

GOLDENER SONNENSCHEIN CANOLA OIL GOLDEN SUNSHINE CANOLA OIL

In the cool misty hills of the Red Deer valley lives an old Swiss Hutterite colony whose only goal is to produce the best quality food they can. German speaking and self sufficient about everything, the Pleasant Valley Colony set out to make the purest Non Genetically Modified Canola oil they could.

Combining farming techiques handed down over generations and state of the art agricultural practices the Pleasant Valley colony has produced for Robert W Friedrich a smooth as silk golden oil called Goldener Sonnenschein Canola oil.

This oil contains Omega 3 and 6 and has virtually no trans fats is as natural as can be. The oil has shown to help reduce blood pressure, reduce tummy fat all good things. The taste has a hint of nut and combines well with butter in the pan to give you that unbelieveble flavor.

Best uses are in salads, light frying, and recipes calling for oil to be added. When spread on meats it keeps the meat moist and adds wonderful flavor.

Bottled for Robert W Friedrich by Pleasant Valley Oil Mills, Lacombe Alberta Distribution inquiries call (306)533-3634 / email bobfriedrich.ca

