



Organic Coconut Oil Native

From controlled organic cultivation
Ideal for cooking, baking, roasting and frying
Cold-pressed

This first-class coconut oil is made from the pulp of the ripe coconut from controlled organic cultivation and is mechanically pressed. It contains a high amount of lauric acid which makes this oil very precious. Its delicate coconut flavour makes it a popular ingredient in Oriental and Asian dishes as well as in the European cuisine. Coconut oil is particularly heat-resistant and, therefore, very suitable for cooking, baking, roasting and frying. Connoisseurs use coconut oil as a spread or simply as an alternative to conventional butter or margarine. A real treat you should try!
It can equally be used as a precious cosmetic oil for hair and skin.



Organic coconut oil is liquid at temperatures above approx. 25°C.

Average nutritional values per 100 ml:

Calorific value:	3404 kJ/828 kcal
Fat:	92,0 g
- of which are saturated fatty acids:	86,6 g*
- of which are monounsaturated fatty acids:	4,6 g
- of which are polyunsaturated fatty acids:	0,8 g
Carbohydrates:	0 g
Protein:	0 g
Salt:	0 g

* of which are 46 g lauric acid

Store in a cool place, protected from light.



DE-ÖKO-001
Non-EU-Agriculture

Contents 1000 ml

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