



B.R. COHN OLIVE OIL CO.

GRAPSEED OIL

DESCRIPTIONS

Nutty and mild taste making it ideal for cooking.

TYPES OF GRAPSEEDS

Tuscan Varietal

POINTS OF INTEREST

Grapeseed oil is high in vitamin E and is 76% essential fatty acid, linoleic acid (also known as Omega 6). It is low in saturated fat, contains natural chlorophyll and valuable antioxidants (known as proanthocyanidins).

SERVING SUGGESTIONS

- The high smoke point (485 F) makes it ideal for hot food preparation which means you can sauté, fry or bake without any smoking, splattering or burning.
- The excellent emulsification properties make it ideal for whipping mayonnaise and creamy dressings that will not separate when chilled.

ACIDITY

Less than 1%



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