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# ALTO MANDARIN

## Extra Virgin Olive Oil

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

### Product Description:

Blended from traditional olive varieties grown at selected groves in the verdant Victorian Goulburn Valley. These unique conditions create an exceptional quality Extra Virgin olive oil that is blended with the best quality cold-pressed mandarin oil, adding a citrus tang and complexity to a variety of dishes.

**ALTO Mandarin** Oil deliciously complements roast duck breast, duck paté or a Moroccan tagine. Use also in Middle Eastern salads and a variety of marinades and sauces. Adds unexpected zing to vegetables – especially carrots, asparagus, and bitter leaf salads, or use when baking moist orange cake and other suitable desserts.



\* IOC = International Olive Council

