



# Extra Virgin Olive Oil

*Popular with some Australian, Macau & Hong Kong Chefs.  
Good for frying, egg dishes, baking cakes & breads & sealing  
all Chinese ingredients*

With its natural flavor, Enjoi's EVOO improves the taste of natural and seasoned foods. It doesn't have the strong taste of the other oils, giving you the minimal flavor exchange.

## Features:

- 100% natural, pure and fresh
- Certified by Australian Government approved & international laboratories
- Cholesterol and trans fat free
- 0.2% - 0.4% free fatty acids (lowest oxidation level required)
- long Bain Marie & shelf life
- High smoke point (207°C)

## Extra Virgin Olive Oil nutritional information

	Per 100 ML	%	Nutrient Reference Value	NRV%
Energy	3370kJ	0%	8400	40%
Protein	0g	0%	60	0%
Fat, Total	91g	100%	60	152%
-saturated	13g	14.13%	20	65%
-trans	<0.1g	0.11%	0	-
-polyunsaturated	9.1g	9.89%	0	-
-monounsaturated	68.4g	74.35%	0	-
Cholesterol (mg)	NIL	NIL	300	NIL
Carbohydrate	0g	0%	300	0%
-Sugars	0g	0%	0	-
Sodium	0mg	0%	0	0%

The figures in this brochure are indicative only, as the composition of every oil batch can change a few percent either way. The NRV or Nutrient Reference Value is the Chinese & Hong Kong recommended level for daily consumption

For further information, please contact us.

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Commercial packaging formats:  
10L/1000L/20000L



## Applications

