

POMACE

This olive oil is characterised by its smooth flavour and good body. This oil is composed by adding 20% extra virgin olive oil to refined olive pomace oil.

It is highly recommended for frying all kinds of foods due to its high degree of stability given that when cooked it does not give off odours of any kind and is especially recommended for industrial bakeries and the hospitality sector in general, because of its attractive price/quality ratio.

