



beyond oil |

Impact Assessment Summary

Operational performance & Impact



Pilot Roadmap & Operational Status

Beyond Oil  Partnership



Baseline Establishment

21-22/4/26

Initiated pilot with new oily Boiled out the fryers to ensure accurate baseline metrics.

Conducted a kick-off meeting to introduce the team and align on pilot objectives.



Training & Implementation

22-27/4/26

Provided on-site training on the filtration process using Beyond Oil powder.

Validated compliance audit to ensure the kitchen staff is proficient and independent.



Monitoring & Real-Time Support

27/4-7/5/2026

conducted daily TPM data monitoring.

Performed food quality assessments to ensure consistent taste and texture standards.



Ongoing Pilot Management

May 2026

Continuous remote monitoring and data tracking through the final pilot phase.

Preparation of performance insights and stability reports until pilot completion.



Current Operating Baseline -

Inputs Used for Analysis

Reflects current operating reality -
no optimization assumptions



Scale & Footprint

- **24** locations
 - **DT-6 FC-4 IL-14**
- **6-7** fryers per location
- **12** locations with magnesol

Oil Economics

- Current oil change without filter aid: **every 5**
- Current oil change with filter aid: **every 7**
- Fryer capacity: **260L high Trx**
- Fryer capacity: **210L low Trx**



Annual oil Impact

-258,000L ↓

Annual Value oil reduction
System Wide based on 24 locations

A network-wide simulation
grounded in actual operational
results from pilot locations



Oil savings without filter aid

- Oil change: **every 5 → 21 days**
- Oil reduction: **1560L → 370L**
- Oil savings: **1190L 76% ↓**
- Oil Life Extension **420%**
- Oil Changes: **from 6 → 1.4 days**

**without top up



Oil savings with filter aid

- Oil change: **every 7 → 21 days**
- Oil reduction: **900L → 300L**
- Oil savings: **600L 66% ↓**
- Oil Life Extension **300%**
- Oil Changes: **from 4.2 → 1.4 days**

**without top up

Annual Oil Reduction include top-up

From 354,000L to 96,000L

258,000L less oil 72% ↓



Quality, Health & Brand Impact

Better fried food, safer kitchens, and
a more trusted brand experience



Staff Safety

- fewer fumes and hazards
- Safer workflows, higher retention

Consumer Health

- stable oil, fewer breakdown compounds
- Better-for-you frying, no recipe changes

Food Quality

- Stay golden, crisp, consistent
- Same quality every shift

Guest Experience

- Fewer “off” orders and complaints
- Guests notice - and come back



Annual ESG Impact

environmental contribution is equivalent to planting **55,000** mature trees to offset carbon emissions, and saving enough water to fill over **600,000** Olympic-sized swimming pools

Measured, auditable, and
aligned with foodservice ESG
reporting standards



CARBON FOOTPRINT REDUCTION

78.6% CO₂e ↓

Monthly	114.57 Tons CO₂e
Annual	1,374.84 Tons CO₂e

WATER SAVINGS

78.6% m³ ↓

Monthly	130,742,857 m³
Annual	1,568,914,286 m³



Voices from Corporate Training Store:

Cleaner Frying, Better Fried Food, Easier Shifts

"We are honestly surprised by how many days we've managed to extend the oil life. The process isn't difficult at all-it's much easier to mix in the Beyond Oil powder than it is to replace the oil every few days. Plus, there is absolutely no change in the product's taste."

Magistral Restaurant

"We are now on Day 14 of the pilot, and the results are remarkable. There are no oil odors, which was a major issue before-even management noticed the difference immediately. The food taste remains consistent, and the color is perfect, I've never seen anything like it. The powder application procedure is straightforward; once the team was trained, they began managing the process independently without any issues."

Tsum Restaurant



<https://drive.google.com/drive/folders/1QnLFMO6NqnrSBSbEYYvFUCiq-zlsWzbm>

Same Food

With Beyond Oil

Without Beyond Oil

12 days



beyond oil

Healthier Oil

Without Beyond Oil



With Beyond Oil



Healthier Oil

With Beyond Oil



With Beyond Oil



With Beyond Oil



With Beyond Oil



Healthier Oil

With Beyond Oil

Without Beyond Oil

12 days

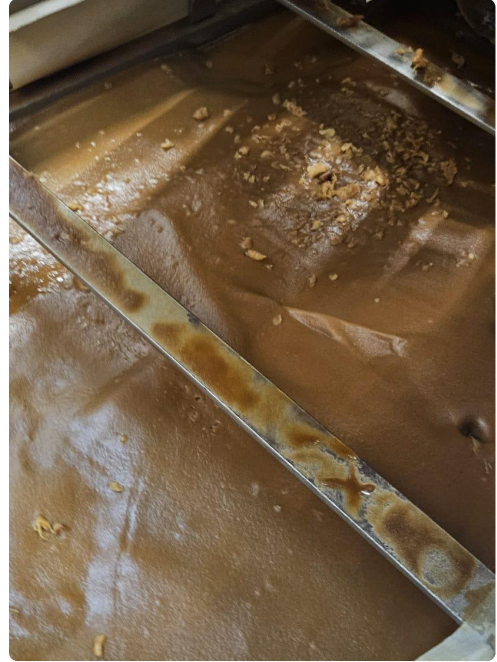
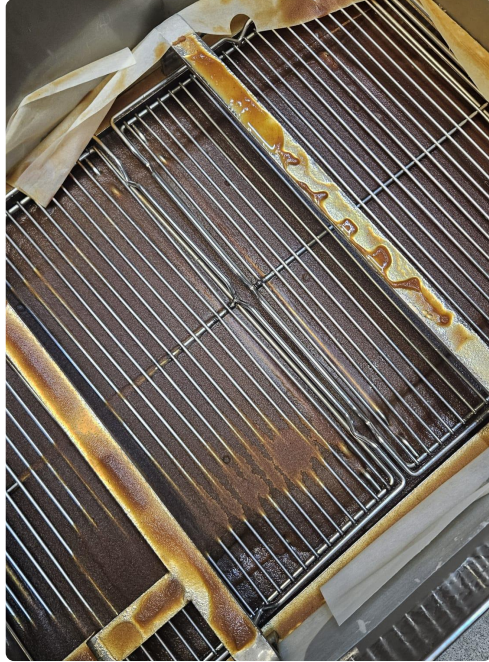
With Beyond Oil

Without Beyond Oil

12 days



What We Take Out Is What Makes the Difference

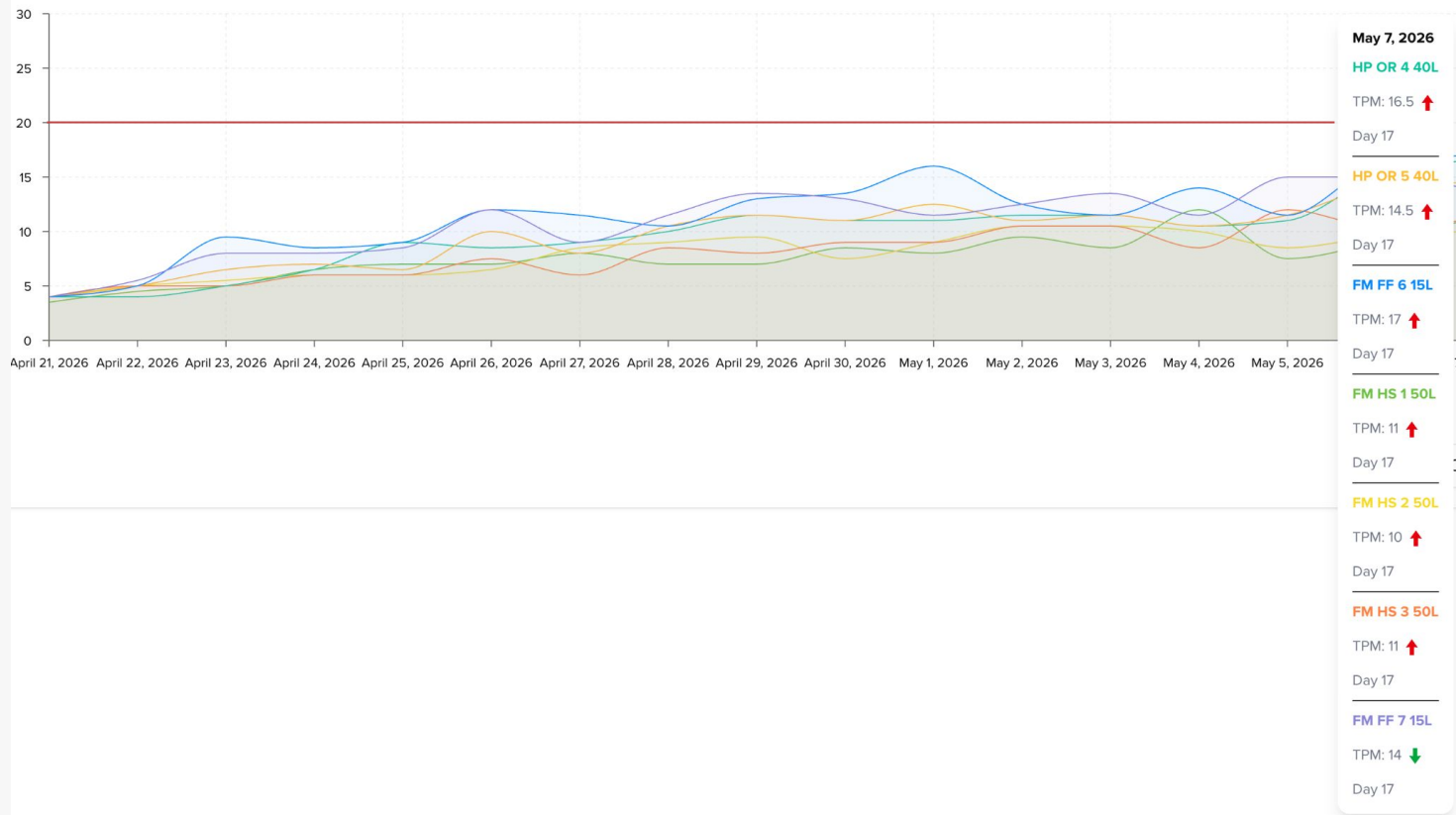


What We Take Out Is What Makes the Difference

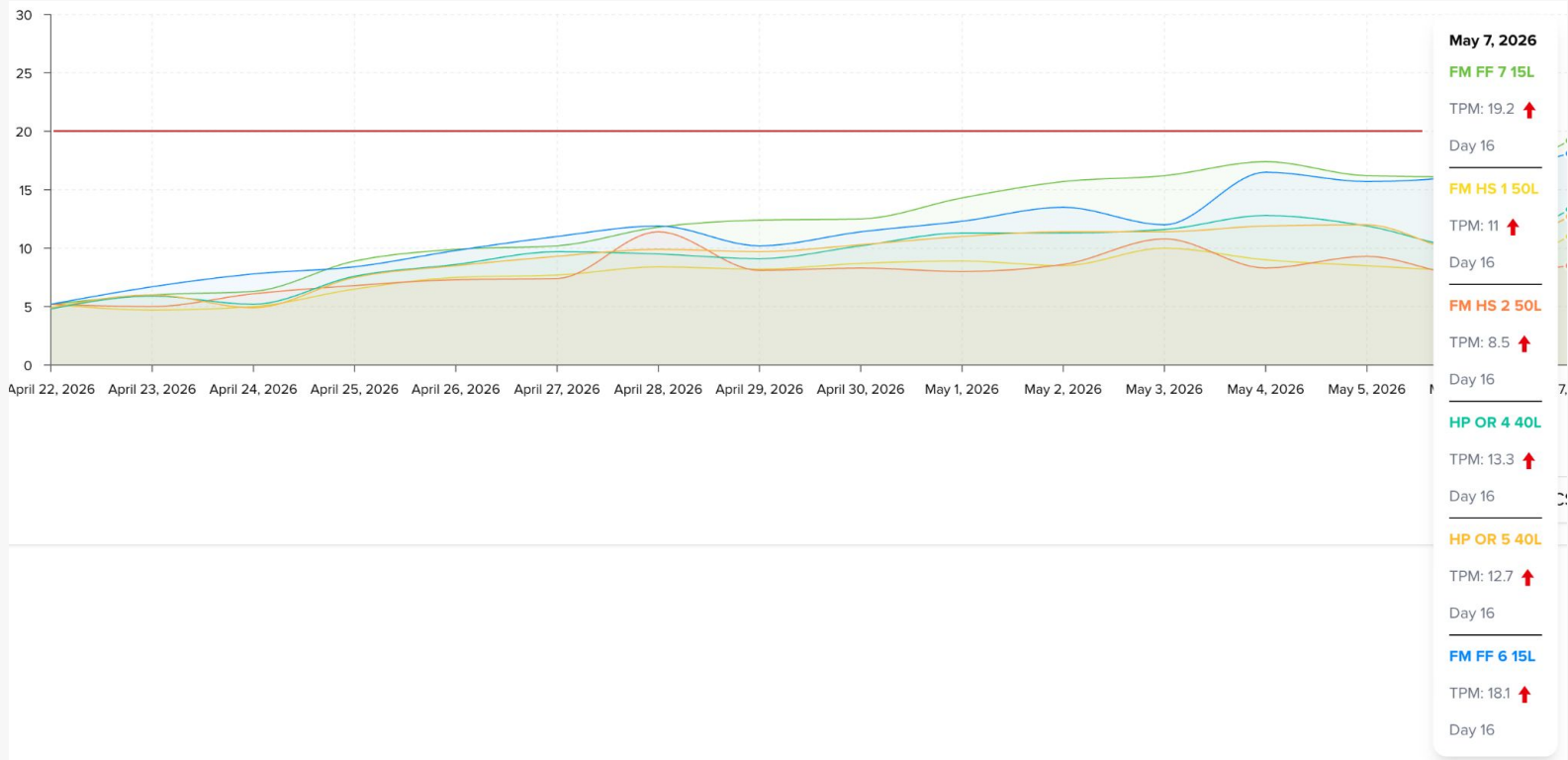


Measured Performance

Magistral



Measured Performance Tsum



Measured Performance

Magistral	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
	New oil				weekend					Holyday	Holyday	weekend	Holyday					
	21/4	22/4	23/4	24/4	25/4	26/4	27/4	28/4	29/4	30/4	1/5	2/5	3/5	4/5	5/5	6/5	7/5	8/5
FM HS 1 50L	3.5	4.5	5	6.5	7	7	8	7	7	8.5	8	9.5	8.5	12	7.5	9	11	11
FM HS 2 50L	4	5	5.5	6	6	6.5	8.5	9	9.5	7.5	9	10.5	10.5	10	8.5	9.5	10	11
FM HS 3 50L	4	5	5	6	6	7.5	6	8.5	8	9	9	10.5	10.5	8.5	12	10.5	11	11.5
HP OR 4 40L	4	4	5	6.5	9	8.5	9	10	11.5	11	11	11.5	11.5	10.5	11	15	16.5	15.5
HP OR 5 40L	4	5	6.5	7	6.5	10	8	10.5	11.5	11	12.5	11	11.5	10.5	11.5	14	14.5	16.5
FM FF 6 15L	4	5	9.5	8.5	9	12	11.5	10.5	13	13.5	16	12.5	11.5	14	11.5	16	17	18
FM FF 7 15L	4	5.5	8	8	8.5	12	9	11.5	13.5	13	11.5	12.5	13.5	11.5	15	15	14	13
Tsum		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17
	New oil				weekend					Holyday	Holyday	weekend	Holyday					
	22/4	23/4	24/4	25/4	26/4	27/4	28/4	29/4	30/4	1/5	2/5	3/5	4/5	5/5	6/5	7/5	8/5	
FM HS 1 50L		5.3	4.7	5	6.5	7.5	7.7	8.4	8.2	8.7	8.9	8.5	10	9	9.3	8.1	11	10.2
FM HS 2 50L		5.2	5	6.1	6.8	7.3	7.4	11.4	8.1	8.3	8	8.6	10.8	8.3	8.5	7.7	8.5	10.2
HP OR 4 40L		4.8	5.9	5.2	7.6	8.6	9.7	9.5	9.1	10.2	11.3	11.3	11.6	12.8	11.9	10.1	13.3	13.3
HP OR 5 40L		4.9	6	4.9	7.5	8.5	9.3	9.9	9.7	10.3	11	11.4	11.4	11.9	12	9.7	12.7	12.5
FM FF 6 15L		5.2	6.7	7.8	8.4	9.8	11	11.9	10.2	11.4	12.3	13.5	12	16.5	15.7	16.2	18.1	5.6
FM FF 7 15L		5.3	6	6.3	8.9	9.9	10.2	11.8	12.4	12.5	14.3	15.7	16.2	17.4	16.2	16.1	19.2	6





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Making frying more healthier,
more sustainable & profitable - together!



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