

Olivottoil is a **family-made** extra virgin olive oil, 100% hand-made in Salento South Italy . It is sold directly to final customers only by Olivotto Srls (B2C). Olivottoil unique aspects are : **Fragrance, Health and Naturality**. In 2018 the “New York International Olive Oil Competition”, the most important worldwide olive oil contest, awarded, for the second year in a row, Olivottoil with the **GOLD AWARD** and , in 2020, the Olivottoil Ogliarolo received the **SILVER AWARD**

Characteristics:

- ✓ **Healthy** Antioxidants Rich Label. EFSA/EU: High Tocopherols (Vit. E), Polyphenols. FDA/USA: High Oleic Acid
- ✓ **Pure** Zero pesticides certified by the multi-residual Chemiservice Lab analysis
- ✓ **Fresh** “2020/2021 harvest campaign” printed on label. Early Harvest olives only : Oct-2020
- ✓ **Quality** Chemical / Physical parameters exceed IOC standards of grade for Extra Virgin Olive Oil
- ✓ **Green** Family Made means Green : the Production of 1L of Olivottoil Captures 8.5 kg of CO2!!



Extra Virgin Olive Oil	Packaging	Sensory Profile	Chemical Profile (2)	Health Profile
Olivottoil Cellino 2021 Edition “The Yellow”	750 ml & 5 L (1) Steel Made, UV Printed Tin	Fruity: Medium Bitter: Light / Medium Pungent: Light	Free Fatty Acid: 0.23% Peroxyde: 12.3	Poliphenols : 884 (mg/kg) Tocopherols (Vit. E): 481 (mg/kg) Oleic Acid > 70%
Olivottoil Ogliarolo 2021 Edition “The Green”	750 ml Steel Made , UV Printed Tin	Fruity: High Bitter: Medium Pungent: Medium	Free Fatty Acid: 0.27% Peroxyde: 2.1	Poliphenols : 806 (mg/kg) Tocopherols (Vit. E): 438 (mg/kg) Oleic Acid > 70%

(1) 5 L is available in Europe and USA only

(2) Detailed Lab Analysis are available here : <http://www.olivottoil.it/where-to-buy-it.html>

This table is the daily traceability log of the Olivottoil 2021 Edition. From Field to Fork

Olivottoil 2021 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 (qil)	Milling Location	EVOO Milled (qil)	Milling bulletin # See reports	Free Fatty Acid %
17-10-20	Picholine	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	25 years	6x6	Organic	Green - umbrella	26.80	Bosco - Avetrana	2.88	Bosco 13	0.25%
17-10-20	Picholine	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	25 years	6x6	Organic	Green - umbrella	39.00	Bosco - Avetrana	4.11	Bosco 26	0.20%
22-10-20	Cellina di Nardo'	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	secular 110	12x12	Organic	Green - net	22.50	Bosco - Avetrana	2.35	Bosco 33	0.20%
19-10-20	Leccina / Frantoio	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	25 years	6x6	Organic	brucatura-by hand	30.90	Bosco - Avetrana	3.55	Bosco 51	0.20%
23-10-20	Cima di Melfi	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	25 years	6x6	Organic	Green - net	29.80	Bosco - Avetrana	3.01	Bosco 73	0.20%
23-10-20	Nociara	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	30 years	6x6	Organic	Green - net	28.80	Bosco - Avetrana	3.29	Bosco 67	0.40%
24-10-20	Nociara	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	30 years	6x6	Organic	Green - net	27.50	Bosco - Avetrana	3.14	Bosco 85	0.40%
27-10-20	Cellina di Nardo'	Quartuddu - Torre Borraco	40°19'14.7"N 17°38'49.2"E	35 years	8+8	Organic	Green - net	13.60	Bosco - Avetrana	1.44	Bosco 98	0.20%
28-10-20	Nociara	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	25 years	6x6	Organic	Green - net	21.50	Bosco - Avetrana	2.30	Bosco 105	0.40%
28-10-20	Cellina di Nardo'	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	secular 110	12x12	Organic	Green - net	19.10	Bosco - Avetrana	1.91	Bosco 134	0.40%
29-10-20	Cellina di Nardo'	Santoria Nuova - Mesagne	40°27'50.9"N 17°47'08.2"E	secular 110	12x12	Organic	Green - net	37.50	Bosco - Avetrana	4.80	Bosco 173	0.30%

see olivottoil.it for full tracking report

Details and milling documents are available here : <http://www.olivottoil.it/2020-traceability.html>

For those who want to drill down, we provide the aspects that qualify **Olivottoil** extra virgin olive oil:

- ❖ **POLYPHENOLS** Healthy parameter. The European Food Safety Authority (EFSA) authorizes labeling with this health claim to emphasize antioxidant properties only when Extra Virgin Olive Oil (EVOO) exceeds 250mg / kg. It is the only food authorized by EFSA with an antioxidant health claim.
- ❖ **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 known on planet.
- ❖ Remember that chronic degenerative diseases and autoimmune diseases are due to the long-lasting chronic inflammations in our body that generate free radicals. There are two ways to cure them: avoid inflammation or turn off inflammation. The Olivottoil **EVOO** is a super-food in the second category: Antioxidant Rich
- ❖ **FREE FATTY ACIDS AND PEROXIDES**. They are two classic chemical-physical olive oil parameters. The limits for EVOO are respectively 0.8% and 20. Our commitment is to do at least twice as good as the standards required by the International Olive Oil Committee in the EVOO category.
- ❖ **EARLY HARVEST CAMPAIGN 2019/2020**. Only made by olives which have been harvested in Oct-2020
- ❖ **SENSORY PROFILE**. EVOO is the only food that it requires tasting by experts (at least 8) coordinated by a super expert: the Head Panel Tester. The three positive aspects are: Fruity, Bitter and Pungent. The negatives are many rancid being is the main one. **EVOO**, to be legally approved, must have zero defects and the median of fruity greater than zero. Light, Medium, and Intense are respectively less than 3, between 3 and 6, over 6.
- ❖ **ZERO PESTICIDES. MULTIRESIDUAL ANALYSIS** is available for each lot showing maximum residual levels of pesticides (MRL) equal to zero or, in any way, below the limits set by the European Food Safety Authority (EFSA) for organic foods (<0.03 parts per million). Our Chemiservice lab analyzes more than 300 different toxic molecules
- ❖ **SUSTAINABILITY**. Olivottoil is an artisan extra virgin olive oil and therefore it respects the sustainability criteria presented by Italy at COP212 in 2016: the production of 1 liter of oil generates 1.5kg of CO2-Eq while the olive and the leaves needed to produce that liter are sequestering from the atmosphere 10 kg of CO2, with a positive balance of 8.5 kg CO2. From the point of view of packaging the cans are light weighted steel, paper labels, carton comes from recycled paper. Transport is carried ocean freight or by trucks with a wooden pallet at maximum load per year. Moreover, the mill is at most 8 km from the olive groves and the packaging is handmade.
- ❖ **NYIOOC 2017/ 2018 / 2020 AWARDS**. On April 26, 2018 Olivottoil Manhattan special edition won the Gold Award at the "New York International Olive Oil Competition". It was the second year in a row. Olivottoil Oglarolo, full production edition, received the Silver Award at the 15-May-2020 NYIOOC!

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24/48h Availability : search Olivottoil on Amazon.com, Amazon.ca, Amazon.de, Amazon.co.uk