



#### 4. Extra virgin olive oil to o.3

*The fruit is harvested from private groves with more than 1000 trees of Avra olive  
These trees have been grown organically for*

Organic-green olive oil produced from unripe (green) Koroneïki olives, which are collected from the  
Rough pressure, cold pressed to 20 c.

It is even richer in vitamins C and E, omega-3, omega-6, omega-9 fat, oleuropein and other antioxidants  
All these give olive oil even higher nutritional value.

It has a rich, strong smell and a characteristic fruity, spicy and bitter taste.

The amount of this olive oil which is produced annually and is available in the market is limited and num

It is grown exclusively in traditional ways, without using chemical pesticides or fertilizers.

This product is certified for organic farming by 'Bio Hellas', the Greek Organization for Organic Products







Avra  
Meteoron

EXTRA VIRGIN  
OLIVE OIL

 **Organic Green**

ACIDITY TO 0,3%

**NUTRITION FACTS**

<b>Nutrition Informations</b>	<b>Ø 100ml</b>
Energy	3466kj/824kcal
Protein	0g
Carbohydrate	0g
Cholesterol	0g
Sodium	0g
Fat	92g
Of which saturated fat	13g
Polyunsaturated fat	14g
Monounsaturated fat	65g

Glass Bottle - 500ml

