

Manufacturing process

The coffee is macerated about 2 weeks. We use 300 grams of ceps for 1 liter of oil. The coffee is pressed and filtered through blotting paper.

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

Ingredient

Coffee originally from Costa Rica and Seed oil.

In this virgin oil, we have only seed oil and coffee. There are no other ingredients.

Nutritional facts (Per 100g)

- **897 Kcal** or 3689 KJ
- **Salt** 0 g
- **Total Fat** 99.5g witch :
 - **Unsaturated fatty acid** = 86.7%
 - **Saturated fatty acid** = 13.3 %
- **Carbohydrate** 0 g witch :
 - **Sugar** 0 g
 - **Dietary Fiber** 0g
- **Proteins** 0g
- **Caffeine** 75 mg

Organoleptic analysis

- **Color** = Brown
- **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

 <p>HUILERIE BEAUJOLAISE Jean-Marc Montegottero, Artisan huilier</p>	<p>Technical sheet Huile maison vierge Pépins&Café (Seeds&coffee)</p>	<p>Page 2 sur 2 Version : 01 Date : 31/08/2015 Code : A-Q-FT-D008</p>
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Allergens

Milk	No
Soya	No
egg	No
Fish	No
Crustacean	No
wheat/gluten	No
Nuts	<i>possibility of cross-contamination (*)</i>
Sesame	<i>possibility of cross-contamination (*)</i>
Sulfite	No
peanuts	No
Celery	No
Mustard	<i>possibility of cross-contamination (*)</i>
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.