

100% Canola Oil

L109

Colavita 100% Canola Oil provides a light but delicious taste when used for sautéing and creating sauces. The high smoke point of Canola Oil (400°F) makes it a perfect choice for frying.

Bullet Points

- Mild flavor
- Smoke point of 400°F
- Ideal for frying and sautéing
- Cholesterol free

TECHNICAL INFO –

Ingredients
Canola Oil
Beta-Carotene (color)

Item GTIN
00039153500860

Case GTIN
10039153500867

MARKETING –

Long Description
Colavita 100% Canola Oil provides a light but delicious taste when used for sautéing and creating sauces. The high smoke point of Canola Oil (400°F) makes it a perfect choice for frying. This oil is a versatile, affordable choice to reduce saturated fat intake, and is cholesterol free.

DIMENSION SPECS –

Pack Size
6

Item Depth (In)
4.7

Item Width (In)
6.3

Item Height (In)
11.9

Item Gross Weight (Lb)
7.79

Case Depth (In)
13.3

Case Width (In)
14.9

Case Height (In)
12.25

Case Gross Weight (Lb)
48

Tie
9

High
4

Cases/Pallet
36

Image Unit Front



Image Unit Back



Image Isometric

Label



L109 col pure canola 3L.pdf

Image Nutrition Facts Panel



Image Ingredients



Image Barcode



Image Unit Left



Image Unit Right



Image Unit Top



Image Unit Bottom

