DATA SHEET

LA GRAPPE DE MONTPELLIER

Since 1923

Grape seed oil



DESCRIPTION

Pale yellow with green highlights, this high-quality edible oil is obtained from grape seeds that have a crude oil content of about 18%. Its specific treatment gives it a pleasant taste and texture, and a clear and brilliant hue that it keeps from 0 to 180°.

It comes in neutral or in flavoured versions (natural aromas of thyme, rosemary, truffle, grape, and juniper).

APPLICATIONS

It is used in food for seasoning and cooking. One of the advantages is that it does not produce a disagreeable odour. In addition, its high content in linolic acid (68%), an essential fatty acid, gives it an excellent nutritional reputation by reducing the risks of cardiovascular disease.

This oil is also used in the cosmetic industry for skin care.

The flavoured version with its scents of the garrigue will be ideal for salades and crudités, but also for all new culinary experiences.

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BOTTLE	Square - 75 cl		Gross weight 1.200 kg		Dimensions 6.5x6.5x29 cm
BOX	12 bottles		Gross weight 14.6 kg		Dimensions 27.5x21.5x29.5 cm
CORK	Screw cap		PALETTISATION		4 rows x 14 boxes
PALLET	56 boxes		Gross weight 837.6 kg		Dimensions 80x120x170 cm
GENCOD BOTTLE	Neutral oil	3 770001 656137	GENCOD BOX	Neutral oil	3 770001 656144
	Flavoured oil	3 770001 656205		Flavoured oil	3 770001 656243
STORAGE	T° between 10 and 25°C - Keep away from light				

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