

COOKING OILS

COOKING USES	SMOKE POINT	OIL	HEALTH PROPERTIES
 FRY	510°F	AVOCADO	rich in vitamin E
 FRY	480°F	RICE BRAN	rich in vitamin E & antioxidants
DEEP FRY	470°F	OLIVE LIGHT	rich in antioxidants & health-boosting properties
STIR FRY	420°F	ALMOND	rich in vitamins E and B, & Omega 6
SAUTE	420°F	GRAPESEED	rich in antioxidant vitamins E, C and beta carotene. may protect the heart and cardiovascular system.
 FRY	420°F	VIRGIN OLIVE	rich in antioxidants
BAKE	410°F	SESAME	rich in antioxidants
	390°F	MACADAMIA	rich in Omega 9
 DIPS	365°F	COCONUT	rich in lauric acid helps to maintain normal cholesterol levels.
DRESSINGS	365°F	EXTRA VIRGIN OLIVE	rich in antioxidants, heart-healthy fats & Omega 9
	120°F	HEMP SEED	rich in protein, phytosterols, phospholipids & chlorophyll. contains calcium, sulfur, magnesium, potassium, zinc, sulfur, potassium and vitamins A, B1, B2, B3, B6, C, D & E.



bom apetite!