

# NATIVE HARVEST



## 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, baking and sauteing. We naturally expeller press our Peanut Oil without the use of harmful chemicals for delicate flavor and better tasting food.

Nutrition Facts	
1134 Servings Per Container	
Serving Size	1 Tbsp (14g)
Amount Per Serving	
<b>Calories</b>	<b>120</b>
	%Daily Value*
<b>Total Fat</b> 14g	<b>22%</b>
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 5g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrates</b> 0g	<b>0%</b>
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 0g	<b>0%</b>
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

The %Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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

PACKED IN THE USA  
DISTRIBUTED BY: American Vegetable Oils  
Commerce, CA 90040  
[www.nativeharvestfoods.com](http://www.nativeharvestfoods.com)

Product of USA

[www.NativeHarvestFoods.com](http://www.NativeHarvestFoods.com)



Product Size	35 LBS (15.88 KG)
Case Dimensions	15.50" x 9.25" x 9.375"
Cases per pallet	60
Pallet Configuration	20 x 3
Pallet Weight	2230 lbs
Manufacturer Item#	NHP35