



*Extra Virgin Olive Oil*

澳享特級初榨橄欖油

# Why use Extra Virgin Olive Oil? Why from us? Cold Hard Facts

Less than 0.34% of free  
fatty acid  
少於 0.34% 的脂肪酸

Australian government  
certified  
澳洲政府認證



100% of the bottle's  
contents is Australian grown  
瓶內的油 100% 澳洲生產

Our oil is cold pressed  
using a centrifuge, without  
any heat or chemical  
assistance within 6 hours of  
harvesting using the latest  
extraction technology.

我們採用最新的抽油技術，  
沒有任何加熱和化學加工，  
並且一定在收穫後 6 小時之  
內抽油，確保品質。

The 2013 vintage extra virgin olive oil won many awards in New York and Tokyo 2014 and is amongst the best olive oils available in town according to many Master Chefs in Australia and Executive. Chefs in Macau & Hong Kong.

我們的油分別在紐約和東京贏得了獎項，更被多個香港和澳門的大廚讚賞和使用。

# Why use Extra Virgin Olive Oil? Why from us? Nature's Blessings

Our oil is natural, pure  
and nutritionally healthy  
自然，純正和健康

The original olive trees are  
from Spain, Italy, Israel and  
Greece. They have been  
planted into Australia to  
produce over 4 million  
tonnes of oil annually.

原產橄欖樹來自西班牙，  
意大利，以色列，希臘。  
它們被移植到澳洲後每年  
會產出超過 4 百萬噸油。



Has a subtle herb and  
tomato aroma, well  
balanced for all types of  
national cuisines

有一股淡淡的香草和西紅  
柿味道，能完美地運用在  
任何國家美食

Attractive non-bitter taste,  
holds the aroma & is not  
sticky. Tastes great on  
the lips!

味道清甜，不苦，不黏

The oil originates from the Riverina district of New South Wales, Australia  
where there is clean air, fertile soil and abundant water supply  
源自澳洲新南威爾士州 - 那裡有清新的空氣，肥沃的泥土和豐富的水源

*Here at Enjoir, we love our oil and we love you!  
A healthy oil for a healthy life!*

# The Benefits of our Extra Virgin Olive Oil (EVOO)

## The Cold Hard Facts

**1 X**



= 0% sugar,  
carbohydrates,  
sodium

Each 100ml spray bottle contains 0% sugar, carbohydrates and sodium, supporting all your health needs

每一瓶 100 毫升特級初榨橄欖油含有 0% 糖，鹽和碳水化合物，為你的健康負責。

It contains less than 0.1% of trans fat, and is free from cholesterol, providing you a healthy oil for a healthy life. 每一瓶澳享 100 毫升特級初榨橄欖油有少於 0.1% 的反式脂肪，以及 0% 的膽固醇，讓你從擁有一個健康的油而擁有一個健康的人生。

**1 X**



= <0.1%  
trans fat

very high in anti-oxidants  
(polyphenols + Vitamin E) +  
76% Monounsaturated fat (omega 9)

Enjoï's EVOO contains anti-oxidants and vitamin E which protects skin cells from oxidation, as well as monounsaturated fat, the healthiest dietary fat required for the body, all of which are vital to keeping a body healthy and pumping, making it the healthiest oil available.

**1 X**



澳享的特級初榨橄欖油包含抗氧化劑例如多酚以及維他命 E，這些抗氧化劑能防止細胞氧化，保護身體機能。它更蘊含不飽和脂肪，能降低壞膽固醇和減低患上冠心病之風險。以上皆是身體不能缺少的有益物質。

A 100ml spray bottle of Enjoi EVOO if kept cool & away from light will last in good condition for 3 months

每一瓶澳享 100 毫升特級初榨橄欖油如果遠離陽光照射和存放在陰涼地方可以完好地保存三個月



The small bottle can be refilled multiple times, and can be taken anywhere you are eating or cooking, so use the oil quickly and call us for a refill or a container of oil.

每一個噴裝瓶子可以被循環使用，而因為它的體積小，你能將它隨身攜帶到任何吃飯和煮飯地點。因此油用完了就快點打給我們再添吧！



在澳享，我們愛我們的油，更愛你  
**健康油，健康人生**

*Here at Enjoi, we love our oil and we love you!  
A healthy oil for a healthy life!*

# The Benefits of our Extra Virgin Olive Oil (EVOO) Nature's Blessings

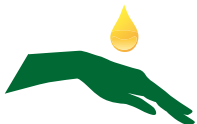
1 X



= 3,014 years  
of healthy oil  
healthy life

Civilizations have lasted for more than 3,014 years consuming pure, fresh extra virgin olive oil (EVOO), because consumption results in the low rates of blood, heart, liver and cancer diseases.

世界不同民族食用特級初榨橄欖油價已有超過於 3014 年歷史，他們食用後的結果是他們有很少血液，心臟，肝臟和癌症疾病。



Enjoī's EVOO has high antioxidant levels which softens the skin, helps to sooth, repair some common skin diseases such as psoriasis. It is also good for minor burns and dandruff\*, it even delays the process of aging of body cells. It is wonderful on most skins with its deep heat, it is not “oily” and has fast absorption. Delightful to drink, drizzle over all foods and apply to the body.

\* Apply to a small area of the skin before using to avoid allergies.

澳享的特級初榨橄欖油能軟化皮膚，舒緩和修復常見的皮膚疾病例如牛皮癬。它還對燙傷和頭皮屑有益處\*，它更能延遲身體細胞的退化過程，是保持內在和外在身軀健康的不二之選。

\* 在一小處皮膚上試用，檢查沒有問題才繼續使用。

Enjoi's EVOO can be used for the preparation of high quality cuisines and is wonderful to use in marinations. Pure fresh EVOO has a smoke point of 207°C, so it's more versatile than any other oil. Great for panfrying any fish, vegetables, egg omelets (stays airy, warm & doesn't go hard), sealing meats, serious sous vide, baking muffins & cakes.

It's also great for making sauces/dressings for all salads including Salad Nicoise. Just drizzle over any Chinese, Thai (Thai chicken), Vietnamese or Spanish food for a perfect finish.

澳享的特級初榨橄欖油因為純正和新鮮因此有攝氏207度的烟点，所以能完美地用來煎炒魚，蔬菜和蛋，腌製真空前的肉類，烘焙鬆餅和蛋糕。它更能用來做沙拉的佐料和伴料，淋上任何中國，泰國或西班牙美食，讓你多方面地食用我們的油。



For deeper explanations on the facts or on olive oil, find us at [www.enjoi.com.hk](http://www.enjoi.com.hk) or [www.olivebusiness.com](http://www.olivebusiness.com)

若想知道更多資訊，去 [www.enjoi.com.hk](http://www.enjoi.com.hk) 或 [www.olivebusiness.com](http://www.olivebusiness.com) 找我們吧



For further information, please contact us.

歡迎查詢及聯絡

### **Enjoï Ltd. 澳享有限公司**

Hong Kong: Suite 801, 8/F, Loon Kee Bldg., 275 Des Voeux Road Central, Hong Kong  
香港：香港上环德辅道中 275 号龙记大厦 8 楼 801 室

### **Xiamen Enjoï Imp and Exp Co., Ltd. 廈門澳享進出口有限公司**

Xiamen: Room B103, Building #22, Guanri Road, Xiamen Software Park II, Xiamen, Fujian  
廈門：福建省厦门市软件园二期观日路 22 号 B103 室

T. (Office) +852 2468 2801

(Eng) +852 9681 6831 / +86 188 1858 3710

(中文) +0592 3362 788 / +138 0607 1872

E. [info@enjoï.com.hk](mailto:info@enjoï.com.hk) | W. [www.enjoï.com.hk](http://www.enjoï.com.hk)