



La Espanola Olive Pomace Oil and Sunflower Oil (3x5Ltr)

Additional Information

Product Code	704527
Product Description	La Espanola is a high quality, Spanish olive oil brand. Established in 1840, La Espanola is produced only from fresh olives grown in the Andalucía region in the south of Spain. Each year, this small province produces more olive oil than all of Italy. This product is a blend of refined Olive Pomace Oil (51%) and refined Sunflower Oil (49%). It has a higher smoke point so it's use is best suited to deep frying in the kitchen.
Height (mm)	0.0000
Length (mm)	0.0000
Width (mm)	0.0000
Outer EAN 1	68410660061657
Storage Type	Ambient
Brand	La Espanola

Ingredients

Ingredients	Refined Pomace Olive Oil (51%), Refined Sunflower Oil (49%)

Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	Yes
Suitable for Coeliacs	Yes
Suitable for Lactose-Free Diet	Yes
Suitable for a Vegan Diet	Yes
Suitable for a Vegetarian Diet	Yes

Allergens

Celery	No
Gluten	No
Crustacea	No
Egg	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	No
Sulphites	No

Nutritional Information

Carbohydrate Per 100g (g)	0 g
Carbohydrate of which Sugars per 100g (g)	0 g
Fat per 100g (g)	92 g
Fat of which Saturates per 100g (g)	12 g
Fibre per 100g	0 g
Energy per 100g (kcal)	824 kcal
Energy per 100g (kJ)	3390 kJ
Protein per 100g (g)	0 g
Salt per 100g (g)	0 g

Disclaimer:

While we endeavour to ensure the accuracy of all product, pricing and nutritional data at all times, and that information is provided in good faith, we are not the manufacturers of these products and any such information we provide is therefore reliant on the accuracy and completeness of information provided to us by our suppliers.

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