

GO NATIVE TO FIND THE SOURCE

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

Night in For	-1-
Nutrition Fac	CTS
67 Servings Per Container	
Serving Size 1 Tbsp (14g)	
Amount Per Serving	
	20
Calories 12	<u> 20</u>
%Daily \	/alue*
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat Og	
Polyunsaturated Fat 4g	
Monounsaturated Fat 6g	
Cholesterol Omg	0%
Sodium 0mg	0%
Total Carbohydrates 0g	<u> </u>
Dietary Fiber 0g	<u>0%</u>
Total Sugars Og	
Includes Og Added Sugars	0%
Protein 0g	0%
Vitamin D Omcg	0%
Calcium 0mg	0%
Iron Omg	0%
Potassium 0mg	0%
The %Daily Value (DV) tells you how much a nr a serving of food contributes to a daily diet. 2,0 calories a day is used for general nutrition advi	000









INGREDIENTS: 100% Non GMO Naturally **Expeller Pressed Peanut Oil**

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

Product of USA

www.NativeHarvestFoods.com

Product Size	Net 32 fl oz (946mL)
Case Dimensions	10.375" x 13.5" x 9.75"
Cases per pallet	75
Pallet Configuration	15 x 5
Pallet Weight	1977 lbs
Manufacturer Item #	NHP32

EXPELLER PRESSED

Net 32 fl oz (946mL)

ALLERGEN FREE TRANS FAT FREE AND DEEP FRYING REFINED HIGH HEAT