

[flavouring]



## Extra Virgin Olive Oil 1863

Extra Virgin olive oil is used as a salad oil and is appreciated for its characteristic taste. It has a high content of monounsaturated fatty acids and also a higher content of non-glyceride components than most other oils. Olive residue oils are often refined and lack the characteristic flavour of virgin olive oil.

### Cultivation and use

Major producers of olive oil are Spain and Italy, followed by Greece, Turkey and Tunisia. Major importers of olive oil are Italy and the US. The olive is a drupe, enclosed by soft pulp containing approximately 30 % oil. As olives cannot withstand lengthy transport and storage, they are processed in the producer countries. They are mashed to a pulp and pressed hydraulically. Olive oil from the first pressing, known as virgin oil, has an especially fine taste and commands a high price compared to other vegetable oils. Virgin olive oils are classified by sensory analysis and a few other criteria. The highest grade of virgin oil is called extra virgin followed by virgin and ordinary virgin olive oils. Olive-residue oil is extracted from the press residue after drying.



## Packaging



Article	VP227
Product	Delizio Virgin Olive Oil 1863 12*1L
Packaging	1 L PET
Carton	12*1 L
Euro	55
Barcode	05425014709834