

Coconut fat organic desodor.

Designation: coconut fat deodorized

Description: The organic coconut oil is obtained from the dried kernel meat (copra) of ripe coconuts. It is physically refined and then deodorised with steam. The result is a long-lasting, highly heatable, flavour neutral, vegan cooking fat that is ideal for cooking, frying, baking and deep-frying.

Preparation: Highly heatable, flavour-neutral vegan cooking fat, suitable for cooking, baking, frying and deep-frying.

Ingridients: coconut fat*

* from controlled organic cultivation

Raw food: No
Fairtrade: No
Gluten-free: No
Vegan: Yes
Superfood: No
Naturally gluten-free: No
Plastic-free: No
Organic: Yes
Colli/Multi package: We trade this item in various packaging units. The current packaging size is 25kg. Please refer to the order confirmation for the final packaging unit.
Value Pack: No

ECO Control Point: DE-ÖKO-003

[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 Example Company	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