

## Gourmet Selection Andrico

Award-Winning First Harvest Extra Virgin Olive Oil

**Region:** Akhisar (Aegean Coast of Turkey)

**Types of Olives:** Domat

**Cold Pressed:** < 24°C

**Acidity:** 0,1% – 0,3%

**High Polyphenol**

**Aroma:** It is an aromatic and medium-burning olive oil that evokes the scents of artichokes, olive leaves, green apples, and green grass.

**Package Option:** Biolio 500 ml, TIN 5 L (min 3000 pieces)



### National and International Quality Awards

Our SAVORY GOURMET SELECTION ANDRICO Extra Virgin Olive Oil has been awarded a total of **32 AWARDS** from international quality competitions held in 2020 and 2021.



## Premium Selection Andrico

Early Harvest Extra Virgin Olive Oil

**Region:** Akhisar (Aegean Coast of Turkey)

**Types of Olives:** Domat

**Cold Pressed:** < 24°C

**Acidity:** 0,3%

**High Polyphenol**

**Aroma:** It is an aromatic and medium-burning olive oil, evoking the smells of black pepper, tomato peel, and fennel.

**Package Option:** Biolio 500 ml, Biolio 1000 ml, TIN 5 L (min 3000 pieces)

## Premium Selection Andrico Blend

Early Harvest Extra Virgin Olive Oil

**Region:** Akhisar (Aegean Coast of Turkey)

**Types of Olives:** Trilye, Uslu, Edremit, Early Harvest Domat

**Cold Pressed:** < 24°C

**Acidity:** 0,45% - 0,55%

**High Polyphenol**

**Peroxide Number:** 12.89

**Aroma:** It is an olive oil that evokes the smells of olive leaves and tomato peel.

**Package Option:** Biolio 500 ml, TIN 5 L (min 3000 pieces)



For more information  
**SCAN THE QR CODE**  
[www.savoryoliveoil.com](http://www.savoryoliveoil.com)