 <p>HUILERIE BEAUJOLAISE Jean-Marc Montegottero, Artisan huilier</p>	<p>Technical sheet Huile maison vierge Cacahuète (peanuts)</p>	<p>Page 1 sur 2 Version : 01 Date : 31/08/2015 Code : A-Q-FT-D003</p>
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Manufacturing process

The peanuts are crushed and cooked. At list, they are backed, pressed and filtered.

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

Ingredient

Peanuts originally from Argentina or India/USA

In this virgin oil, we have only peanuts. 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** = 81 %
 - **Saturated fatty acid** = 19 %
- **Carbohydrate** 0 g with :
 - Sugar** 0 g
 - Dietary Fiber** 0g
- **Proteins** 0g

Organoleptic analysis

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

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	No
Sesame	No
Sulfite	No
peanuts	Yes
Celery	No
Mustard	No
Mollusk	No

Other: No other allergens in this product.