

REFINED OILS

Refining is a production process in which oil is processed so its temperature stability is better and it prolongs its expiration date. We refine our products physically without use of chemicals. It is a more gentle way of oil processing in which the oil maintains its natural antioxidants, scent and taste.



OMEGA
3 & 6

NAME	DESCRIPTION	PACKAGING
FABIO RAPESEED OIL	Cold pressed rapeseed oil, only physically refined Use: cooking, frying, baking	
FABIO RAPESEED OIL WITH BUTTER FLAVOUR	Rapeseed oil with naturally identical butter aroma, cold pressed, only physically refined Use: cooking, frying, baking	
FABIO SUNFLOWER OIL	Cold pressed sunflower oil, only physically refined Use: cooking, frying, baking	
FABIO SUNFLOWER OIL NON-WINTERIZED	Cold pressed sunflower oil, only physically refined. It contains wax naturally occurring in sunflower seeds Use: cooking, frying, baking	
FABIO MIX	Mix of cold pressed only physically refined oils - rapeseed and sunflower Use: cooking, frying, baking	