



Organic Grape Seed Oil

Gourmet quality
cold pressed
for cold and hot dishes

Grape seed oil is a first-class edible oil that is gaining in popularity with its fruity, slightly sour flavour. It adds a fruity, fresh and delicious touch to the most diverse dishes in hot and cold cuisine. The mild acidity of grape seed oil often makes vinegar unnecessary. But it can also be wonderfully combined with various vinegars and oils, making it ideal for preparing dressings, marinades, dips, sauces, vegetable dishes and more. Last but not least it surprises with its high content of unsaturated and polyunsaturated fatty acids, especially linoleic acid, which is highly appreciated by nutrition-conscious gourmets.

Ingredients: 100 % grape seed oil from controlled organic cultivation.

Average nutritional values	per 100 g
Calorific content	3700 kJ/900 kcal
Fat	100 g
of which	
- saturated fatty acids	12 g
- of which unsaturated fatty acids	17 g
- polyunsaturated fatty acids	71 g
of which linoleic acid	68 g
Carbohydrates	0 g
Protein	0 g
Salt	0 g

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



DE-ÖKO-001
EU agriculture

Contents 250 ml

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