

Blend oil 3/5L

Mélande d'huiles d'olive et de tournesol.

PRODUCT OF SPAIN.

14005



DRY SAVORY

SPECIALTY OILS

ABRIL OILS

Product Description

- An oil created by blending extra virgin olive oil and sunflower oil. Provides the health benefits of extra virgin olive oil, as well as a delightfully mild taste and excellent frying properties thanks to the sunflower oil.

Pack and Case Specifications

Pack Net Weight

Packs per Case

Units per Pack

5L

Its composition makes it resistant to high temperatures and ideal for frying, with a hint of flavor.

1

3

Case Size (LxWxH) 19.45"x 6.62"x 13.59" Case Cube 1.01ft3

Case Gross Weight 31.63lb

Cases per Pallet

Total Fat 14g Saturated Fat 2g

Trans Fat 0g

Cholesterol 0mg

Total Carbohydrate 0g

depending on your calorie needs

Dietary Fiber 0g

Sodium 0mg

Sugars 0g

Protein 0g Vitamin A 0%

Calcium 0%

Nutrition

Nutrition Facts

Calories 120 Calories from Fat 120

10%

0%

0%

0%

0%

Vitamin C 0%

 Iron 0% *Percent Daily Values are based on a 2,000 calorie

Serving Size 1 tbsp 15 ml (14g) Servings Per Container About 334

56 (14/4)

Ingredients

Allergens

Cooking Directions

NO ALLERGENS.

EXTRA VIRGIN OLIVE OIL AND SUNFLOWER OIL.

Physical

Acidity: <0.1%

Peroxide index: <5mEq O2 / Kg

Organoleptic

A neutral oil with a mild flavor and aroma.

Halal, BRC, ISO 9001, ISO 14001, KOSHER, IFS.

Certificates and Claims

Storage and Shelf Life

Keep in a cool, dry place away from direct light at room temperature. Best before 12 months.

UPC code





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