

## GO NATIVE TO FIND THE SOURCE

Native Harvest Canola Oil offers a cleanlabel, natural alternative for Chefs. Naturally high in Oleic Fatty Acid, Vitamin E and Monounsaturated Fats, Canola Oil is regarded as a durable alternative for baking and sauteing. We naturally expeller press our Canola Oil without the use of harmful chemicals for delicate flavor and better tasting food.

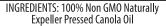
<b>Nutrition Fa</b>	cts
1134 Servings Per Container	
Serving Size 1 Tbsp	
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Amoun <u>t</u> Per Serving	
	20
Calories 1	<u> 20</u>
%Daily	Value*
Total Fat 14g	22%
Saturated Fat 1g	5%
Trans Fat Og	
Polyunsaturated Fat 4g	
Monounsaturated Fat 8g	
Cholesterol Omg	<u>0%</u>
Sodium 0mg	<u>0%</u>
Total Carbohydrates 0g	<u>0%</u>
Dietary Fiber 0g	<u>0%</u>
Total Sugars 0g	
Includes Og Added Sugars	0%
Protein 0g	0%
Vitamin D Omcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
The %Daily Value (DV) tells you how much a lastering of food contributes to a daily diet. 2 calories a day is used for general nutrition ad	2,000











PACKED IN THE USA DISTRIBUTED BY: American Vegetable Oils Commerce, CA 90040 www.nativeharvestfoods.com

Product of USA

www.NativeHarvestFoods.com

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NATIVE AVESTED CANOLA OIL	CHOLESTEROL FREE Offense FREE Offense  FULLILIER FECTS  FULLIFIER FECTS  FULLIFIER FECTS  F
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Product Size	35 LBS (15.88 KG)
Case Dimensions	15.50" x 9.25" x 9.375"
Cases per pallet	60
Pallet Configuration	20 x 3
Pallet Weight	2230 lbs
Manufacturer Item#	NC0035