

Organic deodorised rapeseed oil

The rapeseed is harvested and threshed. The rapeseed obtained is then dried. Subsequently, the seeds are coarsely crushed and passed through a smooth roller mill. This opens the cells of the rapeseed and flakes out. The oil is then obtained from these very fine flakes by mechanical pressing. During deodorisation, unwanted odour and flavour substances are separated. Rapeseed oil is rich in unsaturated fatty acids and also has a particularly favourable ratio of Omega-3 to Omega-6 fatty acids. It is excellent for cooking and baking.

[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 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

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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