

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.

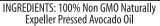
Nutrition Factor Servings Per Container Serving Size 1 Tbsp (14g)	cts
Amount Per Serving	20
%Daily	
Total Fat 14g Saturated Fat 1.6g Trans Fat 0g Polyunsaturated Fat 1.9g	18% 8%
Monounsaturated Fat 10g Cholesterol Omg Sodium Omg	0% 0%
Total Carbohydrates 0g Dietary Fiber 0g Total Sugars 0g	0% 0%
Includes 0g Added Sugars Protein 0g	0% 0%
Vitamin D Omcg Calcium Omg Iron Omg	0% 0% 0%
Potassium Omg The %Daily Value (DV) tells you how much a n a serving of food contributes to a daily diet. 2, calories a day is used for general nutrition adv	000











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

Product of USA

www.NativeHarvestFoods.com

A. Comment	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

EXPELLER PRESSED

Net 32 fl oz (946mL)

REFINED HIGH HEAT