



AUSTRALIAN EXTRA VIRGIN. PURE LIQUID GOLD.

DRIZZLE, DIP, FRY, MARINATE.

However you want to use it, Australian Extra Virgin is the ideal way to complement a fresh salad, brush roast vegies, add to pasta, coat a fillet of fish or hearty roast before you pop it in the oven, make sauces and add to soups.

Use it to make a cake, or leave it on the table to dip a slice of crusty bread. Australian Extra Virgin is the only oil you need in the kitchen or on the table.

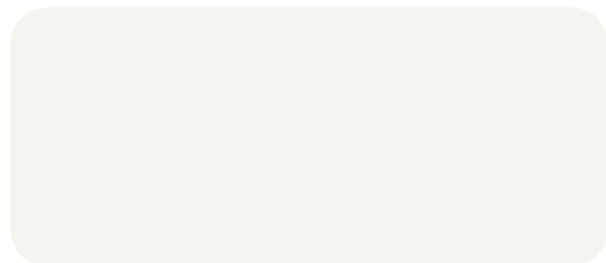
YOUR "SEAL OF APPROVAL".

When you see this symbol on a bottle of Australian Extra Virgin olive oil, we promise that every drop of oil in that bottle meets or exceeds the Australian industry standard\* for origin, freshness and quality.



\*The oil must be free of smell defects and taste defects. Its free fatty acid level must be less than 0.8% which demonstrates minimal oxidation. To ensure a reliable shelf life its peroxide level must be under 20 units of active oxygen per kilogram of oil and potential shelf life must have been tested to determine the best before date. There is no factory-refined oil present whatsoever in Australian Extra Virgin. Every harvest will be tested to ensure the highest level of certification is maintained.

[www.australianextravirgin.com.au](http://www.australianextravirgin.com.au)



AUSTRALIAN  
EXTR VIRGIN™

YOUR BODY  
NEEDS AN  
OIL CHANGE  
TOO.



AUSTRALIAN  
EXTR VIRGIN™