Jarrow Formulas® Extra Virgin Organic Coconut Oil from the fresh flesh of the coconut palm fruit, (Cocos nucifera) is unrefined and cold-pressed in a controlled, indoor environment. This specific process does not utilize any chemical solvents and preserves the volatile compounds responsible for imparting the rich, familiar flavor of coconuts. Coconut oil is a source of medium chain triglycerides (MCTs), such as lauric acid (C-12) and caprylic acid (C-8).

Coconut oil is stable even during long periods of storage. Because its melting point is 75-76° F, coconut oil can be used in both liquid or solid forms for cooking and baking.

For maximum freshness, best kept refrigerated after opening.

03115COCOV32 PROD # 116040







Lot #. Best Used Before:





## COCOMUTE COC

Source of Medium Chain Triglycerides
No Trans Fatty Acids (TFAs)
No Hydrogenation

Rich & Full Coconut Flavor

32 fl. oz (946 ml)



## **Nutrition Facts**

Serving Size 1 Tbsp (15 ml)	Servings Per Container Approx. 6
Amount Per Serving	
Calories 130	Fat Cal. 13
	% Daily Value
Total Fat 14 g	229
Saturated Fat 13 g	65
Trans Fat 0 g	
Polyunsaturated Fat 0.5 g	
Monounsaturated Fat 0.5 g	
Cholesterol 0 mg	0
Sodium 0 mg	0
Total Carbohydrate 0 g	0
Protein 0 g	

Ingredient: 100% Unrefined Cold-Pressed, Organic, Extra Virgin Coconut Oil.

Contains: Tree nuts (coconut).

No wheat, no gluten, no soybeans, no dairy, no egg, no fish/shellfish, no peanuts.

Suitable for vegetarians/vegans.

Distributed Exclusively by:

Jarrow FORMULAS®
Superior Nutrition and Formulations
P.O. Box 35994
Los Angeles, CA 90035-4317
www.Jarrow.com

Certified Organic by Natural Food Certifiers.

PRODUCT OF THE PHILIPPINES