





High smoke point $\geq 220^{\circ}\text{C}$

Ideal for frying, deep frying,
roasting and baking, Less smoke

Asian-style cooking often involves high heat, which will require the higher smoke points of cooking oil .

Oils with a low smoke point are more likely to oxidize, trigger chemical reactions, and may produce undesirable compounds when overheated.

Koala Gold Canola Oil has a smoke point of up to 220°C or higher, exceeding the temperature requirements of high-heat in Asian cooking methods.



DEFINITION OF CANOLA

CANOLA

CANOLA European /
International Standards:
Erucic acid < 2%
Glucosinolates < 30 µmol/g
Only rapeseed oil meeting these
standards can be defined as
CANOLA.

Australian CANOLA Standard:
Erucic acid < 0.2%

Australian CANOLA standards
are more strict than international
standards.

Koala Gold Canola oil 's erucic
acid is almost negligible.

Note

CANOLA is often
confused with
conventional rapeseed
oil,
but CANOLA and
conventional rapeseed
oil differ significantly in
composition.

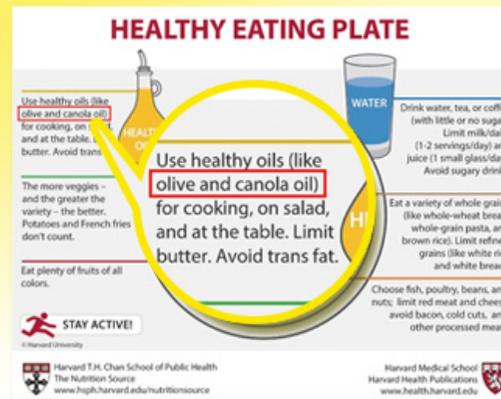
Dietary Guidelines for Americans 2020-2025



Among the recommended cooking oils, canola oil is listed as a preferred choice.

Healthy Eating Plate

Harvard Medical College
In well-known
Healthy Eating Plate,
canola oil is listed as one of
the recommended
healthy cooking oils.



Canola Oil Consumption Trends in Developed Countries

In Australia, Japan, Canada, and the United States, canola oil is a mainstream or essential household cooking oil.

In Europe, more and more people are recognising Canola oil as the healthy choice of cooking oil and the selling has been increasing year by year.



Advanced Country of Origin



Favorable climate conditions

Providing Australia with unique natural advantages

Strict quality control by the Australian government

Including unannounced and irregular inspections of

Soil and water quality testing

Conducting to ensure food safety and quality

These factors contribute to

higher-quality canola oil produced in Australia



FULLY SAFETY CERTIFIED



KOSHER

Kosher certified refers to the certification of food, excipients (colouring, preservative, etc.), and additives according to the Jewish dietary rules, and the Kosher certificate can be obtained only after the identification of Jewish experts.



HALAL

HALAL certified with ICCV, free from pork products, alcohol. Canola Oil is the first choice of cooking for vegetarians.



HACCP

Food safety certified –The United State Food and Drug Administration (FDA) recognized. HACCP (Hazard Analysis and Critical Control Point) represents the critical control point of hazard analysis. Any hazard occurrence can be avoided or reduced by monitoring and controlling each step of the process.



NGP(NON GMO)

Non GMO is defined as conventional, natural plants, animals and microorganisms that do not use genetic engineering technology. This definition is defined in accordance with the latest requirements of the EU's genetically modified regulations.



QRO

(Quality Research Organisation) is a multinational certification registrar, focusing on building a world-class organisation with international standards, unflagging attention to quality and all nurturing mutually beneficial business relationships.



MAAI

Made in Australia
from 100% Australian Ingredients





Koala Gold Canola oil

Australian healthy choice

KOALA GOLD

Name: KOALA GOLD CANOLA OIL **Origin:** Australia

Ingredients: 100% Canola oil (rich in Oleic oil , NON-GMO)

Storage: dry , cool place , away from sunline

Use direction: pan-fry, deep-fry, baking and roasting ,etc

NUTRITION INFORMATION

NAME	PER100ml	NRV%
Energy	3400KJ	40%
Protein	0g	0%
Fat-Total	92.1g	
-Saturated	6g	
-Monounsaturated	58.3g	
-Polyunsaturated	26.9g	
-OMEGA-3	9g	
CarbohydrateS	0g	0%
Sodium	<1mg	0%

Actual test results may vary between batches.

NATURE AND PURE

