

Salute Santé! Grapeseed Oil

For The Health Conscious Gourmet



100% Natural Italian Grapeseed oil.

The Leading Grapeseed Oil In The World

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Salute Santé! Grapeseed Oil has long been the secret of gourmet chefs who love its light and nutty, yet neutral flavour. It has the unique ability to enhance the flavours of ingredients instead of overpowering them and leaves no greasy aftertaste! It makes savoury marinades and salad dressings that will not cloud when chilled, so you can use them right out of the refrigerator. The high smoke point (485 F) makes it ideal for hot food preparation which means you can sauté, fry or bake without any smoking, splattering or burning.

The excellent emulsification properties make it ideal for whipping mayonnaise and creamy dressings that will not separate when chilled.

Grapeseed oil is high in Vitamin E & is 76% essential fatty acid, linoleic acid (Omega 6). Low in saturated fat, contains anti-oxidants. More information in www.tawc2us.com



Salute Santé! Plain Grapeseed Oil



Recommended by professional chefs for its many culinary and health benefits!

- Ideal for sautéing, frying and baking or in salad dressings and marinades!
- No splattering, smoking, or burning!
- A healthy alternative to saturated fats, providing valuable antioxidants and essential fatty acids!
- Contains NO cholesterol or trans-fatty acids!

Salute Santé! Plain Grapeseed Oil is offered in two beautiful packaging choices:

- Stainless Can with built-in pour spouts (500ml, 1 Litre, and 5 Litres)
- Dark Glass Bottle with pour spout (500ml)

Salute Santé! Infused Grapeseed Oil

(Basil, Roasted Garlic, Rosemary, Lemon, and Chili!)

- The perfect liquid spice!
- Infused with all-natural, fresh herbs and spices! No artificial flavors or colors!
- Simple and delicious dipping oils for bread!
- Drizzle over salad greens for a quick, easy and healthy salad dressing!
- Recommended by professional chefs for its many culinary and health benefits!

Infused with all-natural, fresh herbs, Salute Santé! Infused Grapeseed Oils shine with delicious flavour and have a light texture and mouthfeel. The natural taste and fragrant aroma make these infused oils a top seller and a favourite ingredient for top chefs worldwide.



For more information please visit www.tawc2us.com

Quality Guarantee



Salute Santé! Grapeseed Oils carry the signature quality logo, ensuring the consumer that strict quality standards for the freshest and best quality, 100% natural grapeseed oil are being met. This logo serves as a reminder and guarantee to our consumers.

Extraction & Refining

Salute Santé! Grapeseed Oils' unique, patented low-temperature, oxygen and light-free extraction & refining process protects the natural nutrients such as antioxidants (proanthocyanidin), chlorophyll and vitamin E in our grapeseed oil. Extracted with an alcohol-like solution at 50° -60° C, and leading independent laboratory tests insure our high standards and confirm 100% purity without any solvent residue.

Quality not Quantity

Salute Santé! Grapeseed Oil is produced for quality and not for quantity. We do not use the usual commercial solvent extraction process with high temperatures which destroys most of the natural ingredients in the oil. Mass produced solvent extracted oils can easily be recognized by a lack of color, bland taste, low cost and completely void of nutritional value. On the contrary, the natural light green color of Salute Santé! Grapeseed Oil reflects the levels of valuable chlorophyll present, which might change slightly from batch to batch depending on the production time of year.

Salute Santé! Grapeseed Oil Facts

- Non-GMO product
- Contain NO trans fatty acids
- NO food coloring
- NO pesticides
- NO preservatives (eg. TBHQ, BHT or others),
- NO SOLVENTS,
- NO toxic fatty acids (eg. erucic acid found in rapeseed oil, now genetically hybrid and sold as canola oil),
- NOT cut with other oils
- NOT hydrogenated!

Guaranteed two year shelf life when the oil is stored properly in our special packaging which protects it from ultraviolet light and when it is kept away from heat.