



DATA SHEET
Sunflower Oil & Olive Pomace Oil

Sunflower Oil & Olive Pomace Oil

Blend of Sunflower oil and Olive Pomace Oil

The BLEND Sunflower and olive pomace edited by BASSO is a unique product designed to enrich the properties of a seed oil with an olive-pomace oil in order to make it more suitable for cooking and to preserve the positive nutritional characteristics. This blend is rich in antioxidants and polyunsaturated fatty acids, which characterize sunflower oil of but it has at the same time a discreet oleic acid content which increases the cooking stability. The presence of waxes made from the olive pomace oil makes it particularly suitable to give fragrance and lightness to bakery products, both sweet and salty.

The BLEND Sunflower and olive Pomace is an oil with a pale yellow color with golden reflexes and neutral taste. This product can be used on raw dishes without interfering with the flavor of seasoned food and is great because it is able to give fragrance and lightness for cooking in the

TYPE OF PRODUCT

Blend of oils

TYPE OF PACKAGING

glass bottle 1 l

TYPE OF RAW MATERIAL

Sunflower oil and Olive Pomace Oil

TYPE OF RAW MATERIAL

Hungary, Romania , Italy

TYPE PROCESSING

Blend of sunflower oil and olive pomace oil is prepared by combining two oils, in the established proportions and making a mixture. The finally product is then subjected to analysis to verify their conformity to the nutritional table, and then packed.

ORGANOLEPTIC CHARACTERISTICS

The BLEND Sunflower and olive Pomace is an oil with a pale yellow color with golden reflexes and neutral taste.

NUTRITIONAL DECLARATION	for 100 g
Energy	3696 kJ 899 kcal
Fats of which	99.9 g
saturates	11.7 g
monounsaturates	35.7 g
polyunsaturates	52.5 g
Carbohydrates of which	0 g
sugar	0 g

Protein	0 g
Salt	0 g

TIPS FOR USE

This product can be used on raw dishes without interfering with the flavor of seasoned food and is great because it is able to give fragrance and lightness for cooking in the oven.