

The natural Extra Virgin Avocado Oil extracted from the precious Mexican Hass Avocado, has extraordinary health benefits. The Avocado Oil does not contain cholesterol due to its vegetable origin. In addition to its delicate and unique flavor, it is high in Omega 3, 6 and 9.

Avocare, Avocado Oil, due to its natural origin, offers many advantages over other oils, especially those which have high levels of saturated fats or hydrogenated vegetable fats (margarines). With avocado oil you can prepare your favorite vinaigrettes as well as bake or cook your favorite dishes.

Avocado oil withstands temperatures higher than butter 350°F (177°C) or margarine 359°F (182°C), since its smoking point range is 370°F (Extra Virgin 187°C) and 500°F (Refined 260°C). This provides an important advantage as it prevents food from burning when exposed to high temperatures, helping to preserve the nutritional properties of the food.



Compare and discover its benefits.

Every 100g of Extra Virgin Avocado Oil contains

	MONOUNSATURATED	SATURATED	POLYUNSATURATED
Avocado	69 g	17 g	13 g
Cocoa	32 g	59 g	3 g
Sunflower	63 g	7.4 g	28 g
Corn	21 g	10 g	64 g
Olive	72 g	13 g	58 g
Palm	37 g	49 g	9 g

Recent medical studies show that avocado oil:

- Reduces levels of LDL cholesterol (bad fats) and increases levels of HDL (good fats).
- Reduces Triglyceride levels.
- Prevents and reduces cardiovascular disease.
- It contains vitamins A, B, D and E.
- High levels of Beta-Sitosterol.

Monounsaturated and Polyunsaturated:

Fatty acids that increase the good HDL cholesterol, which prevents fat accumulation and plaque formation in the arteries and veins, improving blood circulation which reduces the risk of heart problems.

Saturated:

Fatty acids that increase bad LDL cholesterol, which adheres to the arteries and veins, being one of the leading causes of cardiovascular problems.

AVOCARE BECAUSE OF ITS BENEFITS
AND DELICATE FLAVOR, IT IS YOUR BEST OPTION
TO BALANCE
THE PLEASURE OF EATING AND A HEALTHY LIFESTYLE





AVOCARE®

EXTRA VIRGIN
AVOCADO OIL

Origin zone: High Mountain range of Michoacan, Mexico.

Land: Sub-forest soil.

Production: Cold pressed with controlled temperature (Below 122°F/50°C).

Appearance: Green emerald color with yellow shades.

Odor: Complex and elegant aroma with a subtle remainder of walnut and light notes of avocado.

Flavor: Soh and delicate with good balance of flavors, a very light spiced avocado flavor can be distinguished.

Acidity: >1%

Smoke Point: 370°F (187°C)

Nutrition Facts:

Nutrition Facts	
Serving size 1 Tbsp (15 mL)	
Amount Per Serving	
Calories 120	
	% Daily Value*
Total Fat 14g	18%
Saturated Fat 2g	10%
Trans Fat 0g	
Polysaturated Fat 2g	
Monounsaturated Fat 10g	
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Protein 0g	

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

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Corporate Social Responsibility



Non-GMO Verified (USA)



Top Quality Certified (Mex)



Kosher Certified



FDA Registration 17898273288



Food Safety System Certification 22000 GSCFSSC22KMX424



Product Made in Mexico



12.4 in

Each 33.8 fl oz Avocare Avocado Oil Contains:



33.8 fl oz
About 66 servings

Ø 3.3 in

10.8 in

Each 16.9 fl oz Avocare Avocado Oil Contains:



16.9 fl oz
About 33 servings

Ø 2.7 in

8 in

8.45 fl oz Avocare Avocado Oil Contains:



8.45 fl oz
About 16 servings

Ø 2.24 in

Bottle

Natural
UPC-A: 81129101020-9

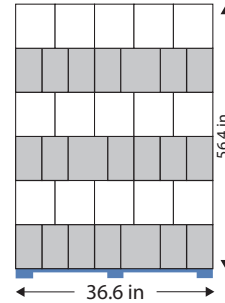
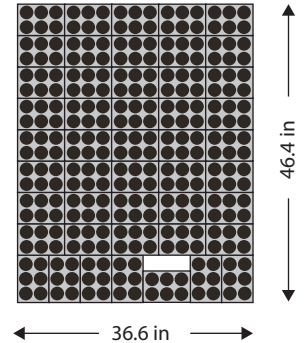
Dimensions
Height:
8 in
Diameter:
2.24 in
Weight:
14 oz

Cardboard box

8.45 fl oz box
(6 bottles)
Dimensions:
9.4 x 4.7 x 9.4 in
Weight:
About 2.6 lbs

Standard Pallet

6 Pieces per Box
47 Boxes per Layer
6 Layers per pallet
1 692 Pieces per pallet
Weight:
733 lbs

Front view

Top view

Gourmet infusion
UPC-A: 81129101061-2

Ingredients:
Extra virgin Avocado oil, dried Garlic,
dried Parsely, butter flavor.


Mediterranean infusion
UPC-A: 81129101067-4

Ingredients:
Extra virgin Avocado oil, dried Rosemary,
dried Garlic, dried Oregano.


Mexican Spicy infusion
UPC-A: 81129101062-9

Ingredients:
Extra virgin Avocado oil, Dried chilis, dried Garlic,
dried Onion, dried Pepper, salt, Chipotle extract.


Smoked Oak infusion
UPC-A: 81129101068-1

Ingredients:
Extra virgin Avocado oil,
smoked Oak flavor.


Tuscany infusion
UPC-A: 81129101065-0

Ingredients:
Extra virgin Avocado oil, dried Tomato,
dried Basil, dried Garlic.

Bottle


Dimensions
Height:
10.8 in
Diameter:
2.7 in
Weight:
30.3 oz

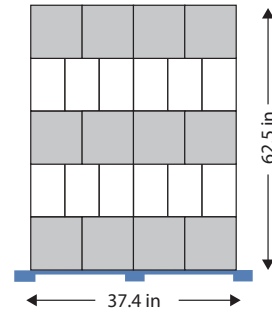
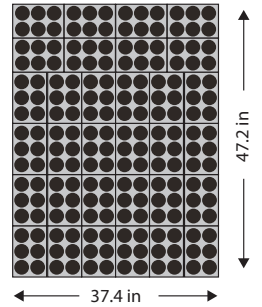
UPC-A: 81129101031-5

Cardboard box

16.9 fl oz box
(6 bottles)
Dimensions:
9.4 x 5.9 x 12.5 in
Weight:
About 11.6 lbs

Standard Pallet

Pieces
6 pieces per box
32 boxes per layer
5 layers per pallet
960 pieces per pallet
Weight:
About 1 856 lbs

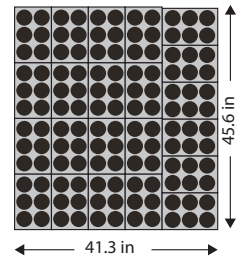
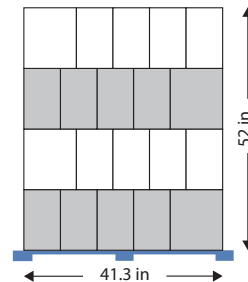
Front view

Top view


Dimensions
Height:
12.4 in
Diameter:
3.3 in
Weight:
55.7 oz

UPC-A: 81129101030-8

33.8 fl oz box
(6 bottles)
Dimensions:
11.4 x 7.4 x 13 in
Weight:
About 21.9 lbs

Pieces
6 pieces per box
22 boxes per layer
4 layers per pallet
528 pieces per pallet
Weight:
About 1 927 lbs



ORGANIC
UPC-A: 81129101077-3

Bottle

UPC-A: 81129101053-7

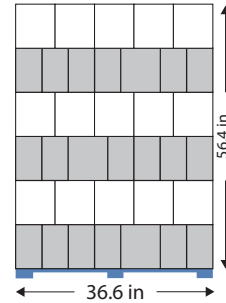
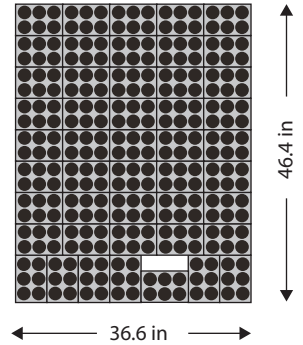
PET
Dimensions
Height:
7.4 in
Diameter:
2 in
Weight:
12.34 oz

Cardboard box

8.45 fl oz box
(6 bottles)
Dimensions:
9.4 x 4.7 x 9.4 in
Weight:
About 2.6 lbs

Standard Pallet

6 Pieces per Box
47 Boxes per Layer
6 Layers per pallet
1 692 Pieces per pallet
Weight:
733 lbs

Front view

Top view

UPC-A: 81129101064-3
Garlic infused

Ingredients:
Extra virgin Avocado oil,
Garlic essential oil.


UPC-A: 81129101063-6
Basil infused

Ingredients:
Extra virgin Avocado oil,
Basil essential oil.


UPC-A: 81129101066-7
Mexican Spicy infusion

Ingredients:
Extra virgin Avocado oil, Dried chilis, dried Garlic,
dried Onion, dried Pepper, salt, Chipotle extract.

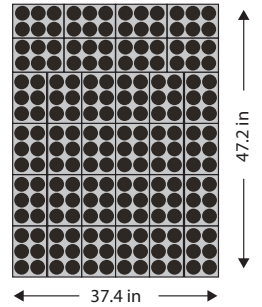
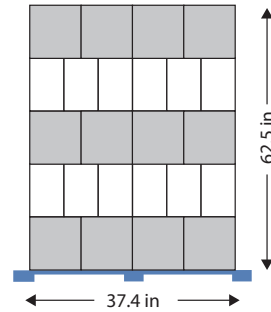


UPC-A: 81129101054-4

PET
Dimensions
Height:
9 in
Diameter:
2.79 in
Weight:
20.8 oz

16.9 fl oz box
(6 bottles)
Dimensions:
9.4 x 5.9 x 12.5 in
Weight:
About 6.8 lbs

Pieces
6 pieces per box
32 boxes per layer
5 layers per pallet
960 pieces per pallet
Weight:
About 1 088 lbs

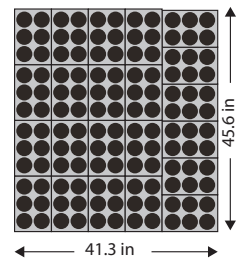
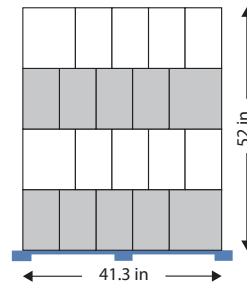


UPC-A: 81129101055-1

PET
Dimensions
Height:
11 in
Diameter:
3.4 in
Weight:
38.4 oz

33.8 fl oz box
(6 bottles)
Dimensions:
11.4 x 7.4 x 13 in
Weight:
About 14.3 lbs

Pieces
6 pieces per box
22 boxes per layer
4 layers per pallet
528 pieces per pallet
Weight:
About 1258 lbs




UPC-A: 81129101072-8
Bottle

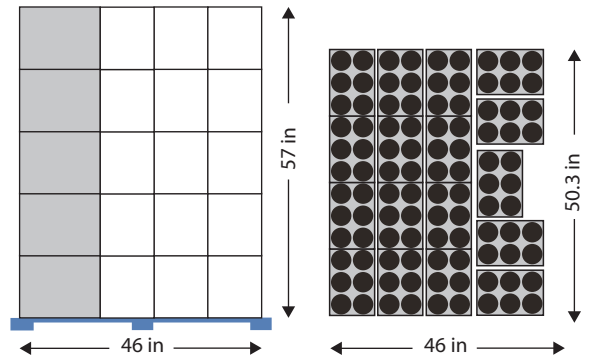
PET
Dimensions
Height:
11 in
Area:
4.13x4.13 in
Weight:
79.3 oz

Cardboard box

2L box
(6 bottles)
Dimensions:
12.5x8.4x11.4 in
(32 x 21.5 x 29 cms)
Weight:
About 30.4 lbs
(About 13.8 Kg)

Standard Pallet

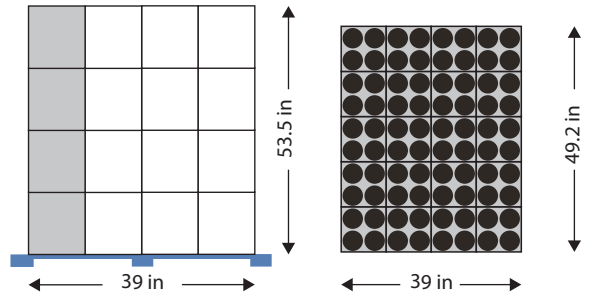
Pieces
6 pieces per box
17 boxes per layer
5 layers per pallet
510 pieces per pallet
Weight:
About 2 529.8 lbs
(About 1 147 Kg)

Front view

UPC-A: 81129101074-2

PET
Dimensions
Height:
9.8 in
Area:
4.9 x 4.9 in
Weight:
141 oz

1 gal box
(4 bottles)
Dimensions:
9.8 x 9.8 x 13.3 in
Weight:
About 27.5 lbs

Piezas
4 pieces per box
20 boxes per layer
4 layers per pallet
320 pieces per pallet
Weight:
About 2 821.9 lbs





Bulk size
Plastic container
5.28 Gal

Weight:
About 41.89 lbs

48 Containers per Pallet
Total weight:
About 2 010.7 lbs



Bulk size
50 Gal

Weight:
About 440 lbs

4 Containers per Pallet
Total Weight:
About 1 760 lbs



Bulk size
Cardboard Tote
259 Gal

Weight:
About 2 017 lbs

1 Container per Pallet
Total weight:
About 2 017 lbs



Bulk size
Tote IBC
264 Gal

Weight:
About 2 050.3 lbs

1 Container per Pallet
Total weight:
About 2 050.3 lbs



Bulk size
Flexitank
6,208 Gal

Weight:
About 47 400 lbs

1 Flexitank per 20' shipping container
Total weight:
About 47 400 lbs

Physical - Chemical Analysis

CODEX STAN 210-1999

Analysis	Measurement unit	Specification
	%	Minimum - Maximum
Acidity	Meq. 02 / kg	0.3 - 1
Peroxid Value	I1/100gr	2.9 - 10
Iodine Value	Lovibond	63 - 95
Color	Hrs	N/A
Cold test		N/A

Chromatography
Microbiologic Analysis

Fatty Acids	Chains	Specifications	
		Minimum	Maximum
Palmitic	C16:0	7	35
Palmitoleic	C16:1	2	16
Stearic	C18:0	0	1.5
Oleic	C18:1	36	80
Linoleic	C18:2	6	21
Linolenic	C18:3	0	3

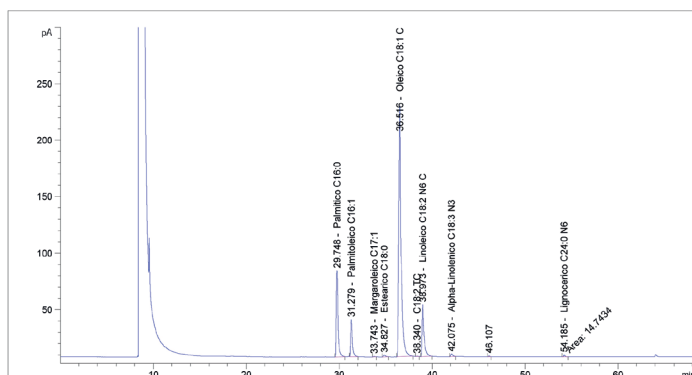
Analysis	Specification
Total bacterial count	< 10 UFC/g
Coliforms	< 10 UFC/g
Fecal Coliforms	< 10 UFC/g
Escheriacho colli	Absent
Salmonela	Absent



Sample Name: Aceite de Aguacate ExtraVirgen AEV041018

```

=====
Acq. Operator   : SYSTEM                      Seq. Line : 2
Acq. Instrument : Instrumento 2                Location  : 202 (B)
Injection Date  : 05/10/2018 5:09:30 AM      Inj       : 1
Analysis Method : Oleo_Lab_2018_1
  
```



Area Percent Report

Signal 1: FID1 A, Front Signal

Peak #	RetTime [min]	Type	Width [min]	Area [pA*s]	Area %	Name
1	11.180		0.0000	0.00000	0.00000	Butirico C4:0
2	14.433		0.0000	0.00000	0.00000	Caproico C6:0
3	18.440		0.0000	0.00000	0.00000	Caprilico C8:0
4	20.250		0.0000	0.00000	0.00000	Caprico C10:0
5	22.000		0.0000	0.00000	0.00000	Undecanoico C11:0

Shelf Life (unopened, original packaging)

Under stipulated storage conditions, 24 months after production.

Storage conditions

Storage at room with temperature in between 13°C – 29°C, and with a 50% relative humidity level. Keep unopened and away from direct sun light in a dry place. Do not store the product in proximity of odorous raw materials and do not stack the product above its limit.

Contaminants

(Some regulations may vary according to each country)

This product is free from pesticides, heavy metals, aflatoxins and PAHs. Avocados used in the manufacturing of this product have not been irradiated or ionised, neither the final product or its packaging. Avocados are not genetically modified (Non-GMO certified). It has not been used any nano-technological tool in this product or its packaging.

Suitability

Avocado oil is suitable for vegetarians and lactose intolerant.

Traceability

Product is traceable (forward and backward) in compliance to our HACCP system.

Laboratory

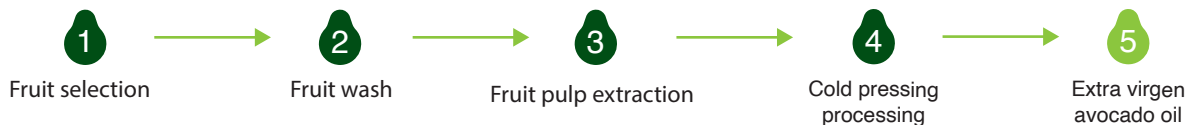
Analysis conducted internally: moisture, fatty acids, peroxide, Lovibond color analysis, cold test, microbiological and chromatography. Some special tests are performed in external laboratories.

Food Safety Controls

Our products are free of strange, hard, sharp objects. Monitoring of microbiological, chemical and pollutant characteristics is executed in each batch.

Allergens

No allergens has been detected on this product. Based on AOCS.

Flow chart: extraction

Analytical report 2021
Grupo Oleo Lab S.A. de C.V.

Part 1/2

QA21K - Stigmastadienes
Parameter: Stigmastadienes

Reference: COI/T.20/DoC. No 11
Result: 4.54 mg/kg

Completed: 27Feb2021

QA12R - Fatty Acid Profile
Completed: 11 Mar2021

Reference: AOCS Ce 1b-89

Accreditation: ISO/IEC 17025:2017 A2LA 2993.01

Parameter	Result
C 6:0 (Caproic acid)	<0.10 g/100 g
C 8:0 (Caprylic acid)	<0.10 g/100 g
C 10:0 (Capric acid)	<0.10 g/100 g
C12:0 (Lauric acid)	<0.10 g/100 g
C 13:0 (Tridecanoic acid)	<0.10 g/100 g
C 14:0 (Myristic acid)	<0.10 g/100 g
C 14:1 (Myristoleic acid)	<0.10 g/100 g
C 15:0 (Pentadecanoic acid)	<0.10 g/100 g
C 15:1 (Pentadecenoic acid)	<0.10 g/100 g
C16:0 (Palmitic acid)	19.25 g/100 g
C 16:1 (Palmitoleic acid)	8.66 g/100 g
C 16:2 (Hexadecadienoic acid)	<0.10 g/100 g
C 16:3 (Hexadecatrienoic acid)	<0.10 g/100 g
C 16:4 (Hexadecatetraenoic acid)	<0.10 g/100 g
C 17:0 (Margaric acid)	<0.10 g/100 g
C 17:1 (Margaroleic acid)	<0.10 g/100 g
C18:0 (Stearic acid)	0.70 g/100 g
C 18:1n7 (Vaccenic acid)	6.87 g/100 g
C 18:1n9 (Oleic acid)	57.13 g/100 g
C 18:2n6 (Linoleic acid)	13.28 g/100 g
C 18:3n3 (alpha-Linolenic acid)	0.91 g/100 g
C 18:3n6 (gamma-Linolenic acid)	<0.10 g/100 g
C 18:4n3 (Stearidonic acid)	<0.10 g/100 g
C 20:0 (Arachidic acid)	0.10 g/100 g
C 20:1n9 (Eicosenoic acid)	<0.10 g/100 g
C 20:2n6 (Eicosadienoic acid)	<0.10 g/100 g
C20:3n3 (Eicosatrienoic acid)	<0.10 g/100 g
C 20:3n6 (homo-gamma-Linolenic acid)	<0.10 g/100 g
C 20:4 (Arachidonic acid)	<0.10 g/100 g
C 20:4n3 (Eicosatetraenoic acid)	<0.10 g/100 g
C 20:4n5 (Eicosatetraenoic)	<0.10 g/100 g
C 20:5n3 (Eicosapentaenoic acid)	<0.10 g/100 g
C 21:0 (Heneicosanoic acid)	<0.10 g/100 g
C 21:5n3 (Heneicosapentaenoic acid)	<0.10 g/100 g
C 22:0 (Behenic acid)	<0.10 g/100 g
C 22:1n11 (Cetoleic acid)	<0.10 g/100 g

Analytical report 2021
Grupo Oleo Lab S.A. de C.V.

Part 2/2

QA21K - Stigmastadienes
Parameter: Stigmastadienes

Reference: COI/T.20/DoC. No 11
Result: 4.54 mg/kg

Completed: 27Feb2021

QA12R - Fatty Acid Profile
Completed: 11 Mar2021

Reference: AOCS Ce 1b-89

Accreditation: ISO/IEC 17025:2017 A2LA 2993.01

Parameter	Result
C 20:4n5 (Eicosatetraenoic)	<0.10 g/100 g
C 20:5n3 (Eicosapentaenoic acid)	<0.10 g/100 g
C 21:0 (Heneicosanoic acid)	<0.10 g/100 g
C 21:5n3 (Heneicosapentaenoic acid)	<0.10 g/100 g
C 22:0 (Behenic acid)	<0.10 g/100 g
C 22:1n11 (Cetoleic acid)	<0.10 g/100 g
C 22:1n9 (Erucic acid)	<0.10 g/100 g
C 22:2n6 (Docosadienoic acid)	<0.10 g/100 g
C 22:4n3 (Eicosatetraenoic acid)	<0.10 g/100 g
C 22:4n6 (Docosatetraenoic acid)	<0.10 g/100 g
C 22:5n3 (Docosapentaenoic acid)	<0.10 g/100 g
C 22:5n6 (Docosapentaenoic acid)	<0.10 g/100 g
C 22:6n3 (Docosahexaenoic acid)	<0.10 g/100 g
C 23:0 (Tricosanoic acid)	<0.10 g/100 g
C 24:0 (Lignoceric acid)	<0.10 g/100 g
C 24:1 (Nervonic acid)	<0.10 g/100 g
Omega-3 fatty acids	0.91 g/100 g
Omega-6 fatty acids	13.28 g/100 g
Omega-9 fatty acids	57.33 g/100 g
Monounsaturated Fat	72.94 g/100 g
Polyunsaturated Fat	14.19 g/100 g
Saturated Fat	20.21 g/100 g
Total Fat	107.34 g/100 g
Unknown Components	0.17 g/100 g