

ALTO OLIVES PTY LTD
335 TREVASKIS ROAD
KIALLA EAST VIC 3631
AUSTRALIA
E info@alto-olives.com.au
www.alto-olives.com.au
[instagram.com/altoolives](https://www.instagram.com/altoolives)
[facebook.com/AltoOlives](https://www.facebook.com/AltoOlives)



ALTO PRO

Extra Virgin Olive Oil

Origin:	Goulburn Valley, VIC, Australia.
Varieties:	A single varietal – 100% Australian grown Arbosana.
Style:	Delicate – full flavoured fresh fruit aroma but mild pungency and zero bitterness. A purpose designed versatile blend for foodservice and all cooking styles.
Organoleptic Profile:	Fresh, medium intensity aromas of red apple, fresh nuts, and tomato leaf. This transfers seamlessly to the palate with a buttery mouth feel and pleasant flavours of fresh pine nuts, red apple, and chrysanthemum tea. A well-balanced oil with delicate bitterness, a warm cinnamon spice pungency, and a clean 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:	Foodservice: 4 x 4 litre (Tins) 10 litre (Bag-in-Box)

Product Description:

The olives for this bespoke food service blend are hand-selected from mature trees that thrive in the Mediterranean climate of the verdant Goulburn Valley, a region earning recognition for its exceptional quality Extra Virgin olive oil.

ALTO Pro will add distinctive but subtle, fruity and herbaceous flavours to a variety of dishes and cuisines. This mild blend complements fish or poultry, and is excellent when preparing leafy greens, vegetables and pulses. Use to make mayonnaise, pesto and sauces, in marinades or to dress salads where delicate flavours are preferred.



* IOC = International Olive Council

