



**DATA SHEET**  
Peanut Oil

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# Peanut Oil

Seed Oils for each type of use

Peanut oil BASSO is extracted from the dried seeds of the *Arachis hypogaea* plant and it is the most similar in chemical composition to extra virgin olive oil. It is a very balanced for the fatty acids composition because it presents more than 50% of monounsaturated fatty acids, which preserve from oxidative processes by conferring greater resistance to high temperatures. This oil has high content of vitamin E, a powerful antioxidant, and linoleic acid, the precursor of the "omega-6", essential fatty acids that are not synthesized by the body and must be introduced only with the diet. The peanut oil BASSO, due to its high fume point (about 230 ° C) and to its resistance to thermal degradation, is the most indicated seed oil for frying. It can be used for the preparation of vegetable preserves, for dressing of sauces and mayonnaise, or in the preparation of dessert in place of butter.

## TYPE OF PRODUCT

PEANUT OIL

## TYPE OF PACKAGING

pet bottle 1 l

## TYPE OF RAW MATERIAL

Peanut dried seeds (*Arachis Hypogaea*)

## TYPE PROCESSING

Peanut oil is extracted from the *Arachis Hypogaea* dried seeds, through a prior extraction with solvent. The crude oil is subjected to a refining process to obtain a clear oil, pale yellow, odorless and unusual flavors which comply with the chemical characteristics in the legal requirements respect.

## ORGANOLEPTIC CHARACTERISTICS

This product is an oil with a pale yellow color and neutral taste.

NUTRITIONAL DECLARATION	for 100 ml	for 100 g
Energy	3389 kJ/824kcal	3700 kJ/900 kcal
Fats of which	91.6 g	100 g
saturates	16.5 g	18 g
monounsaturates	51.3 g	56 g
polyunsaturates	23.8 g	26 g
Carbohydrates of which	0 g	0 g
sugar	0 g	0 g
Protein	0 g	0 g
Salt	0 g	0 g

#### TIPS FOR USE

The peanut oil BASSO, due to its high fume point (about 230 ° C) and to its resistance to thermal degradation, is indicated for frying. It can be used for the preparation of vegetable preserves, for dressing of sauces and mayonnaise, or in the preparation of dessert instead of butter.