Jarrow.com: Print Product Info







**Dosage:** n/a **Size:** 16 oz./454 g

Category: Lipid Fatty Acids Product Number: 16033 Product Code: COCOV

Usage: Coconut Oil is ideal for cooking and baking.

Jarrow Formulas Extra Virgin Organic Coconut Oil (*Cocus nucifera*) is expeller-pressed from the fresh flesh of the coconut palm, and does not utilize any solvents in the manufacturing process. Coconut oil is a rich source of Medium Chain Triglycerides (MCTs), such as lauric acid (C-12) and caprylic acid (C-8).

Coconut oil is stable even during long periods of storage. Because its melting point is 75-76° F, coconut oil can be used in both liquid or solid forms, making it ideal for cooking and baking.

100% Organic. Best kept refrigerated after opening. Product of the Philippines. Suitable for vegans.

Keep out of the reach of children.

\*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

**Other Ingredients:** 100% Expeller Pressed, Organic, Extra Virgin Coconut Oil.

Nutrition Facts Serving Size 1 Tbsp (14 g) Servings Per Container Approx 32	
Amount Per Serving	
Calories 125	Fat. Cal. 125
	% Daily Value*
Total Fat 14 g	22%
Sat. Fat 13 g	65%
Polyunsat. Fat 0.5 g	
Monounsat. Fat 0.5 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carb 0 g	0%
Protein 0 g	*
* Percent Daily Values are based on a 2,000 calorie diet.	