 <p>HUILERIE BEAUJOLAISE Jean-Marc Montegottero, Artisan huilier</p>	<p>Technical sheet Huile maison vierge Noisette (hazelnut)</p>	<p>Page 1 sur 2 Version : 01 Date : 31/08/2015 Code : A-Q-FT-D008</p>
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Manufacturing process

The hazelnut are crushed and cooked for 45 minutes. At list, they are pressed during 3h00 and filtered.

No more adjuvant is added during this process. They are no antioxidant in the oil.

Ingredient

Hazelnut originally from France

In this virgin oil, we have only hazelnuts. There are no other ingredients.

Nutritional facts (Per 100g)

- **828 Kcal** or 3404 KJ
- **Salt** 0 g
- **Total Fat** 92.0g with :
 - **Unsaturated fatty acid** = 90.0%
 - **Saturated fatty acid** = 10.0 %
- **Carbohydrate** 0 g with :
 - Sugar** 0 g
 - Dietary Fiber** 0g
- **Proteins** 0g

Organoleptic analysis

- **Color** = typical
- **Odor** = typical
- **Taste** = typical

Storage


Bottle: 10cL, 25cL, 50cL or 1L

Oilcan: 5L or 25L

Keep in a dark and dry place. Preserve between 50°F and 68°F

Retention Period

Best before 24 months

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Allergens

Milk	No
Soya	No
egg	No
Fish	No
Crustacean	No
wheat/gluten	No
Nuts	yes
Sesame	possibility of cross-contamination (*)
Sulfite	No
peanuts	No
Celery	No
Mustard	possibility of cross-contamination (*)
Mollusk	No

Other: No other allergens in this product.

* After each type of oil we wash all of the material. But the final product and raw material are in the same warehouse.