



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. Olive Oil has a high content of monounsaturated fats in the form of oleic acid, which helps reduce bad cholesterol (LDL), and raise the beneficial (HDL) cholesterol.

In addition to its superior culinary use, olive oil is also an ingredient in skincare products and pharmaceuticals.



TECHNICAL DATA

Product Name: Olive Oil

Botanical Name: *Olea europaea*

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

Extraction Method: Cold Pressed

Appearance: A yellow to green oil

Shelf life: If stored in unopened containers at less than 20 Degrees Celsius, this product can expect to have a shelf life of 12 months.

Common Dosage: Liquid and/or Skincare Formulations

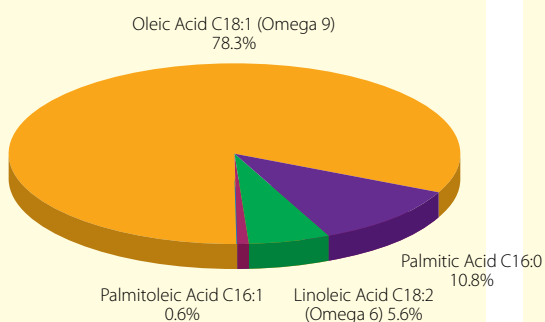
Product Variations:

- Olive Oil Cold Pressed Extra Virgin
- Olive Oil Cold Pressed Extra Virgin ORGANIC
- Olive Oil Cold Pressed Extra Virgin refined

STAR RATING

| | |
|-------------|-------|
| Skincare | *** |
| Culinary | ***** |
| Nutritional | ***** |

TYPICAL OLIVE OIL FATTY ACID PROFILE



The 'Typical Fatty Acid Profile' shown above represents the major fatty acids only and excludes other minor components. Please note the data for this product will vary across different batches and seasonal harvests. For a full Technical Specification please contact us or alternatively visit www.seedoils.co.nz.

