

# CULINARY OILS

Organic oils from organic soils



**BIO PLANÈTE**  
Huilerie Moog fondée en 1984



Our classic culinary oils are the foundation of our company and are ideal for everyday use. With this selection, you will discover the right oil for any culinary challenge. Every oil is precisely calculated for taste, smoke point and quality. From refined oils for high heat to unrefined oils for a deep rich flavor, the entire selection of BIO PLANÈTE

oils will meet your most exacting culinary skills. Due to the naturally occurring healthy constituents, such as vitamin E, omega-3 and omega-6 fatty acids, these oils are the center of a balanced diet and the best for your overall well-being.

NAME	SIZE (OZ)
Organic Sunflower Oil	16.9
Organic Canola Oil	16.9
Organic Sunflower Oil with Ghee (Frying Oil with Butter Taste)	16.9
Organic Olive Oil For Cooking (Refined and EVO)	16.9
Organic Avocado Oil (fair trade)	8.5
Organic Sesame Oil	8.5
Organic Peanut Oil (fair trade)	8.5

NAME	SIZE (OZ)
Organic Sunflower, Toasted Peanut & Chiles (Spicy Wok Oil)	8.5
Organic Toasted Sesame Oil	8.5
Organic Toasted Pumpkin Seed Oil	8.5
Organic Toasted Almond Oil	3.4
Organic Toasted Peanut Oil	3.4
Organic Coconut Oil (deodorized)	13.5
Organic Ghee	6.8





## ORGANIC OILS FROM ORGANIC SOILS

In the early 1980s, the Moog family took up residence in the pristine natural landscape of Southern France, and they have passionately devoted their skills to the production of premium culinary oils from certified organic farms ever since. More than thirty years later, BIO PLANÈTE is a leading brand in France and Germany with production facilities in both countries and around 100 employees. The brand's strength is rooted in traditional craftsmanship combined with state-of-the-art technology and innovative processes. Judith Faller-Moog is convinced that natural culinary oils of organic quality require a high degree of

competence and experience in equal measure. For this reason, BIO PLANÈTE manages every single production step from the field to the bottle with utmost care, leaving nothing to chance. This begins with the exacting selection of the right oil seeds, kernels, and nuts. Judith Faller-Moog, also an organic farmer in her own right, believes in transparency and fair, long-term partnerships with her farmers. This philosophy is directly reflected in the quality of the oils because organic raw materials are often hard to come by. BIO PLANÈTE is therefore your reliable partner when it comes to finding the best oil for a healthy lifestyle.



More recipes: [www.bioplanete.com/recipes](http://www.bioplanete.com/recipes)

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