

7.50"

10.00"

RCR = .125"

Wildlife Seasonings

Excellent for Deep-Frying

Original Frying Oil

GREAT FOR TURKEY, FISH, CHICKEN



Nutrition Facts

768 servings per container

Serving Size 1 Tbsp (14g)

Amount Per Serving

Calories 120

% Daily Value*

Total Fat 14g18%

Saturated Fat 2g10%

Trans Fat 0g

Polyunsaturated Fat 8g

Monounsaturated Fat 4g

Sodium 0mg0%

Total Carbohydrate 0g0%

Protein 0g

Not a significant source of cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PL00334

USE FOR ALL YOUR FRYING NEEDS

INGREDIENTS: Soybean Oil, Peanut Oil, and Dimethyl Polysiloxane added to prevent foaming.

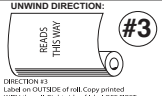
NET WEIGHT: 23.1 LB (10.48 KG) NET CONTENTS: 3 GAL (11.36 L)

CAUTION: HEATING ANY OIL ABOVE 375° MAY CAUSE DETERIORATION OR FIRE. DO NOT LEAVE UNATTENDED WHILE HEATING. IF SMOKING OCCURS, REDUCE HEAT. IF PRODUCT CATCHES FIRE, TURN HEAT OFF AND COVER POT UNTIL COOL. DO NOT POUR WATER ON HOT OR FLAMING OIL. REMOVE EXCESS MOISTURE FROM FOOD BEFORE FRYING. DO NOT POUR HOT OIL INTO ANY PLASTIC CONTAINER.



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Distributed by: Butler's Pantry, 1224 Clark St, Watertown, WI 53094

 WWW.CVOILS.COM	CUSTOMER / BRAND:		FILE NAME:		COMPLETE ART APPROVAL AREA: ☐ APPROVED AS IS ☐ ALL COPY CORRECT ☐ LAYOUT CORRECT ☐ COLOR(S) & PMS #(S) CORRECT ☐ VERIFICATION OF BARCODE ☐ NOT APPROVED! CHANGES REQUIRED
	Butler's Pantry		CVO_BP_7.50Inx10in_3 Gal Frying Oil_3-9-26_PL00334_REV1.ai		
	OVERALL SIZE DIMENSIONS:		PART NUMBER(S):		
	7.50" x 10.00" - 3 Gallons		PL00334		
PROJECT DATE:	4/7/2022	INK COLOR(S):		SPECIAL INSTRUCTIONS:	
GRAPHIC PROJECT #:	#2069-22	 PMS 185C  CMYK TOTAL COLOR #(s): 5		Material: Pressure Sensitive Label	
ART REVISION(S):	1	DATE:	3/9/2026	UPC#: 031851060387	
DIE REVISION(S):		DATE:		3/9: Updated Nutrition Panel, ingredients, net wt & added Distributed by statement	
UNWIND DIRECTION: #3 					
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CUSTOMER SIGNATURE: _____ DATE: _____					