

ENJOY
IT'S FROM
EUROPE



olive oils
with a Protected Designation of Origin

The Protected Designation of Origin



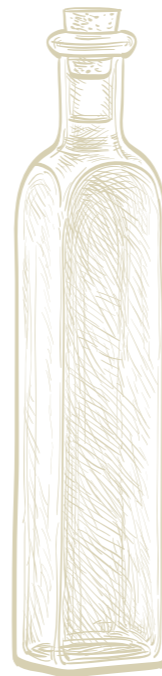
The **Protected Designation of Origin** (PDO) guarantees a **link** between a **product** and its **region** of origin (geographic area, climate, geology, know-how...).

The PDO refers to a **typical product, unique** because of its origin, whose **production, processing, and development** must take place in a **specific geographical area** with a **know-how** that's **recognized and validated**.

The Protected Designation of Origin, governed by European regulations, is the European equivalent of the French Controlled Designation of Origin "AOC" (equivalence recognized by law the 3 of January 1994) for all products other than wine. It protects the product and its name incorporates that of a region, a specific place or exceptionally a country.



© Magali Ancenay



A product

- Only a product with **specific characteristics** and **notoriety** can obtain a Protected Designation of Origin.
- **Each PDO product is unique.**



A know-how

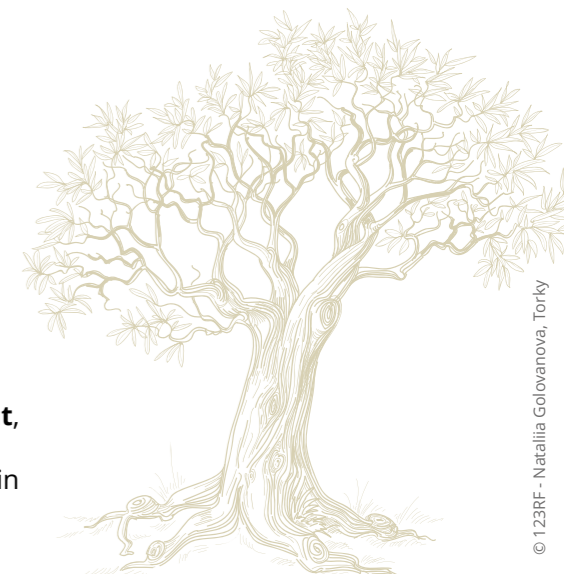
- The **human factor**, through its **experience**, its **know-how** and its **involvement**, has allowed the product to become what it is, and allowed its development.
- This know-how, acquired through experiences and exchanges, is transcribed in the specifications of the PDO.



Polo it's...

A region

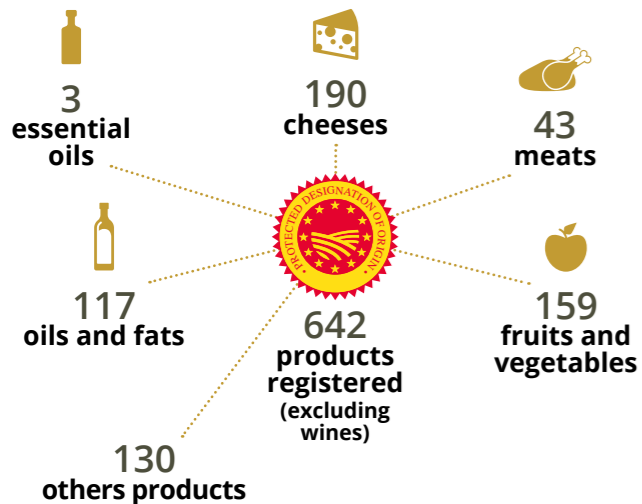
- The **specifics** of a PDO product are **linked**, in part, to its **region**.
- That is why a **geographical area** is strictly **defined** and **regulated**. This area corresponds to the **climatic** and **geological specificities** that characterize the product.



© 1 23RF - Natalia Golovanova, Torky

The Europe of Protected Designations of Origin

In a few figures:



756 products registered under PGI

Data - june 2019

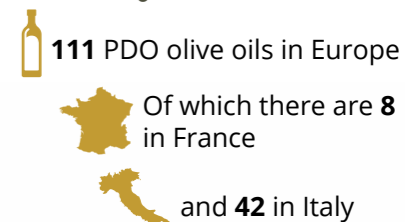


In Europe, more than a hundred olive oils are recognized as **Protected Designation of Origin**. However, the total production recognized as PDO does not exceed more than 5% of the European olive oil production. These are mainly from **small productions and specific regions**.

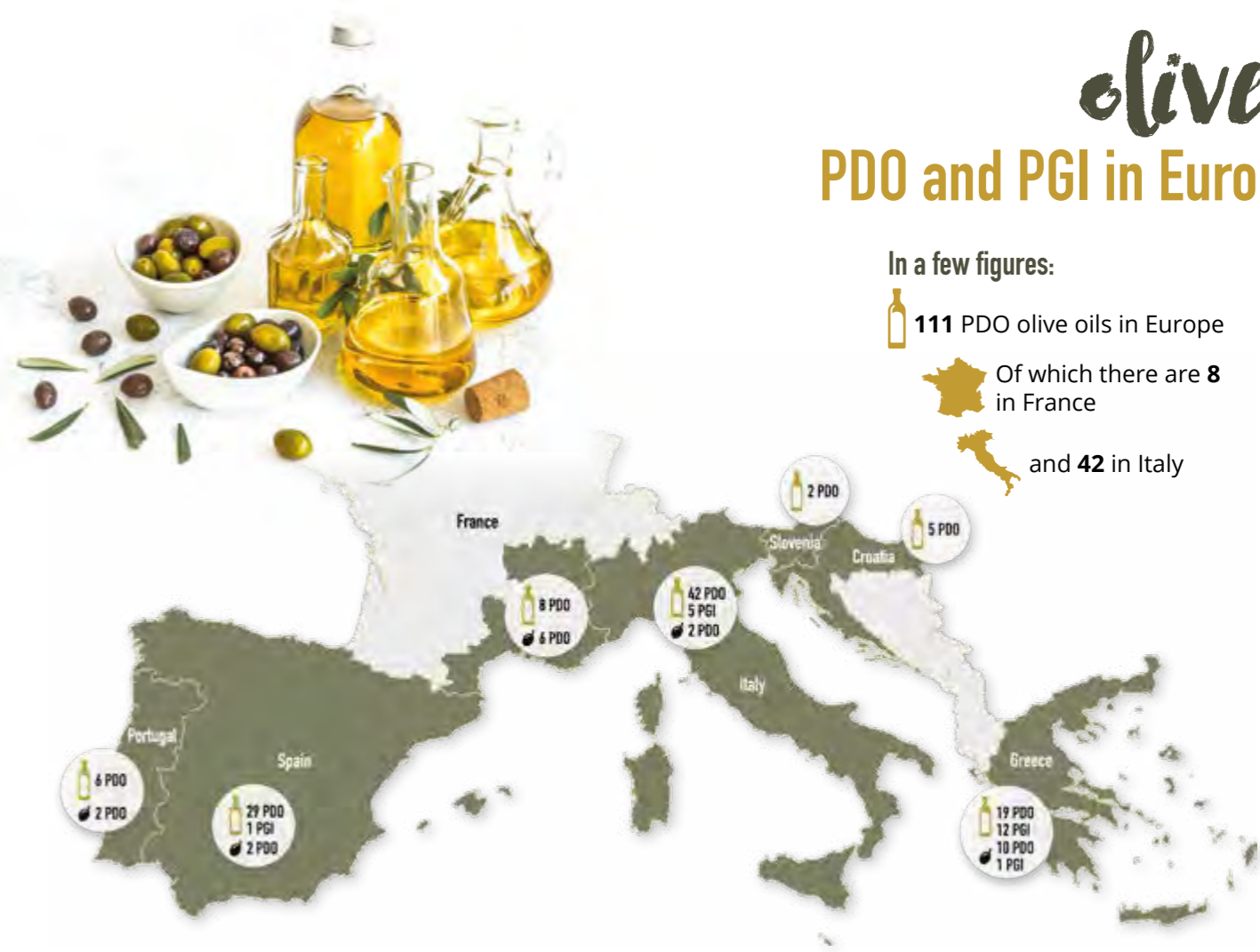
olives

PDO and PGI in Europe

In a few figures:



© Magali Ancenay



Polo olive oils in Europe

(besides France)

Spain



- Poniente de Granada
- Priego de Córdoba
- Sierra de Cádiz
- Sierra de Cazorla
- Sierra de Segura
- Sierra Mágina
- Siurana

29 PDO olive oils:

- Aceite Campo de Calatrava
- Aceite Campo de Montiel
- Aceite de L'Empordà
- Aceite de La Alcarria
- Aceite de la Comunitat Valenciana
- Aceite de la Rioja
- Aceite de Lucena
- Aceite de Mallorca
- Aceite de Navarra
- Aceite de Terra Alta
- Aceite del Baix Ebre-Montsià
- Aceite del Bajo Aragón
- Aceite Monterrubio
- Aceite Sierra del Moncayo
- Antequera
- Baena
- Estepa
- Gata-Hurdes
- Les Garrigues
- Montes de Granada
- Montes de Toledo
- Montoro-Adamuz

Croatia



5 PDO olive oils:

- Ekstra djevičansko maslinovo ulje Cres
- Istra (common with Slovenia)
- Korčulansko maslinovo ulje
- Krčko maslinovo ulje
- Šoltansko maslinovo ulje

Greece



19 PDO olive oils:

- Agoureleo Chalkidikis
- Apokoronas Chanion Kritis
- Arxanes Irakliou Kritis
- Exeretiko Partheno Eleolado Selino Kritis
- Exeretiko Partheno Eleolado Thrapsano
- Exeretiko Partheno Eleolado " Trizinia "
- Finiki Lakonias
- Galano Metaggitsiou Chalkidikis
- Kalamata
- Kolymvari Chanion Kritis
- Kranidi Argolidas

Italy



42 PDO olive oils:

- Alto Crotonese
- Aprutino Pescarese
- Brisighella
- Bruzio
- Canino
- Cartoceto
- Chianti Classico
- Cilento
- Collina di Brindisi
- Colline di Romagna
- Colline Pontine

- Colline Salernitane
- Colline Teatine
- Dauno
- Garda
- Irpinia - Colline dell'Ufita
- Laghi Lombardi
- Lametia
- Lucca
- Molise
- Monte Etna
- Monti Iblei
- Penisola Sorrentina
- Pretuziano delle Colline Teramane
- Riviera Ligure
- Sabina
- Sardegna
- Seggiano
- Tergeste
- Terra di Bari
- Terra d'Otranto
- Terre Aurunche
- Terre di Siena
- Terre Tarentine
- Tuscia
- Umbria
- Val di Mazara
- Valdemone
- Valle del Belice
- Valli Trapanesi
- Veneto Valpolicella, Veneto Euganei e Berici, Veneto del Grappa
- Vulture

Portugal



6 PDO olive oils:

- Azeite da Beira Interior
- Azeite de Moura
- Azeite de Trás-os-Montes
- Azeite do Alentejo Interior
- Azeites do Norte Alentejano
- Azeites do Ribatejo

Slovenia

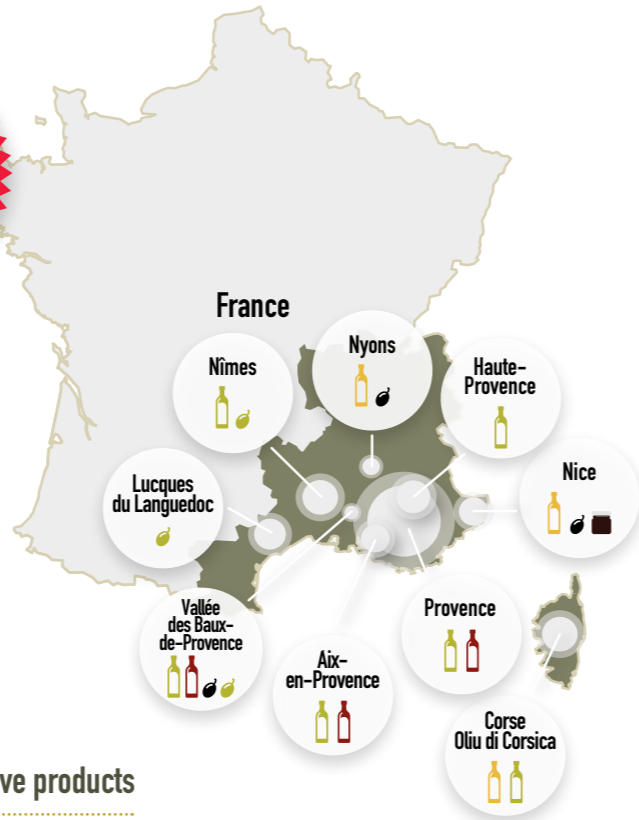
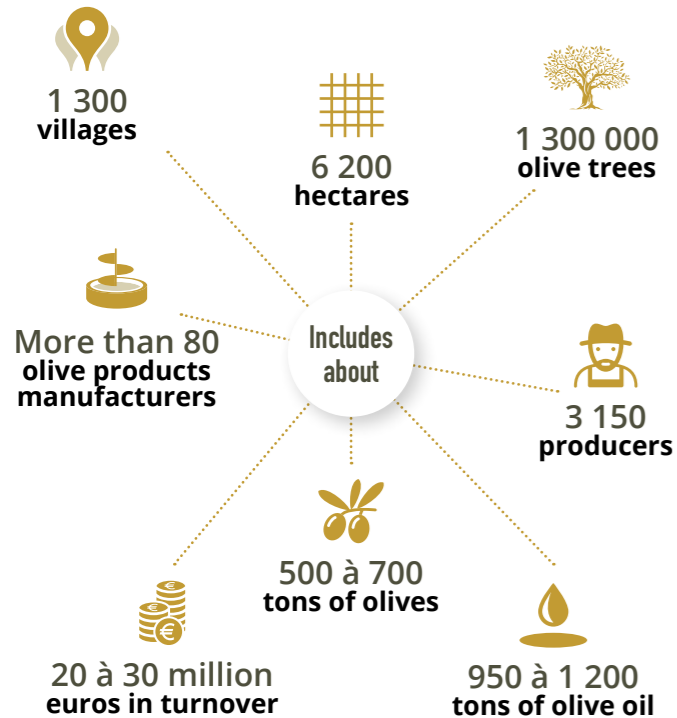


2 PDO olive oils:

- Ekstra deviško oljčno olje Slovenske Istre
- Istra (common with Croatia)

olives

PDO in France



PDO olive products

Legend

- Olive oil Delicate taste (goût subtil)
- Olive oil Intense taste (goût intense)
- Olive paste
- Green olive
- Black olive
- Olive oil Traditional taste (goût à l'ancienne)

8 PDO olive oils

- Huile d'olive de Nyons
- Huile d'olive de la Vallée des Baux-de-Provence
- Huile d'olive d'Aix-en-Provence
- Huile d'olive de Haute-Provence
- Huile d'olive de Nice
- Huile d'olive de Corse - Oïli di Corsica
- Huile d'olive de Nîmes
- Huile d'olive de Provence



1 PDO olive paste

- Pâte d'olive de Nice

6 PDO olives

- Olives noires de Nyons
- Olives noires de la Vallée des Baux-de-Provence
- Olives cassées de la Vallée des Baux-de-Provence
- Olive de Nice
- Olive de Nîmes
- Lucques du Languedoc



The *Shared* characteristics of the French olive PDO



For each **Protected Designation of Origin**, there exists a list of specification defining the **geographical area**, prove of the product's specific geographical origin, the olive variety or **varieties** used, the **density of the planting**, the **yield of the production**, the **method of the olive oil production**, evidence justifying the link with its **geographical environment**, the specifics for the products **labelling** and the **national requirements** to be respected.



© Magali Ancenay



The harvest date

Each year the date for the beginning of the harvest is set by the INAO (National Institute of Origin and Quality), while taking advice from the involved PDO Union. This according to the maturity of the olives found in the region's olive groves.



© Magali Ancenay



The source

To be designated as a Protected Designation of Origin like "**Olive oil from...**", "**Olive from...**" or "**Olive paste from...**" (" Huile d'olive de ... ", " Olives de .. " or " Pâte d'olive de ... "), olives must be harvested from identified plots in the specified geographical region of each Protected Designation of Origin. The trees must be at least 5 years old.

All operations, from the cultivation of the olives to the production of olive oil, must be carried out in the geographical location of the Protected Designation of Origin.



Cultivation methods

Each tree has a minimum growth area of 24 m². The distance between trees must be at least 4 m.



Pruning

Olive trees are pruned at least once every two years.



Irrigation

It is allowed during the olive trees growth period, from February to the end of September.



The maximum yield of the olive grove

It is set at a maximum of 10 tons of olives per hectare, according to each PDO.



Harvest

The olives are harvested directly from the tree. Olives that have fallen naturally before the harvest or are collected from the ground aren't allowed to be used in a PDO olive oil (except for huile d'olive de Corse - Oliu di Cosica - Récolte à l'ancienne (traditional way of harvesting) PDO), olives or olive paste.



© Magali Ancenay

Nyons *Pelo*



- **AOC:** 1994 / **PDO:** 1996
- **The designation area:** 53 villages
 - 35 in the Drôme
 - 18 in the Vaucluse
- **Oil type:** Mono variety
- **Variety:** Tanche
- **Olive grove:** The Tanche variety represents at least 95% of the olive grove, pollinating varieties are allowed (maximum 5% of olive grove)
- **Harvest date:** November to January
- Olives are harvested at maturity
- **295 tons** of olive oil/year (on average)

For more information: <https://www.nyons-aoc.com/FR/>



huile d'olive de Nyons PDO

Nyons olive oil is an oil from the **delicate taste** family, **sweet** with **notes of dried fruits**. It goes perfectly with **delicate dishes** (fish, vegetables, poultry...) but can also be used **in pastry**.

Bitterness



Ardency (spicy)



Organoleptic features

Nose



Green apple



Cut grass

Aromas



Dried fruits



Butter



Hazelnut

Vallée des Baux-de-Provence

Polo



- **AOC:** 1997 / **PDO:** 2000
- **The designation area:** 17 villages in the Bouches-du-Rhône
- **Oil type:** Poly variety
- **Main varieties:** Salonenque, Aglandau (also called Bérugnette), Grossane and Verdale des Bouches-du-Rhône
- **Secondary varieties:** Picholine (maximum 20% of the olive grove), various local varieties (maximum 15% of the olive grove)
- **Olive grove:** Two main varieties are necessarily present (at least 80% of the olive grove), pollinating varieties are allowed (maximum 5% of the olive grove)
- **Harvest date:** September to December
- Olives are harvested before full maturity
- **456 tons** of olive oil/year (on average)

For more information: <https://www.aoc-lesbauxdeprovence.com/>



© Hervé Hôte

Huile d'olive de la Vallée des Baux-de-Provence - **Olives mûrées (matured olives)** PDO

Olive oil from the Vallée des Baux-de-Provence - **matured olives** produced from **olives** which are **stored** at the mill for **3 to 10 days**, between harvest, crushing and pressing. The **fermentation** is carried out under **controlled conditions**.

It is a **sweet** and **creamy** oil.

It ideally accompanies "**typical**" **dishes** (arugula salad, mackerel, game...) but also goes well with **refined dishes** such as **crustaceans** and starchy foods (risotto, potato...).

Bitterness



Ardency (spicy)



Organoleptic features

Nose



Black olive



Cocoa

Aromas



Candied olive/black



Olive paste



Cocoa



Mushroom/
Truffe



Cooked artichoke



Sourdough bread

huile d'olive

de la Vallée des Baux-de-Provence PDO

Huile d'olive de la Vallée des Baux-de-Provence PDO - **Intense taste (goût intense)**

It is an oil with a **distinct character**, and **slightly peppery notes**.

It is ideal with **vegetables** (artichoke, tomato, broccoli...), **fish** such as trout or salmon, **red meats**, and **strawberry desserts**.

Bitterness



Ardency (spicy)



Organoleptic features

Nose



Cut grass



Artichoke

Aromas



Freshly cut grass



Pepper



Fresh almond



Raw artichoke



Fresh hazelnut



Tomato leaf

Aix-en-Provence *Pelo*



- **AOC:** 1999 / **PDO:** 2001
- **The designation area:** 73 villages
 - 70 in the Bouches-du-Rhône
 - 3 in the Var
- **Oil type:** Poly variety
- **Main varieties:** Aglandau, Cayanne and Salonenque
- **Secondary varieties:** Bouteillan, Grossane, Picholine, Verdale des Bouches-du-Rhône, old local varieties (Ribier, Sabine, Saurine, Sigeoise, Tripade...)
- **Olive grove:** Two main varieties are necessarily present (at least 80% of the olive grove), pollinating varieties are allowed (maximum 5% of the olive grove)
- **Harvest date:** From the beginning of October to the end of December
- Olives are harvested before full maturity
- **145 tons** of olive oil/year (on average)



For more information: <https://www.huile-olive-aop-aix.fr/>

huile d'olive d'Aix-en-Provence PDO

Huile d'olive d'Aix-en-Provence - **Olives mûrées (matured olives)** PDO

The olive oil of Aix-en-Provence - **matured olives**, produced from **olives stored** in the mill for **4 to 10 days**, between harvest, crushing and pressing. The **fermentation** is carried out under **controlled conditions**.

It is a **sweet** oil, with hints of a **woody Flavour**.

It perfectly accompanies **vegetables** (eggplant, cabbage...), **starchy foods** such as polenta, **fish**, chocolate desserts but also "**typical**" **meats** such as bull.

Bitterness



Ardency (spicy)

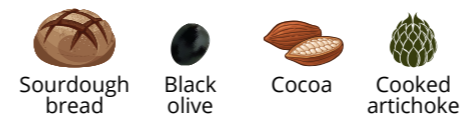


Organoleptic features

Nose



Aromas



Huile d'olive d'Aix-en-Provence PDO - **Intense taste (goût intense)**

Aix-en-Provence olive oil is an **intense** oil, with **earthy notes** and a slightly **peppery** aftertaste.

It is ideal for arugula-based **salads**, **pastas** and **risottos**, **fish** such as red mulled, **meats** and **red fruits desserts**.

Bitterness



Ardency (spicy)



Organoleptic features

Nose



Aromas



Haute-Provence *Polo*



- **AOC:** 1999 / **PDO:** 2001
- **The designation area:** 94 villages
 - 82 in the Alpes-de-Haute-Provence
 - 2 in Bouches-du-Rhône
 - 4 in the Var
 - 6 in the Vaucluse
- **Oil type:** Poly variety
- **Main variety:** Aglandau
- **Secondary varieties:** Picholine, Bouteillan, Tanche, old local varieties (maximum 20% of the olive grove)
- **Olive grove:** Aglandau mono-variety oils are allowed (from 80% to 100% of the olive grove), pollinating varieties are allowed (maximum 5% of the olive grove)
- **Harvest date:** November to December
- Olives are harvested before full maturity
- **60 tons** of olive oil/year (on average)



© France Olive



© France Olive

huile d'olive de Haute-Provence PDO

The Haute-Provence olive oil is an oil with an **intense taste**, very **earthy** with notes of **ripe fruit** that gives it a touch of **sweetness**.

It can be used to cook **vegetables** as well as **starchy foods**, so-called **fatty fish**, and **red meats**. Let it surprise you in a **raspberry pie**...

Bitterness



Ardency (spicy)



Organoleptic features

Nose



Raw artichoke



Apple



Banana



Freshly cut grass



Fresh almond

Aromas



Raw artichoke



Banana



Apple



Fresh almond

For more information: <http://www.aochuiledolive-hauteprovence.com/>

Nice Polo



- **AOC:** 2004 / **PDO:** 2006
- **The designation area:** 99 villages in the Alpes-Maritimes
- **Oil type:** Mono variety
- **Variety :** Cailletier (at least 95% of the olive grove)
- **Secondary varieties:** Pollinating varieties and ancient local varieties (maximum 5% of the olive grove)
- **Harvest date:** From late October to late April
- Olives are harvested before full maturity
- **20 tons** of olive oil/year (on average)

For more information: <https://www.olivedenice-aop.com/>



© Syndicat Interprofessionnel de l'Olive de Nice



© Magali Arzenay

huile d'olive de Nice PDO

The Nice olive oil belongs to the oils of the **delicate taste** family, rather **sweet**, with sometimes a **touch of lemon**. It goes perfectly with a green salad and crunchy vegetables (carrot, zucchini...), delicate fish such as monkfish, white meats but can also be used in pastry or in a fruit salad.

Bitterness



Ardency (spicy)



Organoleptic features

Nose



Flowers
(brooms,
mimosa)



Fresh
almond

Aromas



Almond



Raw
artichoke



Broom
flowers



Hay



Grass



Sheet




Ripe
apple



Dried
fruit

Corse – Oliu di Corsica Polo



- **AOC:** 2004 / **PDO:** 2007
 - **The designation area:** 297 villages
 - 196 in the Haute-Corse
 - 101 in the Corse du sud
 - **Oil type:** Poly variety
 - **Main varieties:** Sabine, Ghjermana, Capanace, Raspulada, Zinzala, Aliva Nera, Curtinese
 - **Secondary varieties:** Pollinating varieties
 - **Olive grove:** The olive grove must consist of one or more of the local varieties listed (minimum 70% of the olive grove for the groves planted before November 26, 2004), pollinating varieties are allowed (maximum 5% of the olive grove)
 - **Harvest date:** October to January/February
 - Olives are harvested at advanced maturity
-  **144 tons** of olive oil/year (on average)

For more information: <https://www.oliudicorsica.fr/>



© Syndicat AOP Corse - Oliu di Corsica

huile d'olive de Corse – Oliu di Corsica PDO

Huile d'olive de Corse – Oliu di Corsica – Récolte à l'ancienne (traditional way of harvesting) PDO

Olive oil from Corse - Oliu di Corsica - **traditional way of harvesting**, produced from olives harvested by **natural fall on to nets**.

It is a **round** and **full-bodied oil**. It accommodates **hot dishes** very well, a few drops in a **soup** or on **mashed potatoes** immediately adds a **refined touch** to the simplest dish.

Bitterness



Ardency (spicy)



Organoleptic features

Aromas



Black olive



Dry hay



Dried fruits



Floral scents of the scrubland



Mushroom / Undergrowth

Huile d'olive de Corse – Oliu di Corsica – Récolte sur l'arbre (Harvest of the tree) PDO

Olive oil from Corse - Oliu di Corsica - **harvested of the tree** is an **intense** oil.

It goes well with all **fish** (in foil or grilled), **white meats** or **fresh pasta**. At the end of the meal, it complements **cheeses and desserts**, from **fresh goat cheese marinated** in herbs to a **strawberry fruit salad**.

Bitterness



Ardency (spicy)



Organoleptic features

Aromas



Almond



Artichoke



Hay



Dried fruits



Apple

Nîmes Pêlo



- **AOC:** 2004 / **PDO:** 2007
- **The designation area:** 223 villages
 - 183 in the Gard
 - 40 in the Hérault
- **Oil type:** Poly variety
- **Main variety:** Picholine
- **Complementary varieties:** Négrette, Noirette
- **Secondary varieties:** Sauzen vert, Rougette, Olivastre, Broutigan, Vermillau, Cul blanc, Verdale de l'Hérault, Aglandau, Amellau, Pigalle, Piquette, ancient local varieties and pollinating varieties
- **Olive grove:** Main variety (minimum 70% of the olive grove) and complementary varieties should represent at least 85% of the olive grove, pollinating varieties are allowed (maximum 5% of the olive grove)
- **Harvest date:** October to December
- Olives are harvested before full maturity
- **45 tons** of olive oil/year (on average)

For more information: <http://www.aoc-olive-nimes.fr/>



© Daniel Guilhaume



© Magali Ancelet

huile d'olive de Nîmes PDO

Nîmes olive oil owes its **character** to the presence of the mainly **Picholine** variety in the oil, it's an **intense taste**.

It is ideal with **vegetables** (artichoke, tomato, broccoli...), **green salads** (arugula, frisee...), **fish** such as mulled, trout or salmon, **meats**, and **red fruits desserts**.

Bitterness



Ardency (spicy)



Organoleptic features

Nose



Fresh grass



Cut hay



Raw artichoke



Tomato plant

Aromas



Herbaceous



Hay



Pineapple



Yellow and red plum



Raw artichoke



Apple

Provence Polo



- **AOC:** 2007 / **PDO:** 2020
- **The designation area:** 464 villages
 - 85 in the Alpes-de-Haute-Provence
 - 6 in the Alpes-Maritimes
 - 106 in the Bouches-du-Rhône
 - 1 in the Drôme
 - 9 in the Gard
 - 142 in the Var
 - 115 in the Vaucluse
- **Oil type:** Poly variety
- **Main varieties:** Salonenque, Aglandau, Bouteillan and Cayon
- **Secondary varieties:** Picholine, Grossanne, Tanche and local varieties (Brun, Cayets, Ribiers, Cayanne, Verdale des Bouches-du-Rhône (maximum 20%))
- **Verger :** Two main varieties are necessarily present (at least 80% of the olive grove), the proportion of the Aglandau variety is at least 30%, pollinating varieties are allowed (maximum 5% of the olive grove)
- **Harvest date:** From the beginning of October to the end of December
- Olives are harvested before full maturity
- **190 tons** of olive oil/year (on average)



© SyndHOProv

Huile d'olive de Provence - Olives mûrées (matured olives) PDO

Olive oil from the Provence - **matured olives**, produced from **olives stored** at the mill for **4 to 10 days**, between harvest, crushing and pressing. The **fermentation** is carried out under **controlled conditions**.

It is an **ample** and **sweet** oil.
It is ideally suited for **white** - and **fine-fleshed fish** such as cod, can be used to **marinate white meats** or simply used in the preparation of **black olive breads** or **chocolate cake**.

Bitterness



Ardency (spicy)



Organoleptic features

Nose



Aromas



huile d'olive de Provence PDO

Huile d'olive de Provence PDO - Goût intense (intense taste)

Olive oil from Provence is an **intense** oil, with **herbaceous flavourings**. A **spicy note** can be present in the aftertaste.

It embellishes and enhances the simplest dishes such as a **zucchini cream**, a **green salad**, a **pasta salad**, a **puree**, as well as more elaborate dishes (risotto, fruit cake...).

Bitterness



Ardency (spicy)

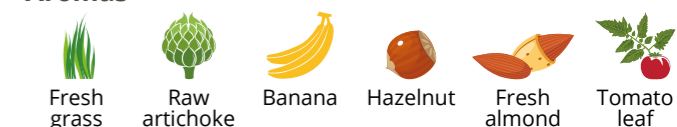


Organoleptic features

Nose



Aromas



Polo olives in France

The methods of preparing PDO olives are 100% natural, without the addition of chemical or preservatives.

Olive noire de Nyons PDO



Of the **Tanche** variety, it is harvested in December and January. Its **flesh** is **fine, creamy** and **fragrant**. Its **fruit** is **fleshy** and **finely wrinkled**.

The olive noire de Nyons PDO reveals **fruity Flavours**, but also flavours of **undergrowth, red fruits, ripe olives, chocolate**, and **vanilla**. It can be used as an aperitif as well as in all sorts of dishes, from starter to dessert.

- **PDO:** 1996
- **Preparation methods:** brine, pricked with salt, naturel



© Cyril Crespeau

Olive noire de la Vallée des Baux-de-Provence PDO



Of the **Grossane** variety, it is harvested in November-December. **Large typical olive**, it has an **abundant** and **tasty pulp** and a **small pit**. Its colour is **purple to dark brown**. Its flavour is that of **truffle, porcini mushrooms, sourdough bread, gingerbread**, and even **red wine**. It is ideal for all cooked dishes.

- **PDO:** 1999
- **Preparation methods:** brine, pricked with salt



© Syndicat Interprofessionnel de l'Olive de Nice

Olive de Nice PDO



Of the **Cailletier** variety, it is harvested from January to March. The table olives from Nice are **small-calibre** olives, of a **nuanced colour**, from yellowish green to brown or wine-coloured to purplish black. They have a **smooth skin, firm flesh**, pulp that detaches easy from the pit and it exhibit a **slight bitterness**, but with an absence of acidity.

Nice olives smell of **old wines, leather**, and with **flavourings of cherry cake**, and **candied fruit** (prune, cherry).

Ideal for appetizers, it also fits into many culinary specialties from Nice or the Mediterranean kitchen. You can enjoy the pleasure of its taste throughout the year...

- **PDO:** 2009
- **Preparation methods:** natural



© Hervé Hôte

Olive cassée de la Vallée des Baux-de-Provence PDO



Of the **Salonenque** variety (sometimes **Aglandau**), it is harvested green in September. The olives are **"broken"**, which means lightly crushed and then put in brine with fennel. These olives are an early product (6 to 18 months of preservation). The **olives** are **firm** to the bite and have a taste of **fennel, notes of freshness** with sometimes a **slight bitterness**.

- **PDO:** 1999
- **Preparation methods:** broken



© Daniel Guilhaume

Olive de Nîmes PDO



Of the **Picholine** variety, it is harvested in September (until early October). It is an olive of a **pure green** colour, characterized by its **smooth skin** and **firm consistency**, without a stalk. Its **crunch** is characteristic, it is **juicy**, with **typical butter** and **hazelnut** tastes and a **salty** flavour.

- **PDO:** 2010
- **Preparation methods:** in brine



© Jérôme Liegeois

Lucques du Languedoc PDO



The **Lucques du Languedoc** is a **green olive, whole**. The fruit and the pit are characteristic: is green, its shape is **asymmetrical** and in the form of a **crescent moon**. Its **flesh** has a **light delicate colour**. It has light flavours from **avocado** to **butter avocado** and sometimes a touch of **fresh hazelnut** or **cut hay**.

- **PDO:** 2017
- **Preparation methods:** in brine

The labelling of PDO olive oils in France



To find PDO olive oils, just look at the label!

The labelling of Protected Designation of Origin oils must include the following:

- The name of the product and its origin (ex. Olio Terra di Bari PDO),
- Mention "**Protected Designation of Origin**" (Appellation d'Origine Protégée) or PDO (AOP),
- **PDO logo** from European Union,
- Mentions related to the specific production or processing method for a PDO may also be indicated like mention "**matured olives**" (olives mûrées), "**traditional harvest**" (récolte à l'ancienne) for example.



© Magali Ancenay

How to read a label

Trade name

Choose "**extra virgin olive oil**" (huile d'olive vierge extra) or "**virgin olive oil**" (huile d'olive vierge).

Category

It precisely defines olive oil: "Superior category olive oil obtained directly from olives and solely by mechanical means" (Huile d'olive de catégorie supérieure obtenue directement des olives et uniquement par des procédés mécaniques) for extra virgin olive oil, for example.

Marketing manager

The **name (or company name)** and **address of the marketing manager**. It **does not** define the origin of olive oil in any way.

Lot number

It ensures to the **traceability of the product**.

Net amount

In **litre, centilitre** or **millilitre**.

The labels of olive oils must include certain information, in particular:

Origin

It is defined by the **place of harvested and extraction of the olives**. It is mandatory for all olive oils sold in Europe.

Minimum expiration date

It indicates the period during which the oil retains all its aromatic qualities.

Preservation conditions

Light and oxygen are the main enemies of olive oil, they cause it to go rancid.

Accreditation number

This number is issued by FranceAgriMer to the company who sells the olive oil



© 123RF - Undrey, Varjanta



Design, production and editing: France Olive
© Photos: Magali Ancenay.

www.lookingfortheperfectfood.eu



France Olive

40 place de la Libération
26110 Nyons - France
+33 (0)4 75 26 90 90
fra@lookingfortheperfectfood.eu



CAMPAIGN FINANCED
WITH AID FROM THE
EUROPEAN UNION

The content of this promotion campaign represents the views of the author only and is his/her sole responsibility. The European Commission and the Consumers, Health, Agriculture and Food Executive Agency (CHAFAEA) do not accept any responsibility for any use that may be made of the information it contains.