

**FriWite®**

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FriWite...for a pure and light fry!

For more information on *FriWite* call  
the product hotline on 0845 305 4229



Q Partnership  
PO BOX 1126  
Peterborough  
PE1 9LY

[www.friwite.com](http://www.friwite.com)

For the finest  
fried food

- a pure and light fry



Contact your Q Partnership company to place your order today!

Creating perfect fried food



Tel: 0191 482 4242  
[www.colbeck.co.uk](http://www.colbeck.co.uk)



Tel: 01706 364211  
[www.vavwhitley.co.uk](http://www.vavwhitley.co.uk)



Tel: 01733 316400  
[www.friarspride.com](http://www.friarspride.com)



Tel: 01202 743177  
[www.doublesfoodanddrink.co.uk](http://www.doublesfoodanddrink.co.uk)

# FriWite is great news for you and your business!

FriWite is an exciting new product, available exclusively from the Q Partnership; Friars Pride, Henry Colbeck, V A Whitley and Doubles. It has been developed especially for fish friers who want to offer their customers only the finest fried food.

FriWite is a premium quality and innovative vegetable oil made from only the finest, carefully selected ingredients. If you are passionate about good quality fried food, then FriWite is the new vegetable oil you have been waiting for!

Since the launch of FriWite, a growing number of fish friers are already experiencing the benefits it can bring to their business and their customers. The testimonials below illustrate why our customers are more than happy to switch to FriWite.

[www.friwite.com](http://www.friwite.com)



## Creating perfect fried food

The FriWite team would like as many fish friers as possible to trial FriWite and to start to enjoy the benefits of frying with FriWite in their shops. We have used only the finest and whitest raw material in our recipe and carefully processed it to enhance its quality and purity. The result is a product that offers you and your customers an impressive list of features and advantages over other standard frying oils.



*"I was happy to work on this project from the start, taking part in the original trials. I am now pleased to say that I am extremely satisfied with FriWite and I would happily recommend the brand to other shops."*

Marcus French of French's Fish & Chips,  
Well's - Next - The - Sea, Norfolk.



*"FriWite has exceeded my expectations in terms of its quality. It lasts longer and withstands high temperatures very well. My products fry with no aftertaste, showcasing only the finest quality end product. I am very pleased and can recommend FriWite to other friers."*

Simon Hunter - Barnby-Dun Fish & Chips,  
Doncaster, South Yorkshire.

### Here's why you should consider using FriWite in your business:

- Fries pure and light in colour
- Provides an extended frying life
- No hydrogenated fats
- Less than 1% trans fat
- 100% vegetable oils
- Exclusively available from the Q Partnership