

Desodorised organic coconut fat

The organic coconut fat is obtained from the dried fruit pulp (copra) of ripe coconuts. It is physically refined and then deodorised with steam. This creates a versatile, long-lasting, high-heat, odourless and flavourless vegan cooking fat that is excellent for cooking, baking, frying and deep-frying. Don't want to miss out on the fine coconut flavour? Then choose our [organic native coconut oil](#).

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	3760 kj
Calorific value kj	3766 kj
Calorific value kcal	899 kcal
Calorific value kcal	900 kcal
Fat	99.85 g
Fat	100 g
Of which saturated fatty acids	91.5 g
Of which saturated fatty acids	87 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