



Organic Frying Oil

- High heat stability
- Odour and taste neutral
- Ideal for frying, roasting and deep fat frying

This high quality organic frying oil is cold-pressed from the best, controlled, organically grown high-oleic sunflower seeds and then deodorized. It has excellent heat stability and is therefore perfect for frying, cooking, roasting, deep fat frying, for wok dishes and for fondues etc. Fried foods are crispy on the outside and sty succulent inside. With its mild, neutral taste and its high content of unsaturated fatty acids, this oil is also perfect for food and dishes when the oil's own aroma should not be tasted e.g. for mayonnaise, salad dressings or marinades.

Ingredients: 100 % high-oleic sunflower oil from controlled organic cultivation.

Average nutritional values	per 100 ml
Energy value	3,404 kJ / 828 kcal
Fat	92 g
of which	
- saturated fatty acids	7 g
- unsaturated fatty acids	77 g*
- polyunsaturated fatty acids	8 g
Carbohydrate	0 g
of which sugars	0 g
Protein	0 g
Salt	0 g

*Oleic acid content: approx. 77 g/100 ml



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Store well closed, dark and cool.

Contents 750 ml

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