



Our organic soul  
a breath away from you

## ORGANIC EXTRA VIRGIN OLIVE OIL

Olive oil, with particular reference to extra virgin olive oil, is a typical dressing of the Italian and Mediterranean tradition. Cold-pressed oil certainly has a higher quality than the others. Cold pressing also concerns other types of oil, with particular reference to organic products. What does cold pressed, extracted or squeezed oil mean? An oil is entitled to bear the label *cold pressed* when the temperature of the olive paste (pressed olives) in the kneading machine does not exceed 27 °C.

The cold pressing allows to maintain the nutritional and physical characteristics of the extra virgin olive oil, preserving the properties intact and enhancing the benefits deriving from it once consumed.



### Ingredients

Extra virgin olive oil\*

\* organic 

### Additional Information

Oil extracted solely by cold mechanical process

For vegans/vegetarians

### Nutritional values per 100gr.

Calories	900 kcal /3765 kJ
Fat	92,0 g
of which saturated	13,5 g
Monounsaturated	71,4 g
Polyunsaturated	7,1 g
Carbohydrate	0 g
of which sugars	0 g
Salt/Protein/Fibers	0 g

### Weight / Packaging

500 ml

Produced and packed  
for:

Ge.Im.A. S.r.l.  
Via Panoramica, 340  
98168 Messina

[www.geima.it](http://www.geima.it)

