

NO ADDITIVES. LOTS OF PLUSSES.

A NEW STANDARD FOR AUSTRALIAN EXTRA VIRGIN OLIVE OIL.

This is a story of Aussie farming, Aussie know-how, and with your help, Aussie success. It's a true story that began in olive groves all over Australia. For many years now growers of Australian olives have been concerned, no, obsessed with three things: origin, freshness, and quality.

To maintain a high and consistent standard of quality, certification was the next step.

Australian olive industry growers banded together and developed a Code of Practice to ensure consistently high



quality extra virgin olive oil for all Australian Extra Virgin consumers. Australian

growers of extra virgin were then invited to submit their olive oil to the ultimate Australian test.

Only those that passed are able to display this Code of Practice certification symbol on their product.



HOW GOOD CAN AN AUSTRALIAN EXTRA VIRGIN OLIVE OIL BE?

Australian Extra Virgin olive oil is made from premium quality olives. They are crushed soon after harvesting and processed without the use of excessive heat, thus maintaining the delicious flavour, aroma and health benefits of the olive fruit.

AUSTRALIAN EXTRA VIRGIN. DELICIOUS AND NUTRITIOUS.

Australian Extra Virgin is a rich and diverse source of protective antioxidants and balanced unsaturated fats (the 'good' fats) which help lower bad cholesterol in your body. It's one of nature's best sources of monounsaturated fats.

We think it's a super food, especially when it's fresh.

Australian Extra Virgin is a great source of other goodies, too.

It can bolster the immune system, help with anti-ageing, cognitive function and the lowering of blood pressure.

It's an easy way to get your vitamin E and can even help to prevent cardiovascular disease.

