



AYAMA
South Africa

EXTRA VIRGIN OLIVE OIL 2016

PRODUCT DESCRIPTION:

Extra Virgin Olive Oil pressed from fresh olives.

APPEARANCE:

Can range from clear to cloudy and from greenish to golden yellow in colour. May have brownish sediments at the bottom.

TASTE:

Fresh herbaceous flavours with a slight bitterness and a pungent finish. A medium to intense oil.

TOTAL FREE ACIDITY (%):

0.18

PEROXIDE VALUE (MEQ/KG):

12,3

ALLERGENS:

None
-Product is suitable for vegetarians

SERVING SUGGESTIONS:

Drizzle over salads, serve with crusty bread, and use to finish pasta and soup. Also use for sautéing, frying, deep frying and roasting.

STORAGE INSTRUCTIONS:

Store well, sealed in a cool, dark place. Do not refrigerate.
Clouding may occur at low temperatures.



PRODUCER COMMENTS: Being of Italian origin, olive oil is second nature to us. Our extra virgin olive oil is a pure expression of Italian and South African cultivars combined in order to produce olive oil boasting of fresh herbaceous flavours, and low acidity. Care is taken before picking, making sure that a third of the olives are green, a third black, and a third changing colour, to ensure a balance of flavours and quality. We then press directly after picking, ensuring low acidity and the retainment of flavours.