



DESCRIPTION OF OILS AND JAMS

OLI VERDEROL EXTRA VIRGIN OLIVE OIL (ORGANIC)

It is an organic oil with a European label and the Balearic Council of Organic Agricultural Production. Verderol Oli belongs to the company Picarandau, whose olive trees are located a few kilometers from Palma, in son Ferriol. Oli Verderol, is an extra virgin oil guaranteed by the D.O.O. of Mallorca, made with Arbequina olive, which gives it a soft taste of green and aromatic fruit; it is complemented in small proportions by Picual, which gives it a spicy point and the traditional Empeltre of Mallorca, which gives the oil delicacy, sweetness and hints of almond; giving it more body and stability.

Cold – pressed. We present this oil in 250 ml, 500 ml and 2.5 litre glass bottles.

NUTRITIONAL INFORMATION (PER 100 G) Energy value: 3.700 Kj / 988 Kal

Fat: 99.9 g, of which Saturated: 15.2g Monounsaturated: 74.3 g,

Polyunsaturated: 10.4 g, Carbohydrates: 0, which Sugars: 0g, Protein: 0, Salt: 0 g

ALGEBICI EXTRA VIRGIN OLIVE OIL (Organic)

The organic Algebici Extra Virgin Olive Oil belongs to the company Picarandau, whose olive trees are located a few kilometres from Palma, in son Ferriol. Made from the Frantoio and Hojiblanca varieties. It is more fruit and sweet, equally balanced, with spicy and bitter notes. It has aromas of tomato, almond, nut and artichoke. Olives are harvested with a higher degree of ripeness, obtaining an

oil that is more golden tan green, sweeter and more fruit. Cold- pressed. We present this oil in some 500 ml bottles.

NUTRITIONAL INFORMATION (PER 100 G) Energy value:3.700 Kj /988 Kal
Fat: 99.9 g, of wich Saturated: 13.9 g Monounsaturated: 77.9 g,
Polyunsaturated: 8.1 g, Carbohydrates: 0, wich Sugars: 0g, Protein:0 , Salt: 0 g

EXTRA VIRGIN OLIVE OIL IS ROQUISSAR (Organic)

We present Es Roquissar, extra virgin oil D.O. Organic, is produced in Son Moragues. Its olive trees are located in the highest part of the property Son Moragues, located in the Sierra de Tramuntana of Mallorca. It is an oil with greater smoothness and a slightly acidity degree, of smooth green color with a moderate fruitness of green olive. With body and personality, when taken to the mouth it is slightly spicy, with a médium bitterness and leaving a slight taste of almond. Cold-pressed. We present this oil in 500 ml bottles. And 500 ml can. Ingredients: 100% Extra Virgin Olive Oil. It does not contain any food additives.

Organic product: Es Roquissar Organic Extra Virgin Olive Oil is produced in accordance with European Regulation (EC) No 834/2007, controlled by the Balearic Council for Organic Agricultural Production (CBPAE), guatannteeing the absence of synthetic chemical products. Storage: it is advisable to protect the product from light from light and heat. Store in a cool, dry place.

Conservation temperatura: 10-25°C.

Absence of allergenic ingredients according to regulation no. 1169/2011

Jams of Son Moragues Ecological

They are made by hand, are old récpes made with fresh fruits or vegetables, do not have any type of colorant, or flavoring, or preservative and any type of synthetic additive. Introducing:

Tomato and basil jam.

It is a tasty, sweet and juicy jam; made with the traditional Valldemossim tomato that when mixed with basil we obtain a fresh jam with an enveloping and subtly perfumed aroma. Presentation in 190 gr. Cans.

Organic product: the production of the extra tomato and basil jam Son Moragues is elaborated according to the European regulation (CE) No 834/2007, controlled by the Consell Balear de la Producció Agrícola Ecològica (CBPAE), guaranteeing the elaboration and the use of raw materials absent of chemical products of synthesis.

Average values per 100 g of product Energy value: 865KJ/204 Kcal
Carbohydrates: 49.6 g of wich: Sugars: 47 g Dietary fibre: 2.7 g Salt: 0.18 g
Contains negligible amounts of fat and protein Storage: Store in a cool , dry place Once opened, keep in the refrigerator.

Purple Onion Jam

It is grown on the estate of Son Moragues (Mallorca) and has a sweet and aromatic taste. Just as we found a note of spicy sweetness. Ideal to give a touch to your appetizers and combine it with cheese, foie or red meat. Presentation in 190 gr. Cans.

Organic product: the production of Son Moragues organic purple onion extra jam is made in accordance with European Regulation (EC) No.834/2007,

controlled by the Consell Balear de la Producció Agrícola Ecològica (CBPAE), guaranteeing the production and use of raw materials free of synthetic chemicals. NUTRITIONAL INFORMATION Average values per 100g of product Energy value: 791 KJ/186 Kcal Carbohydrates: 45 g of wich . Sugars: 42.6 Dietary fibre:3.2 g Salt : 0.13g Contains negligible amounts of fat and protein Storage: Stpre in a cool, dry place. Once opened, keep in the refrigerator.

Bitter Orange Jam, is characterized by a sweet taste with a touch of bitterness provided by the thin skin of the caramelized orange, generating a perfect flavor for the most daring palates. Presentation in 190 gr cans. Organic product: the production of Son Moragues extra organic bitter orange jam is made in accordance with the European Regulation (EC) No834/2007, controlled by the Consell Balear de la Producció Agrícola Ecològica (CBPAE), guaranteeing the production and use of raw materials free of chemicals.

NUTRITIONAL INFORMATION Average values per 100 g Energy value: 886 Kj /209Kcal Carbohydrates:51.2 g, of wich Sugars: 49.5 g Dietary fibre; 2g Salt: 0.05 g Contains negligible amounts of fat and protein Storage: Store in a cool, dry place. Once opened, keep in the refrigerator.

OLI SOLLER GRAN SELECCIÓN MALLORQUINA

Extra Virgin Olive D.O.Oli de Mallorca, made with olives of the Mallorcan variety. Its softness and balance between sweet and bitter stand out. The taste almonds and the aromas of tomatoes, apples and artichokes predominate. Cold extraction. We present in dark glass bottles of 250 ml and 500ml.

NUTRITIONAL INFORMATION per 100 g; Energy value: 3.700 Kj /900 KJ Fats:100g of wich Saturated: <16g, Carbohydrates: 0g, of wich Sugars: 0

Protein:0 g Salt: 0 g Storage temperature: keep away from light and heat. Best before date: Best before 15 months. Check the date on the packaging.

OLI SOLLER GRAN SELECCIÓN PICUAL

Extra Virgin Olive Oil D. O. Oli de Mallorca. Made with selected olives of the picual variety. It stands out for its spicy and bitter attributes. Intense vegetable aromas such as olive and fig leaves predominate. We can also appreciate other aromas such as mint, some citrus fruits or the spiciness of chilli pepper . Cold extraction . Presentation in 250 ml and 500 ml dark glass bottles.

NUTRIOTIONAL INFORMATION (PER 100 G), Energy value: 3.700 KJ/900 KJ
Fats: 100 g of wich Saturted: < 16 g , Carbohydrates: 0 g, of wich Sugars: 0 g,
Salt : 0g

Storage temperatura: keep away from light and heat Best before: 15 months
check the date on the packaging

OLI SOLLER GRAN SELECCIÓN ARBEQINA

Extra Virgin Olive D. O. Oli de Mallorca. Made with selected olives of the Arbequina variety. Its taste is fruity and sweet, with few bitter and astringent aromas. It is can appreciate the aromas of banana, Apple, almond and artichoke. Cold extraction. Its presentation is in dark glass bottles of 250 ml and 500 ml.

NUTRIOTIONAL INFORMATION (PER 100 G), Energy value: 3.700 KJ/900 KJ
Fats: 100 g of wich Saturted: < 16 g , Carbohydrates: 0 g, of wich Sugars: 0 g,
Salt : 0g, 0 Storage temperatura: Store away from light and heat best before: 15
months check the date on the packaging.

Lemon Jam

It is made by the San Bartomeu Cooperative in Sóller (Mallorca). It is made from lemons from the valley of Sóller (Mallorca), with a little lemon juice and lemon peel.. Giving the palate an exceptional taste. Presentation is in 400 gr cans. Conservation: Keep in a dry and fresh place.`

Clementine Jam

It is made by the San Bartomeu Cooperative in Sóller (Mallorca). It is made from ripe clementines from the valley of Sóller (Mallorca), obtaining a fresh taste. Presentation is in 400 gr. Jars Conservation: Store in a dry and cool place.

NUTRIOTIONAL INFORMATION (PER 100 G), Energy value : 1075, Fat: 0 .20 of wich Saturated fatty acids : 0.1 Carbohydrates:59.5 g, of wich Sugars: 22.1 g, Protein; 0.3 Salt : 0g,

AUBOCASSA

Extra Virgin Oil D. O Oli de Mallorca. MAde with olives of the Arbequina variety from the Albocàsser estate, located in Manacor (Mallorca). This oil is yellowish green in color, aromatic, showing fresh grass, citrus fruit and tomato smells. It`s very pleasant on the palate showing a spicy note Cold. Presentation in 500ml bottle. Nutritional Information Energy value: 3.382 kJ/823 kal Fats:91.4 of wich Saturated: 15.5 Monounsaturated: 64.9 Polyunsaturated: 11 Carbohydrates:0 of wich Sugars: 0Protein: 0 Salt: 0 VitaminE:11.7mg Storage temperatura: Room temperatura 16-18°C. Avoid hight temperaturas . Best before date: 1 year after bottling.

L'AMO

Extra Virginn Olive Oil D. O Oli de Mallorca, made with the varieties of Arbequina and Picual olives. This oil reflects a complexity and intensity with a lot of carácter and strength of the field of Pla de Mallorca. It is yellowish green in color, very tasty and has very intense aromas of herbs, aromatic plant flowers. Cold pressed. Presentation in 500ml bottle. Nutritional Information Energy value: 3.382 kJ/823 kal Fats:91.4 of wich Saturated: 15.5 Monounsaturated: 64.9 Polyunsaturated: 11 Carbohydrates:0 of wich Sugars: 0Protein: 0 Salt: 0 VitaminE:11.7mg Storage temperatura: Ambient temperatura 16-18°C. Avoid hight temperaturas . Best before date: 1 year after bottling.

OIL LA MARIA

OIL LA MARIA EXTRA VIRGIN ORGANIC OLIVE OIL

Premium quality organic extra virgin olive oil. We do not filter it ti enhance its organoleptic qualities. The Organic Extra Virgin Olive Oil from Aceitera La María, is an oil produced and cultivated in a traditional way, harvested at the ideal momento and through a process of first cold extraction. It has a degree of acidity lower than 0.2%, wich makes it high concentration of polyphenols, oleica cid and natural antioxidants, wich are the ones that produce great health benefits. Presentation in dark glass bottle of 500ml and 1l, and Pet format of 2l and 5l.

LAMARIA DE OLIVA VIRGIN EXTRA OIL

Premium quality extra virgin olive oil, NOT FILTERED it es an oil of the hojiblanca, Picual and Arbequina varieties, harvested at the ideal time. A

mixture of varieties with an unbeatable taste, soft, fruit and with a touch of spice. La María Extra Virgin Olive Oil is an oil produced in the traditional way. Obtained from olives from the Sevilla and southern Cordoba countryside (between Ecija and Montilla), grown in the traditional way and through a first cold extraction process. With a degree of acidity lower than 0.2% which makes it have a high concentration of polyphenols, oleic acid, and natural

Antioxidants, which are those that produce great health benefits. Presentation in dark glass bottle of 500ml and 1 l, format Pet of 5l.

EXTRA VIRGIN OLIVE OIL MACERADO DE AJO

It is one of the star products, with natural and handmade elaboration. The purple garlic of Cuenca is used for its power of flavor and quality. It is an oil with an intense garlic flavour and smell, it does not repeat process, this extra virgin olive oil remains unaltered both analytically and organoleptically (tested in mirrored laboratories with available analysis). Presentation in 500ml glass bottle.

EXTRA VIRGIN MACERED OLIVE OIL FROM CHILI

It is one of the star products, with an artisan and natural elaboration. The CHILE SCORPION is used for its spicy power and fruit flavor, imported from Mexico. On the palate, a pleasant spiciness disappears twenty minutes after the product has been consumed. Due to its natural process, this extra virgin olive oil remains unaltered both analytical and organoleptically (tested in mirrored laboratories with available analysis). Presentation in 500 ml glass bottle.