

OLIVE POMACE OIL
EXTRA VIRGIN OLIVE OIL
PRODUCT CATALOGUE



HISTORY OF THE OLIVE

The olive is among the oldest known cultivated trees in the world which has been grown around the Mediterranean since the 8th millennium BC. Throughout the history, the olive was a symbol of wealth, fame and peace. It played a fundamental role in culture, arts, trade, technology and the economy. There are myths and legends abound romanticizing the powers of this “Liquid Gold” as it was referred to by Homer in the Iliad. Olive oil was a basic staple in daily life with the olive and its oil being a major part of the diet.



PRODUCTION

In the very heart of Andalucía (Spain), where rich soil and olive trees join together in Osuna, Seville, is located one of the most traditional olive oil factories of our producer who has more than 100 years of experience in the oil industry. This privileged region yields the finest quality of olives, where traditional handcrafted manner applied throughout the process, results in an end product of superb quality and prestige.



1 Lit PET

EXTRA VIRGIN OLIVE OIL

Our Extra Virgin Olive SAGRADA comes from a mixture of varieties such as Hojiblanca and Picual. This combination gives it a characteristic flavour of the area of origin. With this coupage we guarantee a homogenous product and an exceptional quality in a continuous way. We have managed to maintain a high level of fruity in addition to having just the right spicy and bitter, especially suitable for taking in crude, salads, bread, etc.



EXTRA VIRGIN OLIVE OIL



Superior Category Olive Oil obtained directly from olives and solely by mechanical means.

**FOR SALAD DRESSING
MARINADES AND PASTA**

PRODUCT OF SPAIN

Net Cont **1Le** (911g) 



EXTRA VIRGIN OLIVE OIL
Ingredients: Extra Virgin Olive Oil.

NUTRITIONAL FACTS	
Nutritional Information per	100 g
Energy	3700kJ / 900 kcal
Fat	100 g
Of which	
Saturates	13 g
Mono-unsaturates	79 g
Polyunsaturates	8 g
Carbohydrate	0 g
Of which	
Sugars	0 g
Protein	0 g
Salt	0 g
Vitamin E	20 mg (167% RNVs**)

**RNVs: Nutrient Reference Values



10017041001359



IMPORTED in INDIA BY :
EUROINDIA TRADING
C3, Jawahar Jewel Apts,
Subash Chandra Bose Road,
Jawahar Nagar, Kadavanthra.
Kochi-682020.Kerala.India
Customer care: 0484 4871520
Email: info@euroindiatrading.com
Website: www.euroindiatrading.com

DATE OF MANUFACTURE
BEST BEFORE DATE/ LOT:

MRP:Rs 1500
(Inclusive of all taxes)

Manufactured by:
COREYSA
Ctra. Lantejuela nº7
1640 - Osuna - Sevilla - Spain
RGSEAA Nº: 16.80 / SE



8 410158 001606

1 Lit PET EXTRA VIRGIN OLIVE OIL



1 Lit PET

OLIVE POMACE OIL

The olive-pomace oil SAGRADA is considered one of the best frying oils and as it comes from 100% of the olive, it contains all the attributes of olive oil, resistance to high temperatures, the way to brown the fried, etc. For the composition, our tasters select an extra virgin olive oil with a lot of fruity, colour and flavour using it in a high percentage of its mixture and giving it a characteristic soft flavour and colour green, and which with the high content of oleic acid, constitute one of the best oils for frying.



OLIVE POMACE OIL



FOR COOKING & FRYING
Ideal For Indian Cuisine

PRODUCT OF SPAIN

Net Cont **1Le** (913g)



OLIVE POMACE OIL

Ingredients: Refined Olive Pomace Oil and Extra Virgin Olive Oil.

Oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive oil and oils obtained directly from olives.

NUTRITIONAL FACTS	
Nutritional Information per	100 g
Energy	3700kJ / 900 kcal
Fat	100 g
Of which	
Saturates	13 g
Mono-unsaturates	77 g
Polyunsaturates	10 g
Carbohydrate	0 g
Of which	
Sugars	0 g
Protein	0 g
Salt	0 g
Vitamin E	20 mg (167% RNVs**)

**RNVs: Nutrient Reference Values



10017041001359



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Kochi-682020, Kerala, India
Customer care: 0484 4871520
Email: info@euroindiatrading.com
Website: www.euroindiatrading.com

DATE OF MANUFACTURE
BEST BEFORE DATE/ LOT:

MRP: Rs 800
(Inclusive of all taxes)

Manufactured by:
COREYSA
Ctra. Lantejuela nº7
1640 - Osuna - Sevilla - Spain
RGSEAA Nº: 16.80 / SE



8 410158 001613

1 Lit PET OLIVE POMACE OIL



5 Lit PET OLIVE POMACE OIL

Olive pomace oil SAGRADA is used by professional chefs, as it is made with a significant proportion of extra virgin olive oil that gives it green color and mild flavor. For its high oleic acid (75%), it is considered one of the best oils in the frying market and widely used in churrerías, catering, communities, and workplaces where the oil is continually exposed to frying process. It transmits a special texture and golden color to the fried food and it does not mix flavours, does not make smoke or bad smell.

OLIVE POMACE OIL

Ingredients: Refined olive pomace oil and Extra Virgin Olive Oil.

Oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive oil and oils obtained directly from olives.

**IMPORTED OLIVE POMACE OIL
FREE FROM ARGEMONE OIL**

**PRODUCT OF SPAIN
STORE IN A COOL DRY SPACE**



Net Cont **5Le** (4.56kg)

Manufactured by:
COREYSA
Ctra. Lantejuela nº7
1640 - Osuna - Sevilla - Spain
RGSEAA Nº: 16.80 / SE

DATE OF MANUFACTURE
BEST BEFORE DATE/ LOT:



FOR EVERYDAY COOKING & FRYING
Ideal For Indian Cuisine

NUTRITIONAL FACTS

Nutritional Information per 100 g	
Energy	3700kJ / 900 kcal
Fat	100 g
Of which	
Saturates	13 g
Mono-unsaturates	77 g
Polyunsaturates	10 g
Carbohydrate	0 g
Of which	
Sugars	0 g
Protein	0 g
Salt	0 g
Vitamin E	20 mg (167% RNVs**)

**RNVs: Nutrient Reference Values



IMPORTED in INDIA BY :
EUROINDIA TRADING

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Jawahar Nagar, Kadavanthra,
Kochi-682020, Kerala, India
Customer care: 0484 4871520
Email: info@euroindiatrading.com
Website: www.euroindiatrading.com
MRP: Rs 3500 (Inclusive of all taxes)

5 Lit PET OLIVE POMACE OIL



HEALTH BENEFITS OF OLIVE OIL

Olive Oil Is Rich in Healthy Monounsaturated Fats

About 14% of the oil is saturated fat, whereas 11% is polyunsaturated, such as omega-6 and omega-3 fatty acids. The predominant fatty acid in olive oil is a monounsaturated fat called oleic acid, making up 73% of the total oil content. Studies suggest that oleic acid reduces inflammation and may even have beneficial effects on genes linked to cancer.

Olive Oil Contains Large Amounts of Antioxidants

Extra virgin olive oil is fairly nutritious and apart from its beneficial fatty acids, it contains modest amounts of vitamins E and K. Olive oil is also loaded with powerful antioxidants which are biologically active and may reduce risk of chronic diseases.

Olive Oil Has Strong Anti-Inflammatory Properties

Extra-virgin olive oil can reduce inflammation, which may be one of the main reasons for its health benefits. Main nutrients are oleic acid as well as the antioxidant oleocanthal.

Olive Oil May Help Prevent Strokes

A large review of studies in 841,000 people found that olive oil was the only source of monounsaturated fat associated with a reduced risk of stroke and heart disease.

Olive Oil Is Protective Against Heart Disease

Heart disease is the most common cause of death in the world and extra virgin olive oil is one of the key ingredients in Mediterranean diet that lowers inflammation, protects “bad” LDL cholesterol from oxidation, improves the lining of blood vessels and may help prevent excessive blood clotting.

Olive Oil Is Not Associated With Weight Gain and Obesity

Eating excessive amounts of fat causes weight gain, however, numerous studies have linked the Mediterranean diet, rich in olive oil, with favorable effects on body weight.

HEALTH BENEFITS OF OLIVE OIL

Olive Oil May Fight Alzheimer's Disease

Alzheimer's disease is the most common neurodegenerative condition in the world and one study in mice showed that a substance in olive oil can help remove plaques inside brain cells.

Olive Oil May Reduce Type 2 Diabetes Risk

Olive oil appears to be highly protective against type 2 diabetes where several studies have linked olive oil to beneficial effects on blood sugar and insulin sensitivity.

The Antioxidants in Olive Oil Have Anti-Cancer Properties

The antioxidants in olive oil can reduce oxidative damage due to free radicals, which is believed to be a leading driver of cancer. Many test-tube studies demonstrate that compounds in olive oil can fight cancer cells.

Rheumatoid arthritis is an autoimmune disease characterized by deformed and painful joints. Though the exact cause is not well understood, it involves your immune system attacking normal cells by mistake.

Olive Oil Can Help Treat Rheumatoid Arthritis

Olive oil supplements appear to improve inflammatory markers and reduce oxidative stress in individuals with rheumatoid arthritis. The beneficial effects are greatly increased when combined with fish oil, a source of anti-inflammatory omega-3 fatty acids.

Olive Oil Has Antibacterial Properties

*Olive oil contains many nutrients that can inhibit or kill harmful bacteria *Helicobacter pylori*, that lives in the stomach and can cause stomach ulcers and stomach cancer.*

*Test-tube studies have shown that extra virgin olive oil fights eight strains of this bacterium, three of which are resistant to antibiotics. A study in humans suggested that 30 grams of extra virgin olive oil, taken daily, can eliminate *Helicobacter pylori* infection in 10–40% of people in as little as two weeks.*

QUALITY CONTROL

All raw materials, as well as the processed and finished foods are subject to quality controls, which are in compliance with IFS and BRC highest standards. These standards are worldwide recognized in the Food Industry ensuring an efficient quality monitoring throughout the production process. Virgin Olive Oils also have Ecologic Certification which means that they are produced 100% by means of ecologic agriculture with no pesticide nor plaguicide.



We are experts in importing European food in India

Our company is based in India, but we have agents and partners based in the Netherlands, Italy, Spain and Germany who are constantly looking to expand our supplier base to meet customer and consumer needs.

We are committed to:

- Sourcing quality products from various European countries
- Providing professional and reliable service and on-time deliveries
- Building and maintaining long term business relationships with customers
- Continuously expanding our range of products
- Assist our customers that need help with branding/marketing of products
- Utilize our knowledge and expertise in the European Food Industry



 **EUROINDIA**
TRADING

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