

Virgin Lands 100% Hass Avocado Oils from Chile

Explore the Possibilities...



Virgin Lands 100% Hass Avocado Oils...

This healthy oil and carbohydrate free oil is perfect for everyday cooking & BBQ's (has a smoke point of over 500 degrees!!), salads (makes a great dressing), pasta and veggies... and it's good for you too!!

TIPS FOR USE

Deliciously and delicately buttery, the Extra Virgin Avocado Oil is perfect for dipping, cooking, frying or as a salad dressing.

Try the lemon-infused with seafood...perfect for grilling Salmon!

The Garlic-infused is great over vegetables, meat, fish and a perfect salad dressing!

The Orange-infused flavor offers a perfect "citrus" flavor to any summer dish!

Virgin Lands Avocado Oil is the delicious combination of the ancient oil traditions from the Mediterranean and the rich and generous land of *Chile*, watered by pure and clean spring water.

This *unrefined* oil is obtained directly from fresh, carefully selected *Hass* Avocados by using the cold-pressed method. This process is free of additives and preservatives and allows this wonderful oil to maintain the natural qualities that make it so unique.

Health benefits & unique properties of Virgin Lands Avocado oils include:

Made with only 100% Hass Avocados

Helps prevent the absorption of 'bad' LDL cholesterol and assists in the promotion of 'good' HDL cholesterol

Smoke point of 572 degrees Fahrenheit – Does not burn like olive oil

Helps fight against heart disease

It is perfect for salads, vegetables, pasta, meat, chicken, fish and seafood and with a smoke point of over 500 degrees Fahrenheit, an outstanding cooking and grilling oil!

Product Specs

Bottle size: 250 ml**

Case pack: 12

Shelf life: min. 2 years from production date

** 1 liter bottles are also available for Foodservice

PLEASE CONTACT US FOR FURTHER INFORMATION, SAMPLES OR TO PLACE AN ORDER:

CALL: (949) 442 8853 OR FAX (949) 442-8811

OR E-MAIL: VMATHIESEN@ATT.NET