

Olivottoil is an Extra Virgin Olive Oil (EVOO), 100% hand-made by the Olivotto family in Salento South Italy. It is sold directly to end customers solely by Olivotto Srls. The unique aspects of Olivottoil are Purity, Health and Taste. Olivottoil is an award winner. The New York World Olive Oil Competition (NYIOOC), the most important global Olive Oil competition, awarded Olivottoil the GOLD AWARD in 2017 and 2018, and SILVER AWARD in 2020, 2021 and 2022

Characteristics:

- ✓ **Healthy** Antioxidants Rich (EFSA/EU); High Tocopherols (Vit. E); Polyphenols; High Oleic Acid (FDA/USA)
- ✓ **Pure** Zero pesticides - Certified by Chemiservice Lab analysis
- ✓ **Fresh** "2021/2022 harvest campaign". Early Harvest olives only - Oct-2021
- ✓ **Quality** Chemical / Physical parameters exceed International Olive Council standards for EVOO
- ✓ **Green** Hand made - the Production of 1 litre of Olivottoil captures 8.5 kg of CO2



Extra Virgin Olive Oil	Packaging	Sensory Profile	Chemical Profile (1)	Health Profile
Olivottoil Cellino 2022 Edition "The Yellow"	750 ml & 5 L Steel Made UV Printed Tin	Fruity: Medium Bitter: Light Pungent: Medium	Free Fatty Acid: 0.19% Peroxide: 4.6	Poliphenols : 569 (mg/kg) Tocopherols (Vit. E): 461 (mg/kg) Oleic Acid > 73.02%
Olivottoil Ogliarolo 2022 Edition "The Green"	750 ml Steel Made UV Printed Tin	Fruity: High Bitter: Medium Pungent: Medium	Free Fatty Acid: 0.18% Peroxide: 4.5	Poliphenols : 625 (mg/kg) Tocopherols (Vit. E): 386 (mg/kg) Oleic Acid > 70.4%

(1) For detailed Lab Analysis go to : <http://www.olivottoil.it/where-to-buy-it.html>

The table below logs the daily traceability of the Olivottoil 2022 Edition harvest campaign . From Field to Fork.

Olivottoil 2022 Edition - TRACEABILITY												
OLIVES									OLIVE OIL			
Harvest date	Cultivar	Location	GPS Coordinates	Olive Trees years old (years)	Sesto di impianto (distance bet trees mxm)	Trees Treatment	Harvest technique	Olives qty	Milling Location	Milling bulletin # See reports	Free Fatty Acid %	
28-10-21	Leccina	Cantalupi - Erchie	40°27'50.9"N 17°47'08.2"E	35	8x8	Carenza	Green - net	32.70	Bosco - Avetrana	Bosco 26	0.30%	
28-10-21	Cellina di Nardo'	Torre Borraco - Manduria	40°27'50.9"N 17°47'08.2"E	35	10x10	Organic	Green - net	17.80	Bosco - Avetrana	Bosco 30	0.20%	
30-10-21	Ogliarola	Sant' Angelo Grande- Erchie	40°27'50.9"N 17°47'08.2"E	secular 110	12x12	Organic	Green - net	26.20	Bosco - Avetrana	Bosco 36	0.20%	
23-10-21	Cellina / Leccina	Da Nusci - Erchie	40°19'14.7"N 17°38'49.2"E	30	6x8	Organic	Green - net	49.60	Bosco - Avetrana	Bosco 44	0.15%	
23-10-21	Cellina di Nardo'	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	secular 110	12x12	Organic	Green - net	42.50	Bosco - Avetrana	Bosco 73	0.20%	
04-11-21	Cellina di Nardo'	Li Machi Noi - Erchie	40°24'59.4"N 17°42'16.6"E	27	10x10	Organic	Green - net	7.90	Bosco - Avetrana	Bosco 66	0.30%	
05-11-21	Cima di Melfi	San Pancrazio	40°27'50.9"N 17°47'08.2"E	25	6x4	Carenza	Green - net	26.60	Bosco - Avetrana	Bosco 9414	0.15%	
06-11-21	Cima e Leccina	Erchie - San Pancrazio	40°25'22.6"N 17°46'47.6"E	25	6x4	Carenza	Green - umbrell	19.20	Bosco - Avetrana	Bosco 115	0.20%	
06-11-21	Cima e Nociera	Erchie - San Pancrazio	40°27'50.9"N 17°47'08.2"E	25	6x4	Carenza	Green - umbrell	57.00	Bosco - Avetrana	Bosco 130	0.15%	
07-11-21	Cima	Erchie - San Pancrazio	40°27'50.9"N 17°47'08.2"E	25	6x4	Carenza	Green - umbrell	24.50	Bosco - Avetrana	Bosco 162	0.20%	
07-11-21	Nociara	Erchie - San Pancrazio	40°27'50.9"N 17°47'08.2"E	40	6x6	Carenza	Green - umbrell	27.60	Bosco - Avetrana	Bosco 191	0.30%	
07-11-21	Cima	Erchie - San Pancrazio	40°27'50.9"N 17°47'08.2"E	25	6x4	Carenza	Green-umbrell	25.30	Bosco - Avetrana	Bosco 175	0.15%	
12-11-21	Lezzo	Da Nusci - Erchie	40°19'14.7"N 17°38'49.2"E	30	6x5	Organic	Green-umbrell	19.80	Bosco - Avetrana	Bosco 352	0.15%	
17-11-21	Picholine	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	35	6x5	Organic	Green - net	98.00	Bosco - Avetrana	Bosco 137		

For further details and milling documents go to: <http://www.olivottoil.it/2022-traceability.html>

Key features of **Olivottoil** Extra Virgin Olive Oil:

- ❖ **POLYPHENOLS** - contains more than 250mg/L of phenolic compounds called Polyphenols, as prescribed by the European Food Safety Authority (EFSA). It authorizes Olivottoil to be labelled as having antioxidant properties. The daily intake of high phenolic olive oil contributes to the protection of blood lipids from oxidative stress.
- ❖ **TOCOPHEROLS (Vit E) Healthy Parameter.** EFSA has defined a minimum limit of 120mg / kg to allow this claim. Once you reach this limit with the recommended daily amount of oil (at least one spoon a day) you get the daily requirement of Vitamins E, which is the most powerful non-enzymatic antioxidant on the planet.
- ❖ **TURN OFF INFLAMMATION** - Chronic degenerative diseases and Autoimmune diseases are triggered by long-lasting chronic inflammation which generates free radicals in our body. There are two ways to cure them - avoid inflammation or turn off inflammation. Olivottoil is a super-food rich in Antioxidants which turn off inflammation.
- ❖ **CHEMICAL-PHYSICAL** Olive oil parameters are Free Fatty Acids and Peroxides. To be classified as EVOO the limit for Free Fatty Acids is 0.8%, and for Peroxides is 20%. Olivottoil consistently exceeds the EVOO standards set by the International Olive Oil Committee (NYIOOC).
- ❖ **EARLY HARVEST CAMPAIGN 2021/2022.** Freshly made solely from olives harvested in Oct 2021. It is cold pressed and produced to exacting standards using sustainable farming methods.
- ❖ **SENSORY PROFILE.** EVOO is tasted by a minimum of 8 Experts, managed by a Head Panel Tester or Super Expert. The three positive aspects tested are: Fruity, Bitter and Pungent. The negative aspect is mainly rancid. To be legally classified as EVOO, the oil must have Zero defects and the median of Fruity greater than Zero, Light must be less than 3, Medium between 3 and 6, and Intense over 6.
- ❖ **ZERO PESTICIDES.** Multi-residual analysis is available for each batch of oil and shows that maximum residual levels of pesticides (MRL) is zero or, below the limits set by the European Food Safety Authority (EFSA) for organic foods (<0.03 parts per million). The Chemiservice lab analysis we use, tests for more than 300 different toxic molecules.
- ❖ **SUSTAINABILITY.** Olivottoil is an artisan Extra Virgin Olive Oil. It conforms to the sustainability criteria defined by Italy at COP212 in 2016 - the production of 1 liter of oil generates 1.5kg of CO₂-Eq. The olive and the leaves used to produce 1 liter offsets 10 kg of CO₂ from the atmosphere, leaving a positive balance of 8.5 kg CO₂. In Packaging criteria - the tins are light weight steel: "Metal recycles forever" ; Labels are paper; Cartons are from recycled paper. Transport used is ocean freight or trucks with 1 wooden pallet at maximum load per year. The Olive mill is less than 8 km from the olive groves and the packaging is handmade.
- ❖ **AWARD WINNER - NYIOOC World Olive Oil Competition 2017/ 2018 / 2020 /2021/2022.** In 2018 Olivottoil Manhattan special edition won the GOLD AWARD at the New York World Olive Oil Competition (NYIOOC). It was the second year in a row. In 2020 and 2022 Olivottoil Wild (Ogliarolo) and in 2021 Olivottoil (Cellino) , both full production editions, received SILVER AWARD at the NYIOOC Competition.

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24/48h Availability: search Olivottoil [Amazon.com](https://www.amazon.com), [Amazon.ca](https://www.amazon.ca), [Amazon.de](https://www.amazon.de), [Amazon.co.uk](https://www.amazon.co.uk), [Amazon.fr](https://www.amazon.fr)