



PROHOLISTIC
Health

Proholistic Oil Purifier

Eat healthy live healthy





Impurities in our cooking oil

Cooking oils can contain various impurities depending on their source and processing methods. Here are some common impurities that can be found in cooking oil:

1.Free Fatty Acids (FFA): Free fatty acids are natural components of oils, but high levels of FFAs can indicate poor oil quality. They are produced when the oil undergoes hydrolysis, usually due to exposure to water or high temperatures.

2.Moisture:

Moisture content is a critical factor in cooking oil quality. If the oil contains excessive moisture, it can lead to rancidity, microbial growth, and decreased shelf life.

3.Suspended Particles: These can include plant matter, such as seed fragments or skin, that may be present in the oil due to inadequate filtration or extraction processes. These particles can affect the oil's appearance and cause sedimentation over time.



4.Solvent Residues: Some cooking oils, such as those derived from seeds or fruits, undergo extraction using solvents like hexane. Although rigorous refining processes are employed to remove solvent residues, trace amounts may still remain in the final product.

5.Pesticide Residues: Oils derived from conventionally grown crops may contain traces of pesticides if proper farming practices were not followed.

6.Trans Fats:

Trans fats are formed during the hydrogenation process, which converts liquid oils into semi-solid fats. Consumption of trans fats has been linked to various health issues, so many countries have implemented regulations to reduce their presence in food products, including cooking oils.

7.Heavy Metals: Cooking oils can potentially contain trace amounts of heavy metals like lead, cadmium, and arsenic, which may be present in the soil where the oilseeds are grown. The levels of heavy metals in cooking oils are typically regulated by food safety standards.

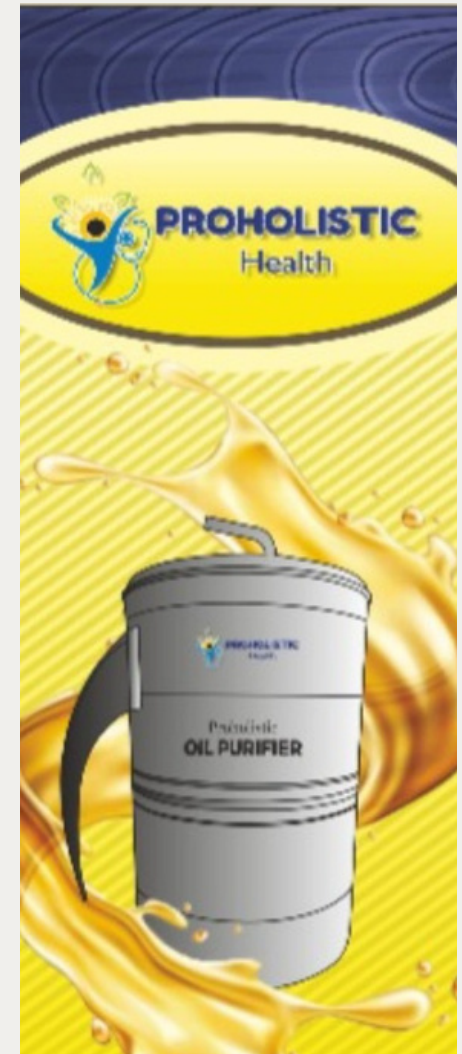
Proholistic Oil Purifier

An innovative oil processing system that filters and purifies any cooking oil using natural mineral granules.

In our search for pure and unadulterated oil, we found that the cooking oils available in the market were filled with harmful chemicals, water, and toxins. After years of research, we built an effective edible oil purification solution to purify any refined, unused or used cooking oil by removing all traces of chemicals, water, acidity, and foul odour. Only the purest hygienic, and nourishing oil remains - after eliminating harmful elements.

The natural mineral granules used in the filtration process help neutralize chemicals and contaminants from the oil effectively and thoroughly. What's more, Proholistic oil purifier can also be used to recycle and remove excessive solid particles from used / unused cooking oil without altering the oil's inherent nature, quality, and nutritional value.

Oil purifier re-purifies your used / unused oil up to 99% and replenishes it with purity and nutrition even after repeated use.



Benefits of Proholistic oil Purifier



1. Cooking Oil Purifier is an innovative and one-of-a-kind oil purifying solution.

2. The harmful chemicals present in the majority of cooking oils can cause TRI-DOSH imbalances in the body. This is the ultimate solution that purifies cooking oil and recycles used oil back to its pure form.

3. Balances iodine levels in oil.

4. It reduces the risk of developing chronic diseases.

5. It reduces the amount of FFA, Acid, PV, TPC, and TPM in edible oils.

6. The Filter Media made with natural minerals offers 99% purification.



7. Advanced oil processing method removes impurities and persistent odors of previously cooked foods from your oil that allows you to make tasty, healthy, and delicious food every time.

8. For a healthy and wholesome lifestyle, include fats such as cooking oils. But, when this oil causes health and heart problems for your family, you need to look for an alternate solution. Our filtering process removes lingering food particles and odors from your cooking oil while retaining its nutritional value and taste.

9. The Proholistic oil filtration process uses nature-infused minerals that make the oil purer and 100% safe for consumption.

10. Our natural mineral granules do a great job of removing contaminants from edible oil without compromising health and nutrition. We advise you to change the natural filter media after every 4 to 5 liters* of oil purification.



**Before and after results on
mustard oil**



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