

## Chef Approved Pomace Olive Oil - Information

La Espanola is a high quality, Spanish olive oil brand. Established in 1840, La Espanola is produced only from fresh olives grown in the Andalucía region in the south of Spain. Each year, this small province produces more olive oil than all of Italy. This product is a blend of refined Olive Pomace Oil (51%) and refined Sunflower Oil (49%). It has a higher smoke point so its use is best suited to deep frying in the kitchen.

**TFS Product Code:** 024530  
**Suppliers Product Code:**  
**Information Last Updated:** 19/07/2023  
**Date Produced:** 14/02/2026



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	824.00
Energy (kJ)	3390.00
Protein (g)	0.00
Carb (g)	0.00
Of Which Sugars (g)	0.00
Fat (g)	92.00
Of Which Saturates (g)	12.00
Fibre (g)	0.00
Salt (g)	0.00

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Refined Pomace Olive Oil (51%), Refined Sunflower Oil (49%)

## Handling Information

### Directions for Use

Ideal for deep frying, roasting and general cooking.

### Storage Instructions

Store closed in a cool, dry place, away from strong sunlight and odours. Olive oil may become cloudy at low temperatures (less than 10°C (50°F)). This is normal and the oil will clear on warming. Do not refrigerate.

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