



KOALA GOLD
Australia's Healthy Choice

KOALA GOLD CANOLA OIL

Good fat-High Oleic acid

60% to 70%

Actual test results may vary between batches

Australian owned and made

Health benefits

When used to replace fats and oils higher in saturated fat,

it may help reduce the risk of coronary heart disease



FATTY ACID COMPOSITION RATIO



Approximate range based on actual test results: values may vary

Primarily rich in Oleic acid, while also containing
Omega-6 and Omega-3

Omega-6 and Omega-3 ratio is approx. 2:1

Balance and ideal Fatty Acid Composition



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



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.



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.



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.

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



NATURE AND PURE

