

Green Origins Coconut Oil is made using only the best coconuts that are organically grown and hand-picked by farmers. Fantastic for baking, frying and spreading, it has a subtle coconut aroma and flavour making it a kitchen cupboard staple that is particularly popular in Asian cooking. It is a versatile skincare product and is hailed for its ability to keep skin healthy. Our coconut oil is cold-pressed at source to retain nutrients, including over 40% lauric acid, and undergoes additional micro-filtering in the UK to ensure high purity.

No monkeys are used in our harvesting.

To learn more about our products visit www.greenorigins.com



GB-ORG-02
Non-EU Agriculture

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**ORGANIC
Extra Virgin
Coconut Oil**

**RAW & COLD-PRESSED
MICROFILTERED FOR PURITY
MILD COCONUT FLAVOUR**

500ML



ORGANIC COLD-PRESSED COCONUT OIL
INGREDIENTS: Organic Raw Extra Virgin Coconut Oil
SUGGESTED USE: Coconut oil can be used in cooking, baking and frying or as a natural skin moisturiser.
STORAGE: Store in a cool, dark and dry place.

NUTRITIONAL INFORMATION

TYPICAL VALUES (As Sold)	Per 100g
Energy	3654kJ/889kcal
Fat	98g
of which saturates	87g
Carbohydrate	1.9g
of which sugars	<0.1g
Fibre	<0.5g
Protein	0.2g
Salt	0.0g

Lauric Acid 46g

Coconut Oil packed in the UK for Green Origins, Sheffield, S25 3SF.
Best Before End: See lid