

# Alamaniotis Olive Groves

OUR EXTRA VIRGIN OLIVE OIL .....

## Average Measure Of Organoleptic & Chemical Characteristics of EVOO Types

<i>Wild Olive EVO Quality Details</i>		
<p><u>Wild Olive Evoo</u></p>	<p>Strong bitter &amp; pungency notes with fresh grassy taste and extremely high Oleocanthal &amp; Oleacein Levels.</p> <p><u>Oleocanthal</u> : 505 mg/Kgr</p> <p><u>Oleacein</u> : 195 mg/Kgr</p> <p><u>Oleic Acidity</u>: 0,14</p> <ul style="list-style-type: none"> <li>• No filtered</li> <li>• Temperature under 27 c degrees at all extraction stages</li> <li>• Ecological 2 phase Mill</li> </ul>	<p>This EVOO type comes only from <i>Olea Sylvestris</i>, is rear and is used mainly for pharmaceutical formulations and medicine purposes.</p> <p>We focus our measurements on the most important phenols Oleocanthal &amp; Oleacein.</p> <p>* Oleocanthal &amp; Oleacein level have been measured from the national university of Athens. Is based on a new Method of measurement which is under approving from International Olive Oil Institutes. Learn about Oleocanthal &amp; Oleacein by clicking here: <a href="http://bestoliveoils.eu/oleocanthal-oleacein-phenols-on-human-health/">http://bestoliveoils.eu/oleocanthal-oleacein-phenols-on-human-health/</a></p>
<p><u>Premium Evoo</u></p>	<p>Robust with Bitterness and pungency notes with an unusual complex fruitiness character.</p> <p><u>ORGANOLEPTIC EVALUATION</u></p> <ul style="list-style-type: none"> <li>• Fruity: 5.0</li> <li>• Bitter: 3.0</li> <li>• Pungent: 3.6</li> </ul> <p><u>BASIC CHEMICAL CHARACTERISTICS</u></p> <ul style="list-style-type: none"> <li>• Oleic Acidity: 0.12 up to 0.2</li> <li>• Peroxides: 4.7 mEqO2/kg</li> <li>• Waxes: 77 mg/kg</li> <li>• Total Polyphenols: 450 mg/kg</li> <li>• *Oleocanthal &amp; Oleacein: 450mg/kg</li> </ul> <p>Absorbance in UV:</p> <ul style="list-style-type: none"> <li>• K270: 0.121</li> <li>• K232: 1.788</li> <li>• ΔK: -0.002</li> <li>• No filtered</li> <li>• Temperature under 27 c degrees at all extraction stages</li> <li>• Ecological 2 phase Mill</li> </ul>	<p>This EVOO comes only from green unripe <i>Pteleos Olea</i> olives.(very early harvest around first half of October)</p> <p>* Oleocanthal &amp; Oleacein level have been measured from the national university of Athens. Is based on a new Method of measurement which is under approving from International Olive Oil Institutes.</p>

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## *Pteleos Olea EVO Quality Details*

<u>Medium</u>	<p>Very light Bitterness and pungency levels with elegant taste and fantastic aroma.</p> <ul style="list-style-type: none"><li>• Oleic Acidity: 0.2-04 Max.</li></ul> <p>Absorbance in UV:</p> <ul style="list-style-type: none"><li>• K270: 0.121</li><li>• K232: 1.788</li><li>• ΔK: -0.002</li><li>• Total Polyphenols: 351 mg/kg</li><li>• *Oleocanthal &amp; Oleacin: 351mg/kg</li><li>• No filtered</li><li>• Temperature under 27 c degrees at all extraction stages</li><li>• Ecological 2 phase Mill</li></ul>	<p>This EVOO comes from <i>Pteleos Olea</i> from green &amp; black olives.</p> <p>*Oleocanthal &amp; Oleacein level have been measured from the national university of Athens. Is based on a new Method of measurement which is under approving from International Olive Oil Institutes.</p> <p>***Measurements are from 2012/2013 we haven't produced this type of EVOO this year yet.</p>
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- EVOO is sold mainly in bulk. Packaging is offered upon request.
- **FOR EVOO QUANTITIES & PRICES PLEASE CONTACT** - Mr.Stamatis Alamaniotis at: [st.alamaniotis@gmail.com](mailto:st.alamaniotis@gmail.com) or or call +306975855251