



**5. What type of oil(s) does your business usually use for shallow and deep frying?**  
(Please check the Nutrition Information Panel on the oil drum or box to complete below)

**Deep Frying:**

Oil Type: \_\_\_\_\_

Brand: \_\_\_\_\_

Saturated fat: \_\_\_\_\_/100g

Trans fat: \_\_\_\_\_/100g

Polyunsaturated fat: \_\_\_\_\_/100g

Monounsaturated fat: \_\_\_\_\_/100g

**Shallow Frying:**

Oil Type: \_\_\_\_\_

Brand: \_\_\_\_\_

Saturated fat: \_\_\_\_\_/100g

Trans fat: \_\_\_\_\_/100g

Polyunsaturated fat: \_\_\_\_\_/100g

Monounsaturated fat: \_\_\_\_\_/100g

**OTHER:** (Give details of any additional oils on the premises, (to that already listed above))

Deep fry / shallow fry / other use i.e. \_\_\_\_\_ (Please circle one)

Oil Type: \_\_\_\_\_

Brand: \_\_\_\_\_

Saturated fat: \_\_\_\_\_/100g

Trans fat: \_\_\_\_\_/100g

Polyunsaturated fat: \_\_\_\_\_/100g

Monounsaturated fat: \_\_\_\_\_/100g

**Examples of Oil Type:**

Blended vegetable oil, pure vegetable oil, canola oil, rice bran oil, palm oil, olive oil, cottonseed oil, animal fat, hi oleic canola, hi oleic sunflower, grapeseed oil, sunflower corn oil, soyabean, peanut, coconut oil (cophera), tallow, frying shortening.

**Examples of Brand**

Frytol, Cookers XL Fry, Formula 40, ETA Salfry, Red Band, Crisco, Kernol etc

**6. How long have you been using this type of frying oil for? (Select one only)**

**DEEP FRY OIL:**

<sup>1</sup>[ ] Less than 6 months                      <sup>2</sup>[ ] 6 months to less than a year

<sup>3</sup>[ ] 1 year to less than 5 years              <sup>4</sup>[ ] Greater than 5 years

**SHALLOW FRY OIL:**

- <sup>1</sup>[ ] Less than 6 months
- <sup>2</sup>[ ] 6 months to less than a year
- <sup>3</sup>[ ] 1 year to less than 5 years
- <sup>4</sup>[ ] Greater than 5 years

**OTHER OIL: (if applicable)**

- <sup>1</sup>[ ] Less than 6 months
- <sup>2</sup>[ ] 6 months to less than a year
- <sup>3</sup>[ ] 1 year to less than 5 years
- <sup>4</sup>[ ] Greater than 5 years

**7. Why do you prefer to use this type of DEEP FRYING oil? (Select all that apply)**

- <sup>1</sup>[ ] Contractually obliged (e.g. as part of a franchise agreement or a preferred supplier arrangement)
- <sup>2</sup>[ ] Taste of fried food
- <sup>3</sup>[ ] Performance / Quality / Long fry-life
- <sup>4</sup>[ ] Price / Distributor deal / Promotional offer
- <sup>5</sup>[ ] Availability (e.g. it's what the distributor stocks)
- <sup>6</sup>[ ] Convenience / Habit
- <sup>7</sup>[ ] Healthier
- <sup>8</sup>[ ] Other (*please specify*):

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**Are there any other reasons why you prefer to use this type of DEEP frying oil?**

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**8. Where do you usually obtain information on frying oils from? (Select all that apply)**

- <sup>1</sup>[ ] Distributor
- <sup>2</sup>[ ] Council Environmental Health Officer
- <sup>3</sup>[ ] Media (newspaper, magazines, radio or TV)
- <sup>4</sup>[ ] Product Brochures
- <sup>5</sup>[ ] Internet
- <sup>6</sup>[ ] Other food business owners/managers (peers in the industry)
- <sup>7</sup>[ ] Health professional (*please specify type e.g. dietitian, doctor etc*):

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- <sup>8</sup>[ ] Other (*please specify*):

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**9. Of the following services, which do you usually have access to for business purposes?**

*(Select all that apply)*

<sup>1</sup>  Internet

<sup>2</sup>  Printer *(please specify):*

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<sup>3</sup>  Don't have access to either

**10. Would you change your frying oil(s) if a healthier option was available? *(Select one only)***

<sup>1</sup>  Yes

<sup>2</sup>  No

<sup>3</sup>  Maybe

Please comment:

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**11. In the past 12 months, have any of your customers requested healthier ingredients and / or menu choices? *(Select one only)***

<sup>1</sup>  No

<sup>2</sup>  Yes

Please provide details of the type of request e.g. what specifically they were asking for:

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**12. Have you heard of the Heart Foundation's - '*The 3 Step Guide*'? *(Select one only)***

<sup>1</sup>  No

<sup>2</sup>  Yes

Please provide details of what it is and how you heard about it:

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**13. Do you have any other comments you would like to make regarding choosing and using frying oils?**

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***Thank you for taking part in this survey.***