

GO NATIVE TO FIND THE SOURCE

Native Harvest Avocado Oil offers a cleanlabel, natural alternative for Chefs. Our Refined for High Heat Non-GMO Avocado Oil, providing monounsaturated fats, is excellent and stable for high-temperature cooking, baking and sautéing. We naturally expeller press our Avocado Oil without the use of harmful chemicals for delicate flavor and better tasting food.

Nutrition Es	<u>-1-</u>
Nutrition Fa	Cts
67 Servings Per Container	
Serving Size 1 Tbsp (14g)	
Amoun <u>t</u> Per Serving	
4 • • •	20
%Daily	Value
Total Fat 14g	18%
Saturated Fat 1.6g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.9g	
Monounsaturated Fat 10g	
Cholesterol Omg	0%
Sodium 0mg	0%
Total Carbohydrates 0g	09
Dietary Fiber Og	09
Total Sugars Og	
Includes Og Added Sugars	09
Protein 0g	09
Vitamin D Omcg	09
Calcium Omg	09
Iron 0mg	0%
Potassium Omg	09
The %Daily Value (DV) tells you how much a a serving of food contributes to a daily diet. 2 calories a day is used for general nutrition ad	2,000









INGREDIENTS: 100% Non GMO Naturally Expeller Pressed Avocado Oil

PACKED IN THE USA DISTRIBUTED BY: American Vegetable Oils Commerce, CA 90040 www.nativeharvestfoods.com

> Product of USA and Mexico

www.NativeHarvestFoods.com

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	Net 32 FL OZ (1QT) 946 mL
Product Size	Net 32 fl oz (946mL)
Case Dimensions	6.811" x 10.354" x 10.078"
Cases per pallet	100
Pallet Configuration	25 x 4
Pallet Weight	2348 lbs
Manufacturer Item #	NHA32

Net 32 fl oz (946mL)

REFINED HIGH HEAT