

High oleic sunflower oil 1/20 L

tournesol à haute teneur en acide oléique.

PRODUCT OF SPAIN.

14006



DRY SAVORY

SPECIALTY OILS

ABRIL OILS

Product Description

Oil obtained from sunflower seeds with a high oleic acid content. It soaks less fat info foods, therefore reducing the number of calories. Its high vitamin E content give: it cardio-protective qualities, and prevents the premature aging of cells.

Pack and Case Specifications

Pack Net Weight

Packs per Case

20L

1

Case Size (LxWxH) 9.57"x 11.58"x 15.04" Case Cube 0.97ft3

Case Gross Weight 42.22lb

Cases per Pallet

Total Fat 14g Saturated Fat 1g

Trans Fat 0g

Cholesterol 0mg

Total Carbohydrate 0g

depending on your calorie needs

Dietary Fiber 0g

Sugars 0g

Protein 0g Vitamin A 0%

Calcium 0%

Nutrition

Nutrition Facts

Calories 120 Calories from Fat 120

5%

0%

0%

0%

0%

Vitamin C 0%

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

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

32 (16/2)

Ingredients

Allergens

Cooking Directions

NO ALLERGENS.

OIL OBTAINED FROM DIFFERENT VARIETIES OF SUNFLOWER SEEDS WITH HIGH OLEIC ACID CONTENT AND ANTIFOAM.

An ideal oil for frying. Resists high temperatures more effectively than sunflower.

Physical

Acidity (oleic acid): < 0, 2 % Peroxide index: < 10 mEq 02 / Kg

Organoleptic

A neurtral, slightly nutty oil.

Certificates and Claims

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

Storage and Shelf Life

Keep in a cool, dry place away from direct light at room temperature. Best before 24 months.

UPC code



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