



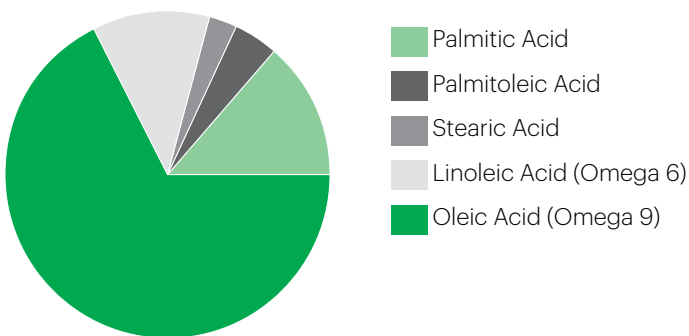
Olive Oil

Olive Oil is an Extra Virgin Cold Pressed oil that is produced from the fruit of the Olive (*Olea europaea*).

This Extra Virgin oil is one of the world's most versatile oils for cooking as it enhances the flavour of many foods, with a fresh buttery taste and peppery finish. Olive Oil has a high content of monounsaturated fats in the form of Oleic acid, (Omega 9) which helps reduce bad cholesterol (LDL), and raise the beneficial (HDL) cholesterol. Its vitamin E content is also attributed to protect cells from free radical damage.

In addition to its superior culinary use, olive oil is also an ingredient in skincare products and pharmaceuticals. Popular for its Vitamin K and high Vitamin E content, this easily absorbed oil is a superb addition to skincare products. It is used in lotions, creams, balms and soaps.

Fatty Acid Profile



Star Rating

Health	★★★★★
Skincare	★★★★★
Gourmet Culinary	★★★★★
High Temperature	★★★★★

Technical Data

Product Name: Olive Oil

Botanical Name: *Olea europaea*

Food Safety: This product has been produced in accordance with HACCP principles.

Active Ingredient(s): Oleic Acid (Omega 9).

Extraction Method: Cold Pressed and/or Expeller Pressed.

Shelf life: If stored in unopened containers at less than 20°C, this product can expect to have a shelf life of 12 months. Once opened the shelf life is limited by temperature, light and oxygen exposure. Any remaining oil should be blanketed with Nitrogen and used as soon as possible.

Common Dosage: Liquid and/or Skincare Formulations.

GM Status: Produced in a GM free production process.

Certifications available: HACCP and Organic. Kosher and Halal available on request.

Product Variations:

- Olive Oil Unrefined Extra Virgin
- Olive Oil Refined Extra Virgin
- Organic Olive Oil Unrefined Extra Virgin
- OmegaNZ Olive Oil 250ml

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