

OLIVE OIL

Products presentation

fytel

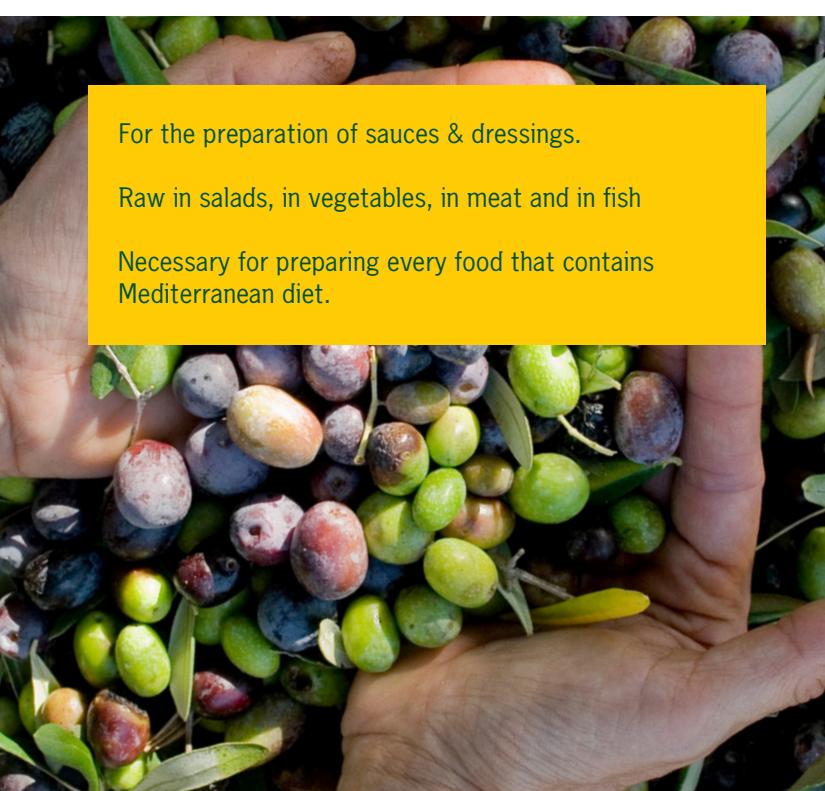
**edible
oils**





EXTRA VIRGIN OLIVE OIL

EN: The excellent **extra virgin olive oil FYTEL** is produced from 100% Koroneiki olives from selected olive groves of the Greek land. It has a rich and fruity taste, a golden-green color, and is an essential ingredient of our Mediterranean diet. The **Koroneiki variety**, which has been cultivated in our country for over 10 centuries, is defined as the queen of Greek varieties and is the only variety worldwide that contains the anti-cancer substance "oleocanthal" in **higher concentration** compared to all other olive varieties.



For the preparation of sauces & dressings.

Raw in salads, in vegetables, in meat and in fish

Necessary for preparing every food that contains Mediterranean diet.

Nutritional Value

Nutritional Declaration

Per 100ml

Energy

3389kj/824kcal

Fat

92g

Of which

Saturated

13g

Monosaturated

73g

Polyunsaturated

6g

Carbohydrates

0g

of which sugars

0g

Protein

0g

Salt

0g



EXTRA VIRGIN OLIVE OIL

250ml



500ml



1lt



EXTRA VIRGIN OLIVE OIL IN GLASS

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168 BOX



95 BOX



60 BOX



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Nutritional Value

Nutritional Declaration	Per 100ml
Energy	3389kj/824kcal
Fat	92g Of which
Saturated	13g
Monosaturated	73g
Polyunsaturated	6g
Carbohydrates	0g
of which sugars	0g
Protein	0g
Salt	0g





5lt



EN: The Virgin Olive Oil with the lowest acidity in its category stands out for its unique olive fruit aroma, which proves that the olive fruit has not undergone any processing during the production process.

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Energy

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Carbohydrates

0g

of which sugars

0g

Protein

0g

Salt

0g



OLIVE POMACE OIL



EN: Fytel pomace oil is ideal for frying foods as well as in salads, thanks to its mild and delicate flavor. It is a distinct category of olive oil that has wide use in the Mediterranean diet and can be used daily, adding "value" to your creations.

For the preparation of sauces & dressings.

Raw in salads, in vegetables, in meat and in fish

Necessary for preparing every food that contains Mediterranean diet.



Nutritional Value

Nutritional Declaration	Per 100ml
Energy	3389kj/824kcal
Fat	92g
Saturated	Of which 13g
Monosaturated	73g
Polyunsaturated	6g
Carbohydrates	0g
of which sugars	0g
Protein	0g
Salt	0g



FYTEL EDIBLE OILS LTD
STANDARDIZATION OF OLIVE & SEED OILS

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