

MANDARIN OLIVE OIL

EXTRA VIRGIN
OLIVE OIL
AND MANDARIN
DRESSING



Produced with organically grown mandarins and Biancolilla olives, RAVIDA MANDARIN OLIVE OIL captures all the fragrance of Mediterranean mandarins.

VARIETY

Biancolilla olives and organic Nocellara mandarins.

PICKING TECHNIQUES

Hand-picked and with gentle mechanical shakers.

EXTRACTION TERMS

Immediate pressing in order to preserve aromas and nutritional properties.

PRESSING METHOD

Continuous cycle at controlled temperatures.

TASTE Delicate, fruity, gently spicy, mandarin balm.

AROMA Intense tangerine zest, fresh clean finish.

ACIDITY 0.2%*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat to prevent product oxidization.

SHELF LIFE

Use preferably 24 months from harvest.

SERVING SUGGESTIONS

Try its enthralling aroma on white fish fillet, on a green leaf salad with the addition of orange zest, on a home made mayonnaise and shrimps. Add it to soy sauce for sushi and sashimi.



RAVIDA
IN MENFI SINCE 1773