

CORTONA
490795 - POMACE OLIVE OIL

Very light in color and taste, its high smoking point makes this oil perfect for deep frying, but it is also great for baking and cooking thanks to its high smoking point over 400 degrees F. **High smoke point over 400 degrees F. Great cooking oil *Consistent proven Quality. *Third party - certified laboratory analysis. *Convenient packaging. Bala...



MARKETING

"*High smoke point over 400 degrees F. Great cooking oil *Consistent proven Quality. *Third party - certified laboratory analysis. *Convenient packaging. Balanced neutral flavor for cooking "

Nutrition Facts

252 Servings per container

Serving Size	1 tbsp.
Amount Per Serving	
Calories	120
	% Daily Value*
Total Fat 14	18%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
60000CTV	490795	10080366587480	6/1 GAL

Brand	Brand Owner	GPC Description
CORTONA	Unipro Foodservice	Oils Edible - Vegetable or Plant (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
50 LBR	46 LBR	No	Italy	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.75 INH	9.75 INH	9.75 INH	0.9765 FTQ	9x4	730 Days	40 FAH / 80 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - NI

SERVING SUGGESTIONS

Use on salads or cooking

INGREDIENTS

REFINED OLIVE PUMACE OIL, EXTRA VIRGIN OLIVE OIL

HANDLING SUGGESTIONS

Store in a cool dry place.

PREPARATION & COOKING SUGGESTIONS

Open and use

MORE INFORMATION

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**NUTRITIONAL ANALYSIS**

Calories	120
Protein	0 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	14
Trans Fat	0 g
Saturated Fat	2 g
Added Sugars	0 g
Polyunsaturated Fat	1.5 g
Monounsaturated Fat	10 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	0 mg
Calcium	0 mg
Iron	0 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

GLUTEN	FREE_FROM
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