



Prima Oliva

Extra Virgin Olive Oil

Extra virgin olive oil is the highest quality olive oil classification. It is produced by mechanically crushing fresh olives at a single time to extract its fruit juice (oil). Fresh olive oil is packed with monounsaturated fats and antioxidants (polyphenols).

How it's used:

Marinades

Salad Dressings

Sautéing

Baking

Bread Dipping

Roasting Vegetables, Meats and Nuts

Dips (e.g. Pesto and Hummus)

Drizzle (Over Pizza and Pasta etc...)

Cosmetics

For store information go to PrimaOliva.com