



Instructions for the following Oil Only™ Sales Sheet

At the bottom right corner of the sheet, you will find an area in which you can place your own specific contact information, such as company, name, phone, etc.

The file should open in Acrobat Reader and by placing your text tool on the area, you can input your information as noted above and print directly from the program.

If you do not have Acrobat Reader, you can download it here:

<http://www.adobe.com/products/reader/>





Bag-On-Valve/Continuous Spray Dispensing System

The Time to Switch is Now

According to a survey conducted by *Food and Beverage News* (Sept. 25, 2009) it was found that 72% of consumers — of the more than 4000 consumers surveyed — are more concerned with Quality than Price at the grocery store, while **9 out of 10** claim that Value and Nutrition will be of equal or greater importance when the recession ends. Will you be ready?

With the **Oil Only™ Spray System**, you can keep your current look or you may decide it's time to make a design switch. You may use any three-piece tin, two-piece steel, or any standard or shaped aluminum can. Regardless, the future is here and your options and possibilities to grow your Cooking Oil Spray line are endless.

BOV Solutions conducted their own survey by randomly selecting 20 consumers who have used or are currently using cooking oil sprays. The purpose was to get reactions and feedback from them after using the **Oil Only™ Spray System**. We encourage you to conduct your own survey, and you'll find for yourself like we did, that 9 out of 10 cooks prefer the **Oil Only™ Spray System** over conventional aerosol cooking sprays. It's a no-brainer, so give your **Oil Only™ Spray System** representative a call today.

bovsolutions
dispensing beyond green since 1982

Global Suppliers & Promoters of Bag-On-Valve Technology
For more information go to www.bovsolutions.com

'Delicious' is Now Easier Than Ever!

B.O.V. Solutions, Inc., Global suppliers and promoters of bag-on-valve technology, in partnership with Lindal Group, proudly introduces **the first BOV/Continuous Spray Dispensing System capable of spraying 100% pure cooking oils.**

We call this new technology the **Oil Only™ Spray System**, which dispenses cooking and other similar oils by the very stuff we breathe — air — making this system the greener alternative for spraying oils. There is no longer the need for blending agents, gas propellants or any of the many other additives found in conventional aerosol cooking sprays.

The **Oil Only™ Spray System** prolongs product shelf life because the oil is isolated in a four-layer airtight pouch, eliminating possibility of oxidation. Oils remain fresh from the day packaged until the day used. With nothing but pure oils —and maybe some flavorings like butter—there simply is no healthier way to spray cooking oils. Consumers prefer naturally fresh-tasting products. By using the **B.O.V. Solutions Oil Only™ Spray System** with Triple Action Dispensing, **'Delicious' is now easier than ever!**



How It Works:

From a distance of about 6-10", spray over salads, meats, vegetables, and other foods by adjusting finger pressure on the actuator to deliver just a few drops, a steady stream, or fully depress for a nice spray. You can adjust the amount of oil sprayed by using short bursts while moving from side to side over your food, or longer bursts for more coverage. Once you master this technique, you'll love the **Oil Only™ Spray System!**

