Olivottoil

FAMILY MADE ITALIAN EXTRA VIRGIN OLIVE OIL

World Olive Oil SILVER AWARD NY1OOC2022 Competition

100% Made in Italy

Olivottoil is an artisanal extra virgin olive oil with nutraceutical properties and zero residues, 100% produced in Apulia, Italy, and distributed directly and exclusively to the end consumer by Olivotto srls. Olivottoil stands out for its Fragrance, Purity and Wellness. Olivottoil has won GOLD and SILVER AWARDS several times at the "New York International Olive Oil Competition". Olivottoil was chosen by Amazon to represent the more than 20,000 Italian vendors on the Amazon.com marketplace at the ceremony held in Washington on June 2023 on behalf of MADE IN ITALY. Olivotto srls is a "Pocket Multinational" present in seven international markets (see back).

Features:

- ✓ **Healthy** - Rich in antioxidants (Oleic Acid, Biophenols and Vitamin E) – See EFSA (EU) and FDA (USA) claims on the label
- ✓ **Pure** - Zero pesticides (<0.01 parts per million) as per Chemiservice multi-residue analysis (Accredia)
- ✓ **Fresh** - "2026/2027 Harvest" on the label. Olives picked in early Nov-2026 and cold-milled within 24h
- ✓ **Quality** – Chemical and physical properties twice as good (2x) as the IOC standard for extra virgin olive oil
- ✓ **Artisanal** - Directly from farmer to consumer, handled only by the producer
- ✓ **Green** - Comes from traditional olive trees, and every litre of this oil sequesters 8.5 kg of CO_2 **(1).** We see climate change as the toughest challenge to keep producing quality EVOO



EVOO	Packaging	Sensory Profile	Chemical Analysis (2)	Health Profile
Olivottoil 26/27 Edition	**750 ml & 5 L** **Tin. Grease-proof UV printing**	**Fruity: Medium** **Bitter: Medium** **Pungent: Medium**	**Free Acidity 0.16%** **Peroxides 4.3**	**Biophenols > 723 (mg/kg)** **Tocopherols (Vit. E) 349 (mg/kg)** **Oleic Acid >75.85%**
Olivottoil Wild 26/27 Edition	**750 ml** **Tin. Grease-proof UV printing**	**Fruity: Intense** **Bitter: Intense** **Pungent: Medium**	**Free Acidity 0.14%** **Peroxides 3.7**	**Biophenols > 769 (mg/kg)** **Tocopherols (Vit. E) > 331** **(mg/kg) Oleic Acid >76.18%**

(1) International Olive Sustainability Conference: International Olive Oil Council (05/Sep/24)

(2) Chemiservice Laboratory (Monopoli) analyses are available at: http://www.olivottoil.it/where-to-buy-it.html

The milling reports for this 2027 Edition tracking report are available on our company website:

Olivottoil 2027 Edition - TRACEABILITY REPORT											
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 (ql)	Milling Location	Milling bulletin # See reports	Free Fatty Acid %
30 October 2026	Leccina	Li Machi Noi- Erchie	40°24'59.4"N 17°42'16.6"E	4	6x6	Carenza	Green - net	51.70	Bosco - Avetrana	Bosco 332	0.30%
12 November 2026	Coratina	Andria Agro Pellegrino	41,2239000, 16,2414580	110	6x6	Carenza	Green - net	365.00	Di Pietro - Andria	Di Pietro 16/V	0.14%

The olives are hand-picked from trees near the towns of Manduria (see photo), Erchie and Andria, and come from Apulia 's prestigious cultivars: mainly Coratina, plus Ogliarola, Leccina and Picholine

Our partner, Bosco cold-milling facility, uses state-of-the-art milling technology, including a proto-reactor to preserve olive oils' aromas and polyphenols

Further details and formal certificates are available on the Olivottoil website.

For those who want to know more, below are the qualities that define the extra virgin olive oil **Olivottoil**:

- Health parameter **BIOPHENOLS** (a subset of Polyphenols). The European Food Safety Authority (EFSA) authorises a health claim on the label highlighting antioxidant properties only when Extra Virgin Olive Oil (**EVOO**) exceeds a concentration of 250 mg/kg. To be safe, the value should be twice that
- Health parameter **ALPHA-TOCOPHEROLS (Vit E)**. Here too, EFSA has set a minimum of 120 mg/kg to allow the claim. With Olivottoil's values, the recommended daily amount of oil (two tablespoons a day) covers the daily requirement of Vitamin E.
- **% FREE ACIDITY and PEROXIDES**. These are two classic chemical-physical parameters of olive oil. The limits for **EVOO** are 0.8% and 20 respectively. We added "Artisanal" to our oil to position it consistently with our commitment to do at least twice as well as the International Olive Council requires for this product category.
- **2026/2027 OLIVE HARVEST**. This wording on the label means: only new oil, not blended with oils from previous years.
- **SENSORY PROFILE**. To be classified as such, . **Extra Virgin Olive Oil (EVOO)** requires tasting by experts (at least 8) coordinated by a senior expert: the Panel Leader. The three positive attributes are: Fruity, Bitter and Pungent. There are many negative attributes, rancidity being the main one. To be legally classified as such, **EVOO**, must have zero defects and a fruity median greater than zero. The terms Light, Medium and Intense mean less than 3, between 3 and 6, and above 6 respectively. In Italy it is the only food still delivered to the consumer's door by the producer.
- **ZERO PESTICIDES**. For each batch we provide the **MULTI-RESIDUE ANALYSIS** by Chemiservice Lab, which shows pesticide residue levels (MRL). Olivottoil 27 Edition has values lower than or equal to 0.01 parts per million. The threshold set by Olivottoil for zero pesticides truncates the third decimal place. See www.olivottoil.it
- **SUSTAINABILITY**. **Olivottoil** is an artisanal EVOO and therefore meets the sustainability criteria presented by Italy at COP21 in 2016: producing 1 litre of artisanal oil generates 1.5 kg of CO2-eq, while the olive tree and leaves needed to produce that litre sequester 10 kg of CO2 from the atmosphere, for a net positive balance of 8.5 kg of CO2. As for packaging, the tins are made of lightweight steel, the labels are printed directly on the tin, and the cardboard is made from recycled paper. Shipping is by sea / groupage or by road on fully loaded wooden pallets. Olivotto srls is in Italy's leading logistics hub of Arese/Rho (MI)
- **AWARDS**. With around 1,000 participating producers, the New York International Olive Oil Competition, awarded the Gold Award to Olivottoil's Manhattan edition in 2017 and 2018, and to Olivottoil's Cellino in 2021. Olivottoil 2025 Edition and Olivottoil Wild (Ogliarolo) 2020 and 2022 received the Silver Award. **Chosen by Amazon.com among 20,000 vendors to represent MADE IN ITALY at the Italian Embassy in Washington in June2023.**

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In Italy the product is also available through GAS (solidarity purchasing groups) or by emailing: olivottosrl@hotmail.com.

Online : Amazon.com, Amazon.co.uk, Amazon.ca, Amazon.de, Amazon.fr, Amazon.it

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