



## Fandango Collection & Recycling Places Second Major Order Following Growth in Expanded Customer Base in 2024

*Container of Product Being Shipped as Distributor Continues to Expand Sales in the Israeli Market*

**VANCOUVER, B.C. and KIBBUTZ YIFAT, ISRAEL / ACCESSWIRE / July 23, 2024** – Beyond Oil Ltd. (CSE: BOIL) (OTCQB: BEOLF) (“Beyond Oil” or the “Company”), a food-tech innovation company dedicated to reducing health risks associated with fried food while lowering operational costs, minimizing waste, and enhancing sustainability, and Fandango Collection & Recycling Ltd. (“Fandango”), Beyond Oil’s exclusive Israeli distributor, are pleased to provide the market with an update on their commercial expansion in the Israeli market.

Since receiving its initial product order of [16 tons on May 31, 2023](#), Fandango has committed significant resources to staff training, product marketing, advertising, and developing a comprehensive sales system with restaurants across Israel. Many of these initial suites of pilot programs have successfully converted into loyal customers. With hundreds of customers and growing sales, Fandango is moving forward with its second substantial order.

Shai Medioni, CEO of Fandango, comments: “Our customers, including restaurants, regional chains, catering service, industrial and hospitality kitchens, hotel chains, and more are delighted with the outcomes that Beyond Oil’s product is creating for their businesses and clients. They report an improvement in food quality, with no smell of carbonized oil in the kitchen, which improves the safety and health of workers and diners. Additionally, there is a huge contribution to the environment; as we sell and collect oil from our customers, we can track the shift in this field and see a significant reduction of 50% in frying oil consumption after using Beyond Oil, which dramatically reduces the carbon footprint in the industry. While it is often challenging to sell a new and disruptive product to businesses who are often resistant to change, the reputation of this product is spreading quickly, and we are seeing that the length of the sales cycle to close with new customers is shrinking. With this new order, our team is highly motivated and equipped to further scale the product’s reach across Israel’s food service industry.

After a year of working with Beyond Oil, there is a growing awareness among the public and the industry about the health risks associated with reused frying oil. Beyond Oil's solution enables restaurateurs to meet regulations, provide healthier food for diners, and create a safer work environment for employees, all while contributing positively to the environment. Having witnessed Beyond Oil's positive impact on the food industry, I believe that the transformation we are seeing in Israel will soon spread, leading to a better and more sustainable future for the food industry.”

This sustained demand highlights the product’s reliability and effectiveness, reinforcing the solid and growing customer base that Beyond Oil and Fandango are building. This strong relationship is further cemented by Fandango’s strategic investment in Beyond Oil, having led a recent [C\\$2.5 million private placement](#). This ongoing partnership and investment reflect confidence in the product’s potential and the long-term growth prospects in the Israeli market.

Jonathan Or, CEO of Beyond Oil, comments: “Receiving this second order is a strong endorsement of the consistent demand and growing market presence of Beyond Oil's products. Our customers' continued

trust and satisfaction demonstrate the reliability and value of our offerings, reinforcing our commitment to the Israeli market. We are seeing an increasing number of customers who not only use our products but also invest in our stock, showing their belief in our company as a whole. We aim to continue this strong momentum and build long-term growth and success through sustainable partnerships with Fandango, welcoming more customers to benefit from both our products and our stock.”

### **Beyond Oil’s Contribution to Public Health**

**The Problem:** Imagine the oil in your kitchen at home which is used only once or twice to cook anything, now reused hundreds of times over several days. This is the reality in restaurants, catering services, and food factories worldwide, where they often reuse oil over and over again. Most people do not 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 by the problem?** From childhood snacks at school to meals at weddings, hotels, and even the frozen foods we heat at home, most of the global population is consuming fried foods cooked in reused oil in our day-to-day lives. This hidden practice contributes to cancer, heart disease, diabetes, obesity and lung issues. It is time to demand healthier practices in our food industry for a healthier future.

**Statistical Insight:** In the Western world, approximately [one in five individuals is affected by cancer](#), with reused frying oil posing a significant risk factor. Reusing frying oil over multiple days leads to harmful health outcomes, including an increased prevalence of certain types of cancer. Recent academic literature, along with studies by regulatory agencies like the U.S. and European health agencies, confirms a direct link between consuming oil absorbed in fried foods and elevated cancer rates. ([Source 1](#): Impact of Repeatedly Heated Cooking Oils on Cancer Incidence - Critical Review; [Source 2](#): Professor Oren Fruchte | Professor Nissim Garti Research Reports).

During frying, oil degradation is accelerated and harmful compounds such as Acrylamide, PAH, free radicals, Free Fatty Acids (“**FFA**”), Total Polar Materials (“**TPM**”), Metals, formation of trans fats diverging from safety standards. These compounds affect the oil's quality, leading to foaming, smoking, and a change in color, smell, and taste. The frying oil fumes contains aromatic carcinogenic components causing contributing to [mortality and morbidity of customers and kitchen personnel](#).

### **Beyond Oil’s Innovative Solution**

Beyond Oil is a health food-tech company specializing in the health sector. Over the course of 15 years, it has developed a formula comprised of food additives that create an innovative filter powder, protected by a patent. This formula effectively absorbs degradation components from fried oil, slows down the rate of deterioration reactions, and, through a straightforward filtration process, enables the oil to be reused while preserving its quality. Beyond Oil's solution represents a significant global advancement in safeguarding the health of diners and kitchen workers in factories or restaurants that reuse the same oil over an extended period.

### **Beyond Oil for Enhancing Sustainability**

Sustainable practices are becoming increasingly crucial in this inflationary global economy. Beyond Oil’s filtration powder that extends the lifespan of fried oil, thereby contributes to environmental impacts:

- Minimizes the environmental footprint associated with oil disposal.
- Reduces emissions of hazardous volatile substances and decreases energy consumption in refinery plants.

- Alleviates the burden on sewage systems and groundwater by reducing the volume of oil intended for treatment.
- Mitigates carbon dioxide emissions to bolster the earth's natural greenhouse effect.
- Reduces overland or maritime transportation of oils helps prevent soil contamination, air pollution from gas emissions, and ecological seas contamination.

**Patent Protected:** The Company also has a portfolio of registered and patent-pending solutions that extend the shelf-life of produced and used vegetable oils.

**Potential Cost-Savings:** One of Beyond Oil's unique value propositions is that it can dramatically lower costs for quick-service restaurants and large scale industrial frying operations by significantly extending the useful life of the oil while meeting food quality and safety requirements. For more information on how the Beyond Oil Product extends the life of frying oil, see the Company's [news release](#) dated December 12, 2022.

**Beyond Oil Permits and Accreditations:** The Company received a non-objection letter from the US Food & Drug Administration ("FDA") in March 2022, on the basis that all the Beyond Oil Product ingredients meet food-grade specifications of the FDA. In May 2022, Beyond Oil received a non-objection letter from Health Canada and a National Sanitation Foundation certification. Beyond Oil is legally permitted to sell its product into the Israeli market according to the processing-aid and filtering-aid regulations.

**How the Beyond Oil Product Works- Simple and effective Protocols:**

The Beyond Oil Product is added daily and integrates into the existing filtration systems of both commercial and industrial fryers. The combination of active filtration by the powder and passive filtration by the filter and filtration machine ensures the best results by removing other degradation particles. The powder remains on the filter and creates an additional layer which provides the microfiltration benefit.

**About Beyond Oil Ltd.**

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. Beyond Oil provides a disruptive solution for food-processing and food-service companies striving to produce & serve healthier food, increase sustainability, while saving their costs. For more information, visit our website at: [www.beyondoil.co](http://www.beyondoil.co).

**About Fandango Collection & Recycling Ltd.**

Fandango is a leading company in the Israeli hospitality industry, supplying over 8,000 commercial kitchens with a comprehensive range of products, including frying oil and specialized equipment for maintaining the optimal condition of frying oil. Fandango also collects used cooking oil from commercial kitchens and provides a wide range of other essential products and supplies to the industry, including paper products, detergents and fast-food containers. For more information, visit Fandango's website at: <https://www.fandango.co.il>.

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