

Camelina Cold-Pressed Oil



Camelina oil, also known as false-flax oil, comes from cold-pressing of Camelina sativa seeds. Because of its distinctive flavour is goes perfectly with salads, bread and cold-served meat and fish dishes. Camelina oil is high in unsaturated fat, including polyunsaturated fat, and high in omega-3 fatty acids which belong to the

Essential Fatty Acids (EFAs). Replacing saturated fats with unsaturated fats in the diet contributes to the maintenance of normal blood cholesterol levels [MUFA and PUFA are unsaturated fats]. Maintaining normal health requires a varied and balanced diet and a healthy lifestyle.

Do not use cold-pressed camelina oil to heat up or fry food.

INGREDIENTS: cold-pressed Camelina sativa (camelina) oil.

Nutrition declaration per 100 ml:	
Energy value	3404 kJ/828 kcal
Fat, of which:	92 g
Saturates	8.9 g
Mono-unsaturates	35 g
Polyunsaturates	48 g
Carbohydrate, of which:	o g
Sugars	o g
Protein	0 g
Salt	o g
Omega-3 (alpha-linolenic acid)	28 g

NOTE! A natural sediment may form. Store in room temperature. After opening store 18 g in a refrigerator.

Place of provenance: Poland

Volume:

• 250 ml netto

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