



Salute Sante!  
107701 - Cold Pressed Grapeseed Oil

Grapeseed Oil makes savory marinades, creamy salad dressings and mayo that will not cloud when chilled, so you can use them right out of the refrigerator. The high smoke point (485 F) means you can saut, fry or bake without any smoking, splattering or burning.



Nutrition Facts

Servings per Container 33  
Serving size 1.0TB (1G24)

Amount per serving  
Calories 130

% Daily Value*	
Total Fat 15g	19%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	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.

\* Benefits

Salute Sante! Original Grapeseed Oil Cold Pressed is a FRUIT OIL and a SOFI Gold Award winner 2023 has long been the secret of gourmet chefs who love its light and nutty, yet neutral flavor. It has the unique ability to enhance the flavors of ingredients instead of overpowering them and leaves no greasy aftertaste! Truly The Chefs Choice Its high smoke point (485F) makes it ideal for sauteing, frying and baking without smoking, splattering or burning. The excellent emulsification properties make it ideal for whipping mayonnaise and creamy dressings that will not separate when chilled. Its ideal for marinades and salad dressings that will not cloud when chilled. Grapeseed Oil makes savory marinades and salad dressings that will not cloud when chilled, so you can use them right out of the refrigerator. The excellent emulsification properties make it so you can whip mayonnaise and make creamy dressings that will not separate when chilled. The high smoke point (485 F) makes it ideal for hot food preparation, which means you can saut, fry or bake without any smoking, splattering or burning. Healthy & Nutritious Its an excellent source of antioxidants, Vitamin E and essential linoleic acid. Compared to olive oil, its almost 50% less saturated fat and almost 10x more essential linoleic acid. Studies have shown that grapeseed oil may raise HDL good cholesterol, lowers LDL bad cholesterol and triglycerides, which may reduce the risk of heart disease, stroke and diabetes. Our oil contains 0 Trans Fats and is BPA free.

Ingredients

100% Cold Pressed Grapeseed Oil

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Ambient Temperature UNIT UPC:  
756240009920

Serving Suggestions

Salad dressings, Cooking, Sauting, BBQ, Baking

Prep & Cooking Suggestions

Pour and use - salads, marinades, cooking

📄 Product Specifications

Brand			Manufacturer			
Salute Sante!			Food and Vine Inc			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
756240009920	992	107701	20756240009924		6/500 ML	
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
8lb	7lb	Italy	Yes			
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.75in	5.75in	8.25in	0.24ft3	6x32	351days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	130	Total Fat	15g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

