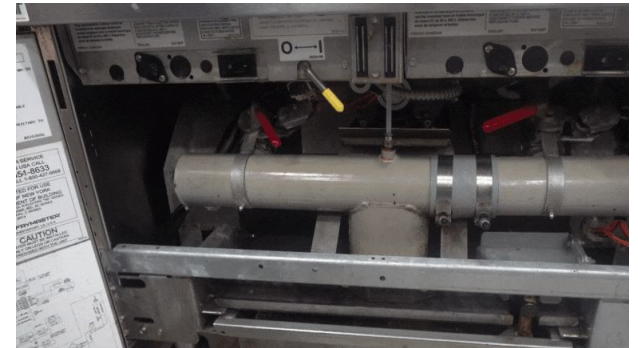
2

Drain the oil & clean
the fryer



3

Circulate for 5-10 mins & re-use
your fresh Oil



[Link to training videos](#)

How Does It Work ?

External Filter Machine

1

Add beyond oil into
the hot oil



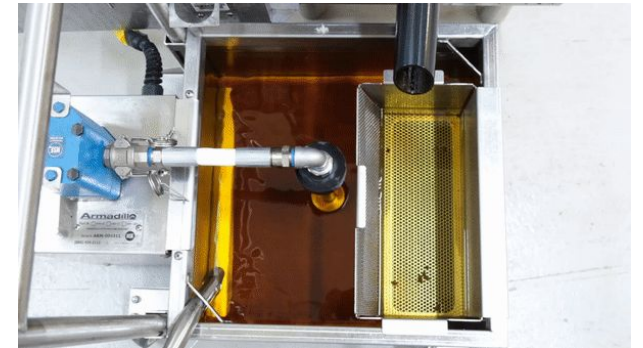
2

Drain the oil & clean
the fryer



3

Circulate for 5-10 mins & re-use
your fresh Oil



[Link to training videos](#)

How Does It Work ?

Manual Filter

1

Add beyond oil into
the hot oil



2

Mix it & Cover it
overnight



3

Pour to fryer & Re-use your
Fresh Oil



[Link to training videos](#)

How Does It Work ?

Keep **frying** without all that poison

