

GO NATIVE TO FIND THE SOURCE

Native Harvest Peanut Oil offers a cleanlabel, natural alternative for Chefs. Our High Heat Refined 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.

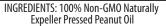
Nutrition	Facts	
1134 Servings Per Cor	ntainer	
Serving Size	1 Tbsp (14g)	
J	та ф (т ту)	
Amount Per Serving		
	120	
<u>Calories</u>	<u> 120</u>	
	%Daily Value*	
Total Fat 14g	22%	
Saturated Fat 1g	5%	
Trans Fat Og		
Polyunsaturated Fat 3g		
Monounsaturated Fat 5		
Cholesterol Omg	0 <u>%</u>	
Sodium 0mg	0%	
Total Carbohydrates 0g		
Dietary Fiber 0g	0%	
Total Sugars Og		
Includes 0g Added Su		
Protein 0g	0%	
Vitamin D Omcg	0%	
Calcium Omg	0%	
Iron Omg	0%	
Potassium Omg	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.		











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

Product of USA and Mexico

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