

OLIVE OIL
Products presentation





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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Carbohydrates	0g
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VIRGIN OLIVE OIL



—○ 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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OLIVE POMACE OIL



—○ 1lt

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

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	Of which
Saturated	13g
Monosaturated	73g
Polyunsaturated	6g
Carbohydrates	0g
of which sugars	0g
Protein	0g
Salt	0g



FYTEL EDIBLE OILS LTD
STANDARDIZATION OF OLIVE & SEED OILS

OFFICES – FACTORY:
THESI THYMARITSA, MAGOULA – 19018
+30 210 55 78 280

email: info@fytel.gr
www.fytel.gr