

*Perfect for
Cooking, Frying
& Baking*



100% ORGANIC VIRGIN COCONUT OIL

Raw - Cold Pressed



NET 1 Gal 3.8L



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Convenience Without Compromise®



Native Forest® Organic Virgin Coconut Oil is cold-pressed from the meat of mature organic coconuts. It boasts a healthy lauric acid content and a wealth of medium-chain fatty acids (MCFA). Since we never raise the oil temperature above 115° F during processing, our wonderful oil is pure and safe, while retaining the nutritional benefits demanded by raw food enthusiasts.

Native Forest® Organic Virgin Coconut Oil is extremely stable when exposed to heat and is highly resistant to free radical formation at any temperature. It's a smart choice in the kitchen, ideal for baking and for stove top cooking as well.

Enjoyed for centuries as a foundation of tropical cuisines, coconut oil is a prudent and a treasured addition to a healthy, balanced diet. Native Forest® Organic Virgin Coconut Oil is grown and processed accordingly to strict rules for organic agriculture, with a heartfelt appreciation of its unique qualities.

We believe it to be one of the finest edible oils in the world.

Store in a cool dry place.

Nutrition Facts

Serving Size 1 Tbsp (15ml)
Servings Per Container about 252

Amount Per Serving

Calories 130 **Calories from Fat** 130

%Daily Value*

Total Fat 14g **22%**

Saturated Fat 13g **63%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g

Sugars 0g

Protein 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.
Your Daily Values may be higher or lower depending on your calorie needs.

**Ingredients:
Organic
Virgin Coconut Oil.**



**Distributed by
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