



OLEA PRIUS®

ACROSS ALL SENSES

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DISCOVER OUR

Hight Quality  
Extra Virgin  
Olive Oil



WE SUSTAIN BIODIVERSITY AND RESPECT THE ENVIRONMENT  
FOR FUTURE GENERATIONS.



## A full bodied fresh high quality EVO Oil

Produced in southern Tuscany, on a traditional family owned farm, it is the result of state of the art organic farming and extraction technology. It expresses fully the “green” character of the Tuscan Olive Tree varieties, the wild aromas and the intensity of the Maremma Terroir.

Our Olive Oil is extracted from olives that we pick at the ideal point of ripeness on our farm. The reliance on our own trees forms the basis of the transparency, traceability and quality that we offer and stand for.

**We also stand unconditionally for sustainability.**

With our Oil representing the shared point of contact, we are developing a community of people who have interest in sustainable development and community values, people that endorse the replacement of socially and ecologically destructive system, and that do so with their actions, including personal consumption and nutritional habits.

**Join US!**



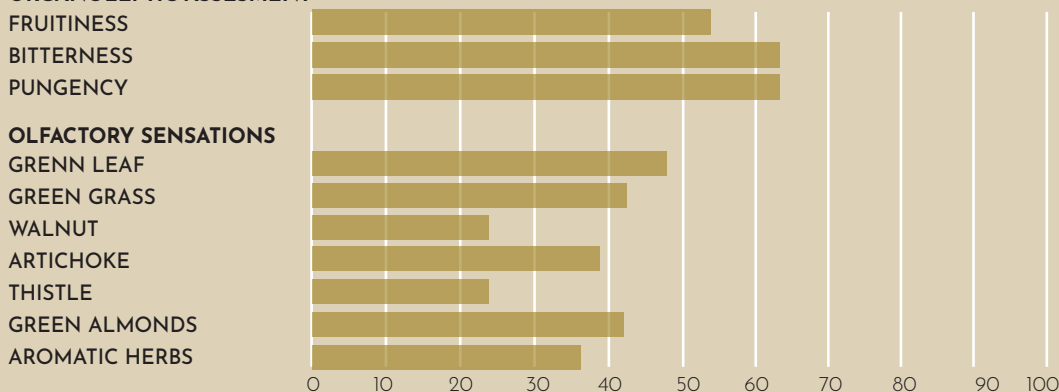
*Our Oil is divine, it is strong, it is aromatic, it is earthy  
it is real!*

# Our Extra Virgin Olive Oil

|                      |  |
|----------------------|--|
| PRODUCER             | Società Agricola Swiss Olives S.s. - Grosseto, Italy               |
| PRODUCT              | Organic Tuscan Extra Virgin Olive Oil PGI                          |
| FARMING METHOD       | Organic  |
| PRODUCTION ZONE      | Tuscan Maremma - municipality of Grosseto Tuscany Italy            |
| VARIETY OF OLIVES    | Frantoio - Moraiolo - Pendolino - Leccino                          |
| HARVEST PERIOD       | End september - beginning of october                               |
| HARVEST METHOD       | Manual, aided by inverted umbrella catchers                        |
| ORIGIN OF THE OLIVES | 100% our production  |
| OLIVE YIELD IN OIL   | 11 / 12% (9 kg olive = 1 lt EVO Oil)                               |
| EXTRACTION METHOD    | Cold pressed - the same day of harvest - "Mori-Tem" Two-phase Mill |

## SENSORY PROFILE

### ORGANOLEPTIC ASSESMENT



## ANALYSIS

|                          |                              |
|--------------------------|------------------------------|
| ACIDITY                  | 0,25 %                       |
| OLEIC ACID               | 67,94 %                      |
| TOTAL PEROXIDES          | 4.89 mEq O <sub>2</sub> / kg |
| <b>TOTAL POLYPHENOLS</b> | <b>815.60 mg/kg</b>          |
| K232                     | 2.23                         |
| k270                     | 0,17                         |
| DELTA K                  | 0,0                          |

## The high content of polyphenols in our oil

Olive oil polyphenols contribute to the protection of blood lipids from oxidative stress. The beneficial effect is obtained with a daily intake of 20 g of Extra Virgin Olive Oil containing at least 5 mg of hydroxytyrosol and its derivatives.

EFSA approved health claim on olive oil polyphenols (commission regulation (EU) 432/2012) & regulation ec 1924/2006.

This is a direct consequence of the "cultivar" (varieties) of our trees, the climate of our region and of the cultivation and extraction techniques we use. We feel proudly part of a very select club of brands that are able to claim such high levels of this extremely beneficial natural component, that is also responsible for the stability and flavor of high quality olive oil.



## CERTIFICATIONS



Certificato da Organismo di Controllo autorizzato dal MiPAFT

## 2021 AWARDS



TABLE LINE

# Glass Bottles



6 x 250 ml

**IGP Tuscan Organic Extra Virgin Olive Oil**  
Dark green glass bottle with safety closure cap



500 ml

**IGP Tuscan Organic Extra Virgin Olive Oil**  
Dark green glass bottle with refillable cap



6 x 500 ml

**IGP Tuscan Organic Extra Virgin Olive Oil**  
Dark green glass bottle with safety closure cap

GIFT LINE

# Wooden Boxes



**"ICON"**

Black lacquered Wood box with gold leaf design - Containing: 1 x 500 ml refillable bottle 1 x Natural Cork Pouter cap with Stainless Steel dispenser



**"PRESTIGE BLACK"**

Natural finish wood box - Containing: 3 x 500 ml Dark green glass bottles.



**"PRESTIGE WHITE"**

Natural finish wood box - Containing: 4 x 500 ml Recycled tin cans.



**"PRILIS"**

Natural finish wood box - Containing: 1 x 500 ml refillable bottle, 1 x 2000 ml tin can, 1 x Natural Cork Pouter cap with Stainless Steel dispenser.

PANTRY LINE

# Tin Cans



6 x 500 ml

**IGP Tuscan Organic Extra Virgin Olive Oil**  
Recycled metal tins with safety closure cap



2 x 2000 ml

**IGP Tuscan Organic Extra Virgin Olive Oil**  
Recycled metal tins

# Bag in tube



3000 ml

**IGP Tuscan Organic Extra Virgin Olive Oil**  
Cardboard tube Plastic Bag and Tap



DISCOVER OUR ORIGINS  
[WWW.OLEAPRILIS.COM](http://WWW.OLEAPRILIS.COM)

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