

Organic high oleic sunflower oil, deodorised

High oleic sunflower oil is a special breed of sunflower with an oleic acid content of approximately 75-93%. The oil from varieties with 75 - 90% is primarily used in food. Due to its high content of monounsaturated fatty acids and low content of polyunsaturated fatty acids, this oil is characterised by very high heat and oxidation stability. Therefore, it is excellent for frying and deep-frying. The lifespan in the fryer is significantly increased, furthermore, it practically does not become rancid.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	3766 kj
Calorific value kcal	900 kcal
Fat	100 g
Of which saturated fatty acids	8.2 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein

Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein