



Cold-pressed Rapeseed Oil

Cold-pressed rapeseed oil is rich in monounsaturated and polyunsaturated fatty acids, such as omega-3, making it one of the most wholesome cooking oils available.

We market several versions (oil, bottles, labels) of this quality product, including:

- * Cold-pressed rapeseed oil from husked rapeseed raised on Bornholm. The husking of the rapeseed before pressing optimises the retention of the rapeseeds' vitamins and nutrients. The fact that the hull is not pressed with the rapeseed is reflected in the taste.
- * Cold-pressed rapeseed oil of selected rapeseeds raised on Bornholm. This quality cooking oil is made according to traditional methods.
- * Cold-pressed rapeseed oil made from organic (Bornholm) rapeseed, husked before being pressed. This optimises the retention of the rapeseeds' vitamins and nutrients.

Cold-pressed rapeseed oil is suitable for frying, baking and marinating and in dressings.

Our rapeseed oil is pressed and bottled at a modern facility in Aakirkeby on the Danish island Bornholm.



FACTS

1 flaske = 500 ml

1 karton = 12 flasker

1 palle = 72 x 12 = 864 flasker

Shelf life: 17 mdr.

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