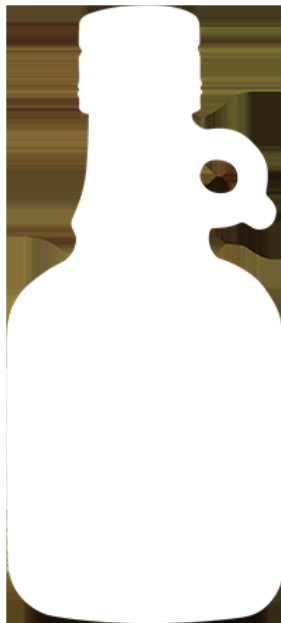




Safflower seed oil



Safflower oil is obtained through cold-pressing of the safflower seeds. It's an excellent oil known since ancient times and produced to deliver new gustatory experiences. It is recommended to use with cold-served dishes, such as salads, dips, dressings and spreads. Safflower oil is high in unsaturated fat, including

polyunsaturated 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.

INGREDIENTS: cold-pressed safflower seed oil.

Nutrition declaration per 100 ml:	
Energy value	3401 kJ/827 kcal
Fat, of which:	92 g
Saturates	8.5 g
Mono-unsaturates	10 g
Polyunsaturates	73 g
Carbohydrate, of which:	0 g
sugars	0 g
Protein	0 g
Salt	0 g
Omega-6 (linoleic acid)	73 g
Omega-9 (oleic acid)	9.6 g

NOTE! A natural sediment may form. Store in room temperature.

Place of provenance: A- EU, B-Australia, C-India

Volume:

- 250 ml netto

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