

ALTO LEMON

Extra Virgin Olive Oil

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Origin:	Goulburn Valley, VIC, Australia.
Variety:	100% Australian grown olive varieties, which may include Frantoio, Leccino, Koroneiki, Manzanilla and Barnea.
Style:	Tangy lemon flavours penetrate a full-flavoured oil.
Organoleptic Profile:	Fresh lemon and fruity olive aromas and flavours are matched with mild bitterness and pungency and a zesty lasting finish.
Analysis:	Free Fatty Acid <0.2% (IOC* limit <0.8%) Peroxide Value <12 (IOC* limit <20)
Certification:	AOA OliveCare®, HACCP, Vegan friendly
Pack Formats:	Retail: 20 x 100ml; 6 x 250ml; 6 x 500ml (Glass) Foodservice: 4 x 4 litre (Tins); 10 litre (Bag-in-Box)

Product Description:

Blended from traditional olive varieties grown at selected groves located in the verdant Victorian Goulburn Valley where unique conditions create exceptional quality Extra Virgin olive oil that is blended with the best quality cold-pressed lemon oil to create this naturally flavoured zesty oil that adds a citrus tang and complexity to many dishes.

ALTO Lemon Oil makes a delicious vinaigrette dressing when mixed 3:1 parts with ALTO Chardonnay Vinegar. Also an ideal marinade for fish and seafood, poultry and lamb when combined with fresh herbs. Or drizzle liberally over steamed or barbecued vegetables including asparagus, zucchini or green beans.



* IOC = International Olive Council



PREMIUM AUSTRALIAN EXTRA VIRGIN OLIVE OIL | *Savour the Flavours of Australia*