

## REFINE OLIVE OIL: A Versatile Essential for Health, Culinary, and Industry.

Explore our premium portfolio of specialized olive oil variants.



### PURE & UNALTERED

- **Sources:** sustainable groves
- **Cold Pressed & Refined** options
- **Rich** in heart-healthy Oleic Acid
- **Color:** Clear colorless to golden liquid
- **Purity:** Natural, Gluten-Free, Non-GMO & Vegan



### CERTIFIED QUALITY

- **Production:** meticulous extraction & refinement
- **Certifications:** ISO, FSSC 22000, Kosher & Halal options
- **Guarantee:** Consistent quality and composition batch-to-batch
- **Smoke Point:** ~200°C for universal use



### MULTI-APPLICATION

- **Culinary:** Sautéing, Dressings, Margarines
- **Consumer Goods:** High-quality cooking oils
- **Personal Care:** Skin & Hair, Cosmetics emollient
- **Pharmaceuticals:** Excipient, heart-health carrier

Product Option	Processing Method	Description (Appearance)	Key Benefit
<b>Virgin Cold Pressed Oil</b>	Purely physical, low heat	Clear golden liquid	Retains full natural profile
<b>Organic Cold Pressed Oil</b>	Certified organic process	Golden-greenish liquid	Purest ethical sourcing
<b>Refined Olive Oil</b>	Minimal refinement	Clear colorless liquid	Universal multi-use foundation

### Application Scenarios



Food & Culinary



Skincare & Emollients



Dietary Supplements



Pharmaceutical Formulations

### STORAGE & TECHNICAL SPECS: (minimal, clean text)

**Recommended Storage:** Store in a cool, dry place (<25°C), unexposed from direct light and moisture. **Shelf life:** 24 months. Custom packing available. custom packing and certifications available on request.