



ELLIS FARM EXTRA VIRGIN OLIVE OIL 3 L

PRICE: **50,02** USD

SHIPPING TIME: 24 GODZINY

BRAND: ELLIS FARM



ITEM DESCRIPTION

EVOO - THE WEALTH OF HEALTH-PROMOTING INGREDIENTS HIDDEN IN A PERFECT FLAVOR COMPOSITION.

ELLIS OLIVE OIL - FARM EXTRA VIRGIN COMES FROM A FAMILY OLIVE GROVE LOCATED IN THE VERY CENTER OF CRETE IN THE AGIA VARVARA AREA NEAR HERAKLION. KORONEIKA VARIETY OLIVE TREES GROW IN UNSPOILED MOUNTAIN AREAS AT AN ALTITUDE OF 600 METERS ABOVE SEA LEVEL. IMMEDIATELY AFTER EXTRUSION, THE OIL IS TRANSFERRED TO NITROGEN-FILLED STAINLESS STEEL TANKS AND STORED AT A CONSTANT TEMPERATURE OF 12-15 DEGREES CELSIUS. THE BOTTLES ARE MADE OF APPROPRIATE GLASS PROTECTING AGAINST UV RADIATION, THEN FILLED WITH NITROGEN SO THAT THE PRODUCT DELIVERED TO THE CUSTOMER RETAINS THE SAME PARAMETERS AS AT THE TIME OF BOTTLING.

THE QUALITY OF THE OIL DETERMINES THE ACIDITY - THE MAXIMUM LEVEL OF ACIDITY FOR EXTRA VIRGIN OLIVES MUST NOT EXCEED 0.8 - REQUIREMENTS OF THE EUROPEAN STANDARD FOR EVOO.

EVOO ELLIS FARM ACHIEVED AN ACIDITY OF <0.6, CONFIRMED BY TESTS CARRIED OUT AFTER THE 2019 HARVEST, WHICH PLACES IT AMONG THE WORLD LEADERS OF EXTRA VIRGINE OILS. THIS IS THE RESULT OF A PROPER PROCESS,

HARVESTING AND PROCESSING - THE OLIVES ARE HARVESTED BY HAND AT THE RIGHT MATURITY STAGE AND PROCESSED UP TO 6 HOURS AFTER HARVESTING. THANKS TO ITS LIPID PROFILE, IT IS THE BASIC SOURCE OF FATS IN THE DIET OF PEOPLE WHO CONSCIOUSLY CARE ABOUT THEIR HEALTH.

THE RIGHT APPROACH TO CULTIVATION, HARVESTING AND INDIVIDUAL PROCESSING STAGES MAKES ELLIS FARM OLIVE OIL UNIQUE IN NATURE, BOUQUET, BALANCE AND A WEALTH OF HEALTH-PROMOTING INGREDIENTS.

100% NATURAL PRODUCT - ELLIS FARM DOES NOT IMPROVE NATURE.

THERE IS LIFE ENERGY IN THE OIL - THE WISDOM OF THE ANCIENT GREEKS REDISCOVERS MODERN SCIENCE, RECOGNIZING THE EVOO OIL AS AN EFFECTIVE WEAPON IN THE FIGHT AGAINST CIVILIZATION DISEASES.