From Kenya, with love



From the sun-kissed orchards of Mt. Kenya, our avocados, freshly handpicked by 20,000 farmers and cold pressed at peak-ripeness, brings a smooth, buttery oil, with subtle aromas bursting with essential omegas.

Every drop is a testament to transparent sourcing and unparalleled flavour. We offer sustainability, traceability and profit-sharing with every spoonful to improve the livelihoods of our farmers and their families.

Avocado oil's high smoke point ensures no valuable nutrient is lost during cooking including:



Rich in Healthy Fats

High in Oleic acid, promotes heart health, reduces inflammation, and encourages a diet rich in a healthy profile of Omega 3, 6 & 9.



Supports Skin & Eye Health

Contains Lutein for reduced risk of age-related eye diseases and aids collagen synthesis for youthful skin and suppleness.



Enhances Nutrient Absorption

High in Vitamin E, with potent antioxidants like carotenoids and tocopherol, boosting absorption from low-fat fruits and vegetables, lowering the likelihood of chronic diseases.





peak-ripe avocados cold pressed

from branch to bottle. No nasties, no secrets, just pure nutrition.

100% EXTRA VIRGIN

AVOCADO OIL

Non GMO - Vegan - Keto

250 ML 8.45

OZ.

Nutrition Facts

Serving size 1tbsp(15ml)

Amount per serving

Total Fat 13.7g

Calories 120kcal

%Daily Value

21%

15%

0%

Saturated Fat 3g

Polyunsaturated Fat 1.8g

Monounsaturated Fat 8.9g

Total Carbs 0g 0% 0%

Of which added sugars 0g

Protein 0g 0%

Fibers 0g Salt 0mg

Vitamin E 16mg per 100ml

Not a significant source of cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium

Ingredient: 100% Extra Virgin Avocado Oil Origin:

Store in a cool dark place at room temperature and use within 3 months of opening the seal. Natural oil separation is normal. Don't worry, just give it a light shake.

Bottled in the UK for Bazaar Direct Ltd. Visit omegapressery.com or contact us at sales@omegapressery.com





