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.
Balanced neutral flavor for cooking
"

SGCFOODSERVICE

Nutrition Facts

Servings per Container	252
Serving size	1tbsp. (15ml)

Amount per serving

Calories 120

% Daily Value*

Total Fat 14g	**18%**
Saturated Fat 2g	**10%**
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

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Ingredients

REFINED OLIVE PUMACE OIL, EXTRA VIRGIN OLIVE OIL

⚠ Allergens

Free From:

crustaceans	eggs	fish	milk
peanuts	sesame	soy	tree nuts
wheat			

Handling Suggestions

Store in a cool dry place.

Serving Suggestions

Use on salads or cooking

Prep & Cooking Suggestions

Open and use

✒ Product Specifications

Brand	Manufacturer
CORTONA	REMA FOODS

MFG #	SPC #	GTIN	Pack	Pack Desc.
60000CTV	053058	10080366587480	4	6/GAL

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
66lb	64lb	ITA		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
20in	11.1in	13.3in	1.71ft3	9x6	0DAYS	40°F / 111°F

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CORTONA
053058 – **Oil Olive Pomace**

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Nutrition Analysis - By Serving

Calories	120	Total Fat	14g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates···	0g	Saturated Fat	2g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	1.5g	Zinc	0
Lactose		Monounsaturated Fat	10g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images