



Rapeseed Oil with butter flavour

Rich in valuable unsaturated fatty acids
The delicious, nutritionally-conscious alternative to butter

Rapeseed oil is the "modest star" amongst the edible oils. It contains hardly any saturated, but a high proportion of monounsaturated fatty acids (about 60 percent), which should make up the bulk of the fat intake. The "clever thing" about rapeseed oil, however, is the high content of polyunsaturated fatty acids (around 30 percent). What some people missed: The hearty, full-bodied butter taste, which makes many dishes so delicious. Now you can profit from the benefits of rapeseed oil, and still enjoy a natural, fine butter aroma! Heat stable, therefore ideal for roasting and baking, but also for sauces, dressings and marinades.

Ingredients: Rapeseed oil, natural aroma.

Average nutritional values per 100 ml:	
Calorific content	3393 kJ/825 kcal
Fat	92 g
of which	
- saturated fatty acids	7 g
- of which unsaturated fatty acids	59 g
- polyunsaturated fatty acids	26 g
Carbohydrates	0 g
Protein	0 g
Salt	0 g

Please keep properly closed, and store in a dark and cool place.

Contents 750 ml

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