



LA ORGANIC CUISINE  
ANDALUCÍA, SPAIN

Created to meet the exacting demands of the world's best chefs, this is a top quality olive oil that enriches, satisfies and adds an exclusive touch to every dish.

## DESCRIPTION

LA Cuisine is an organic extra-virgin olive oil of outstanding quality made from the Picual, Hojiblanca, Arbequina and Picudo olives from the grand cru terroir of Andalusia, and is one of the first organic extra-virgin oils produced specifically for the food service industry to help chefs create consistently delicious dishes for their clients while also protecting their health. The result is a uniquely-rounded, characterful organic extra-virgin olive oil, which has been specially created to exalt the flavors of a whole range of cuisines.

LA Cuisine is very low in acidity and boasts exceptionally high levels of phenols which are powerful antioxidants that fight free radicals and are believed to play a preventative role against some cancers.



## NUTRITION FACTS

SERVING SIZE 1 Tbls(15ml)		
AMOUNT PER SERVING		
ENERGETIC VALUE	135 kcal 565KJ	
CALORIES	120 Fat Cal	
CARBOHYDRATES	0g	
SUGAR	0g	
		% daily value*
TOTAL FAT	14g	22%
SATURATED	2 g	10%
TRANS FAT	0g	
POLYUNSATURATED	2g	
MONOUNSATURATED	10g	
CHOLESTEROL	0mg	0%
SODIUM	0mg	0%
PROTEIN	0g	

\* Percent Daily Values are based on a 2,000 calorie diet.

**Olive varieties**  
Picual, Arbequina, Hojiblanca, Picudo

**Olive groves**  
El Cañuelo, El Saladillo, Priego

**Storage**  
To be stored in a cool, dry environment  
and protected from direct light.

**Acidity**  
0,19°

**Format**  
Glass 20ml  
Glass 250ml (8.8 fl.oz)  
750ml (26.4 fl.oz)  
2 L (0.5 gallon)  
5 L (1.3 gallon)

## FOOD GEOGRAPHY



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