



CALPURE

Avocado Oil

CALPURE® CALIFORNIA EXTRA VIRGIN AVOCADO OIL GROWN, PRESSED AND BOTTLED IN CALIFORNIA



OUR STORY:

In 2015, third-generation vegetable farmers and avid home cooks Mike and Erika Rutledge decided to create a cooking oil they could use to cook their family's favorite dishes. Conscious of avocados' health properties and eager share their many benefits, they launched CalPure Foods. In 2016, they build their own cold-pressing facility and began bottling CalPure® California Extra Virgin Avocado Oil using locally sourced avocados grown in the heart of California's avocado country.



Why CalPure® California Extra Virgin Avocado Oil?

COLD PRESSING

Our extra virgin avocado oil is cold-pressed at our facility in Southern California. Cold-pressing is a gentle, single-step process of extracting oil from the pulp of the avocado, and therefore it requires very high quality fruit at optimal ripeness. Our unique, artisanal pressing process produces a brilliant emerald green oil that is smooth on the palate with notes of avocado, butter, and hints of sweetness.

HEALTH AND VERSATILITY

This remarkable oil's versatility and high smoke point makes it as ideal for medium to high-temperature cooking as it is for dipping, drizzling, spreading and emulsifying into delicious dressings. What's more, our extra virgin avocado oil retains many of the same nutritional benefits that makes avocados themselves so widely cherished across so many cultures. Rich in monounsaturated fats and and high in cholesterol-lowering beta-sisterol, extra virgin avocado is the perfect addition to any heart healthy diet.

TOP QUALITY

The best extra virgin avocado oil starts with premium avocados. The avocados we use to press our oil are the same avocados found at the grocery store or farmers market. Our oil millers constantly monitor our process to ensure that each batch is made with personal attention to every detail.

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Tasting notes of avocado, butter and hints of sweetness.

DESCRIPTION:

CalPure® California Extra Virgin Avocado Oil is as versatile and unique as the place it comes from. Whether using it as a heart healthy high-heat cooking oil or creating a vinaigrette, this amazingly versatile emerald green oil can garnish a dish in a way that no other natural oil can.

ITEM	250 ML CALPURE CALIFORNIA EXTRA VIRGIN OIL	500 ML CALPURE CALIFORNIA EXTRA VIRGIN OIL
UNIT UPC	 8 69952 00013 7	 8 69952 00014 4
PRODUCT CODE	004	005
NET VOL.	8.5 OZ. (250 ML)	16.9 FL OZ. (500 ML)
SHELF LIFE	36 MONTHS	36 MONTHS
BOTTLES PER CASE	6 OR 12	6 OR 12
PACK WEIGHT	13.86 LBS	24.00 LBS
CASE DIMENSIONS	8" WIDE X 9" HIGH X 6" DEEP (6 PER CASE)	9.5" WIDE X 11" HIGH X 7.25" DEEP (12 PER CASE)
TI X HI	38 X 5 = 190	24 X 5 = 120

PACKAGING & MSRP:

CALPURE® CALIFORNIA EXTRA VIRGIN AVOCADO OIL IS PACKAGED IN BOXES OF 6 OR 12 BOTTLES PER CASE. WHEN STORED AT ROOM TEMPERATURE WITH NO DIRECT EXPOSURE TO SUNLIGHT, IT HAS A SHELF LIFE OF 36 MONTHS. THE GREEN COLOR OF THE BOTTLES PROVIDES PROTECTION AGAINST UV RAYS WITHOUT USING ANY UV ADDITIVES TO THE GLASS.

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HEALTH



BENEFITS

- GROWN, COLD-PRESSED AND BOTTLED IN CALIFORNIA
- CERTIFIED NON-GMO (NON-GMO PROJECT)
- KOSHER (ORTHODOX UNION)
- ONE OF THE HIGHEST SMOKE POINTS OF ALL COOKING OILS AT 400°F ; HIGHER THAN EXTRA VIRGIN OLIVE OIL, COCONUT OIL, BUTTER AND NUT OILS
- 10G OF MONOUNSATURATED FATS PER SERVING—IDEAL FOR THE MEDITERRANEAN AND DASH DIETS
- GREAT ADDITION TO A HEART-HEALTHY DIET: NO TRANS-FATS, PRESERVATIVES OR CHOLESTEROL
- NATURALLY SODIUM-FREE
- COLD-PRESSED WITHOUT DYES, SOLVENTS, PRESERVATIVES OR ADDITIVES
- A CELEBRATED SUPERFOOD
- GORGEOUS EMERALD GREEN COLOR
- VERSATILE: USE FOR COOKING, BAKING, GRILLING, DRIZZLING, SPREADING AND EMULSIFYING

‡DASH: Dietary Approaches to Stop Hypertension | § Contains 14g of fat per serving