The taste of this 100% organic virgin coconut oil is as pleasing as its fresh coconut fragrance and pure, white appearance. The oil is cold-pressed from non-GMO, freshly harvested coconuts so that the coconut meat has no time to ferment. The oil is free of bleaching agents, deodorizing agents, artificial flavors, or any other chemicals. Tiny, harmless brown specks of coconut fiber may be present because the oil is unrefined. Approximately 50% of this coconut oil consists of medium-chain fatty acids (MCTs)-fatty acids also found in

† These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

CAUTIONS: Consult your healthcare practitioner before use. Keep out of reach of children. Avoid if allergic to any ingredient.

STORAGE: No refrigeration necessary. Keep container tightly closed in a cool, dry place. If stored above 76°F (25°C), oil will begin to liquify. This is normal and can be reversed if again stored below 76°F (25°C).

DOES NOT CONTAIN: Wheat, gluten, corn, yeast, soy, animal or dairy products, fish, shellfish, peanuts, egg, artificial colors, artificial sweeteners, or preservatives.





Professional Use Only Net Wt. 16 fl oz (450 g)

|S| **%**| |S|

| Calones 123 | Calories Front Fat 12 |
|-------------------------------|-----------------------|
| | % Daily Value |
| Total Fat 14g | 229 |
| Saturated Fat 13g | 3g 62 3 |
| Trans Fat 0g | |
| Polyunsaturated Fat 0.5g | d Fat 0.5g |
| Monounsaturated Fat 0.5g | ed Fat 0.5g |
| Sodium 0mg | 60 |
| Total Carbohydrate 0g | irate 0g 09 |
| Drotein Og | |

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mother's milk.1