

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.

OUR SHARED EARTH INITIATIVE:

We search the world for the most nutritious foods, source from producers who use organic methods and guarantee that at least 10% of our profits each year support social and environmental projects around the world.

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

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GB-ORG-02
Non-EU Agriculture



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

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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. Solid at room temperatures, melts at around 24°C. Refrigeration not required.

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