

# R.B.D COCONUT OIL



Virgin coconut oil has stormed the market in the past decade. However there are some consumers who seek for oil which is flavorless and tasteless.

Refined, bleached and deodorized (R.B.D) coconut oil provides a plain taste to consumer with no coconut flavor or taste but still instill the nutritious benefits of coconut oil

## Key highlights about R.B.D COCONUT OIL

Ingredients – Coconut

What great about - High in Lauric Acid, High in MCT (Medium Chain Triglycerides), High in HDL cholesterol, Vegan, Gluten Free, Cholesterol Free, Non GMO, Lactose Free

Preparation Instructions – Consume directly using a spoon 2 times a day, Add to your salads, cooking, frying, make it a part of your key to recipes, apply on your hair and skin, use in oil pulling,

Production Facility - ISO22000 Certified.

## Nutritional Panel

Nutritional Information - 500ml		
Servings per package	8	
Serving size	60ml	
	<b>100g</b>	<b>60ml</b>
Energy Value	3766Kj / 900Kcal	2259Kj/540Kcal
Total Fat	100g	60g
of which saturated fat	93g	56g
Total carbohydrate	0g	0g
of which sugar	0g	0g
Dietary fiber	0g	0g
Protein	0g	0g
Salt	0g	0g

- Origin - Sri Lanka
- Shelf Life - 24 Months from the date of Manufacture
- Storage - Store in a cool dry place away from direct sunlight. Use a dry spoon.
- Allergen - Coconut Only