



100% Canola Oil

L118

Colavita 100% Canola Oil provides a light but delicious taste when used for sautéing and creating sauces. The high smoke point of Canola Oil (400°F) makes it a perfect choice for frying.

Bullet Points

- Mild flavor
- Smoke point of 400°F
- Ideal for frying and sautéing
- Cholesterol free

TECHNICAL INFO

Ingredients

Canola Oil
Beta-Carotene

Item GTIN

00039153500877

MARKETING

Long Description

Colavita 100% Canola Oil provides a light but delicious taste when used for sautéing and creating sauces. The high smoke point of Canola Oil (400°F) makes it a perfect choice for frying. This oil is a versatile, affordable choice to reduce saturated fat intake, and is cholesterol free.

DIMENSION SPECS

Pack Size

1

Item Depth (In)

9.69

Item Width (In)

9.63

Item Height (In)

15.88

Item Gross Weight (Lb)

37

Tie

20

High

3

Cases/Pallet

60

Image Unit Front



Image Unit Back



Label



Image Nutrition Facts Panel

Nutrition Facts	
Serving Size	1 tbsp (14g)
Servings Per Container	About 115/7
Amount Per Serving	
Calories 120	Fat Calories 120
% Daily Value *	
Total Fat 14g	22%
Saturated Fat 1g	4%

Image Ingredients

INGREDIENTS: Canola Oil,
Beta-Carotene (color)

Image Barcode



Image Unit Left



Image Unit Right



Image Unit Top



Image Unit Bottom

