



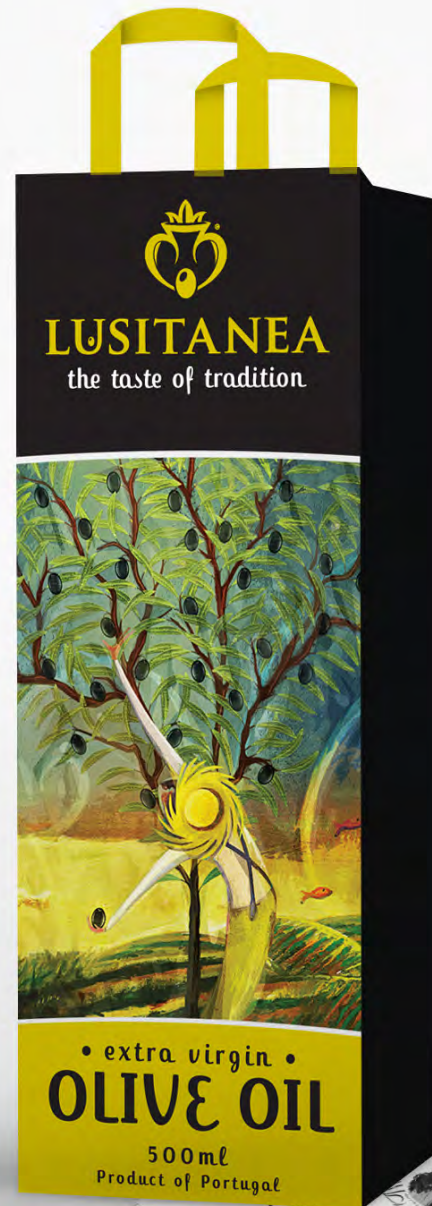
LUSITANEA
the taste of tradition

EXTRA VIRGIN
OLIVE OIL



PRODUCT OF PORTUGAL





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The Lusitanea olive oil is an 100% natural product with an high nutritious value, extracted by physical methods requiring the best olives selection, giving it a typical taste and flavor of a traditional Portuguese olive oil.



ORIGIN OF OLIVE OIL

An untold wealth for many centuries, that only a few elected people were able to enjoy.

Nowadays everyone can have access to this product that we consider true culinary gold.

However there are just a few countries and regions where olive oil comes from, Portugal is one of them. In Portugal, Alentejo is synonymous of wine, wheat, cork and olive oil!

It is since ancient times one of the products of excellence in the region, while being livelihood, culture and way of life of people in Alentejo ...

The Alentejo is a region endowed for olive production, the raw material of the art of making olive oil!

Alentejo has a large regional knowledge and culinary tradition since immemorial times.



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LUSITANEA OLIVE OIL FEATURES

Extra Virgin olive oils are obtained from healthy olives, scattered throughout olive groves in the region, from which the olive oil is obtained. Richest, pure, most flavorful, ideal for an healthy and balanced diet.

Lusitanea is a polished Extra Virgin Olive Oil with no more than 0.8 degrees with a free acidity, expressed as oleic acid, with no more than 1g per 100g, as the features planned for this category!

Lusitanes is slightly thick, fruity, with golden yellow color, sometimes slightly greenish.





LUSITANEA OLIVE OIL

In response to a request from a local distributor, the brand was created by Barod and launched in 2005 aiming to conquer the British market!

Won the Bronze Medal in the Great Taste Awards 2006 awarded by the British market.

This product appears on the market with a patriotic concept, defending that a unique origin (Lusitania), demands unique products.

Lusitanea is a superior category olive oil obtained directly from olives and solely by cold mechanical methods





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