

Olive Oils

GOYA® Extra Virgin Olive Oil

Cold pressed GOYA® Extra Virgin Olive Oil is the result of a careful selection of the best oils of Andalusia (Spain), the biggest global olive oil production center. With very pronounced aromas of recently-cut herbs, tomato, green fruits such as apples, ripe fruits such as bananas, and its delicate almond flavor, GOYA® Extra Virgin Olive Oil stands out for the balance and harmony between its subtle peppery taste and bitterness.

At **Goya Spain** we carry out this coupage from our exquisite selection of varietal oils. We prepare our **GOYA® Extra Virgin Olive Oil** using the richest and most select raw material, transforming it into this delicious, healthy and nutritious olive juice.

GOYA® Extra Virgin Olive Oil is mainly extracted from the *Hojiblanca, Lechin, Picual, Arbequina* and *Manzanilla* varieties.

Consuming our **Extra Virgin Olive Oil** is highly recommended for its health benefits.

Its balanced composition of fatty acids, polyphenols and vitamin E help prevent cardiovascular disease, and help in treating cholesterol, Alzheimer's and breast cancer. In addition, it reduces the levels of glucose in diabetics and contains anti-inflammatory properties, among others.

Preserved in nitrogen until it reaches your table, this oil maintains all of its properties until its best-before date.



GOYA®
SPAIN

Containers: Available in glass bottles, PET bottles, and tinplate canisters
Country of origin: Spain



Tasting and food pairings

GOYA® Extra Virgin Olive Oil is ideal for consuming raw on a daily basis, sprinkling it on cold and hot dishes. It is an ideal substitute for any condiment, since its intense flavor gives a special touch to salads, as well as baked, grilled, roasted and steamed dishes.



SAUCES AND
DRESSINGS



SALADS



PASTA



Suggestions



Extra virgin olive oil ice cream: **GOYA® Extra Virgin Olive Oil**, cream, egg yolks, sugar and honey are the ingredients for this natural ice cream. Once the cream is made we let this intensely flavored mixture sit cold for about four hours. Served as dessert at lunch and dinner, our **Extra Virgin Olive Oil** ice cream will also serve as a surprisingly healthy and original snack.



Spanish omelette: The potato omelette or Spanish omelette is one of the most typical and savory dishes in Spanish cuisine. **GOYA® Extra Virgin Olive Oil** takes on a special importance when frying the potatoes, making them crisp on the outside and tender on the inside, as well as when the potatoes are mixed with the eggs to cook the omelette.

Did you know...?

GOYA® olive oils are produced and bottled in Spain, controlling their quality from the source until packaged, assuring their aroma and freshness for the duration of their shelf life.

GOYA®

SPAIN

*If it's **GOYA** ...it has to be good!®*