

NATIVE HARVEST



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Native Harvest Avocado Oil offers a cleanlabel, natural alternative for Chefs. Our High Heat Refined Non-GMO Avocado Oil, providing monounsaturated fats, is excellent and stable for high-temperature cooking, baking and sautéing. We naturally expeller press our Avocado Oil without the use of harmful chemicals for delicate flavor and better tasting food.



Nutrition Facts	
67 Servings Per Container	
Serving Size 1 Tbsp (14g)	
Amount Per Serving	
Calories	120
	%Daily Value*
Total Fat 14g	18%
Saturated Fat 1.6g	8%
Trans Fat 0g	
Polyunsaturated Fat 1.9g	
Monounsaturated Fat 10g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrates 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	0%
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.



INGREDIENTS: 100% Non GMO Naturally Expeller Pressed Canola Oil

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

Product of USA
 and Mexico

www.NativeHarvestFoods.com

Product Size	33.8 FL OZ - 1 Liter - 1000mL
Case Dimensions	10.375" x 13.5" x 9.75"
Cases per pallet	75
Pallet Configuration	15 x 5
Pallet Weight	1977 lbs
Manufacturer Item #	NHA32