

Since 1923  
Grape seed oil



## DESCRIPTION

Pale yellow with green highlights, this high-quality edible oil is obtained from grape seeds that have a crude oil content of about 18%. Its specific treatment gives it a pleasant taste and texture, and a clear and brilliant hue that it keeps from 0 to 180°.

It comes in neutral or in flavoured versions (natural aromas of thyme, rosemary, truffle, grape, and juniper).

## APPLICATIONS

It is used in food for seasoning and cooking. One of the advantages is that it does not produce a disagreeable odour. In addition, its high content in linolic acid (68%), an essential fatty acid, gives it an excellent nutritional reputation by reducing the risks of cardiovascular disease.

This oil is also used in the cosmetic industry for skin care.

The flavoured version with its scents of the garrigue will be ideal for salades and crudités, but also for all new culinary experiences.

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LA GRAPPE DE MONTPELLIER  
GROUPE GRAP'SUD  
30360 CRUVIERS-LASCOURS (France)  
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<b>BOTTLE</b>	Square - 75 cl	Gross weight 1.200 kg	Dimensions 6.5x6.5x29 cm
<b>BOX</b>	12 bottles	Gross weight 14.6 kg	Dimensions 27.5x21.5x29.5 cm
<b>CORK</b>	Screw cap	<b>PALETTISATION</b>	4 rows x 14 boxes
<b>PALLET</b>	56 boxes	Gross weight 837.6 kg	Dimensions 80x120x170 cm
<b>GENCOD BOTTLE</b>	Neutral oil	3 770001 656137	<b>GENCOD BOX</b>
	Flavoured oil	3 770001 656205	
<b>STORAGE</b>	T° between 10 and 25°C - Keep away from light		