

## 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.

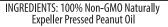
<b>Nutrition Fac</b>	cts	
1134 Servings Per Container		
Serving Size 1 Tbsp (	14g)	
Amount Per Serving		
	20	
%Daily Value*		
Total Fat 14g	22%	
Saturated Fat 1g	5%	
Trans Fat Og		
Polyunsaturated Fat 3g		
Monounsaturated Fat 5g		
Cholesterol Omg	<u>0%</u>	
Sodium 0mg	0%	
Total Carbohydrates 0g	0%	
Dietary Fiber 0g	<u>0%</u>	
Total Sugars Og		
Includes 0g Added Sugars	0%	
Protein 0g	0%	
Vitamin D Omcg	0%	
Calcium 0mg	0%	
Iron 0mg	0%	
Potassium Omg	0%	
The %Daily Value (DV) tells you how much a no	itriont in	
a serving of food contributes to a daily diet. 2,000		
calories a day is used for general nutrition advice.		











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

Product of USA

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