

GARLIC

Flavored
Extra Virgin Olive Oil

The Mediterranean flavors
in one drizzle

ORIGIN FROM
SPAIN



GARLIC

FLAVORED EXTRA VIRGIN OLIVE OIL

OLIVE VARIETIES

Hojiblanca, Picual, Arbequina and Manzanilla olive varieties are blended to attain the perfect equilibrium between olive oil and garlic.

This EVOO flavored with natural garlic offers an intense, perfectly balanced flavor that represents the most iconic ingredients of the Mediterranean diet: **extra virgin olive oil and fresh garlic.**

GOYA® Garlic is the answer for all lovers of garlic. A common ingredient in Spanish cooking and in popular dishes such as gazpacho, aioli, garlic chicken and garlic bread. A winner of international prizes, it's the ideal condiment to enhance all kinds of recipes.

Our **GOYA®** Extra Virgin Olive Oil flavored with natural garlic aroma gives dishes and **intense garlic aroma.**

RECOMMENDED USES



MEAT



FISH



VEGETABLES



TOASTED
BREAD



SALADS &
DRESSINGS



FLAVOR INTENSITY

Intense



FLAVOR NOTES

- Very intense garlic aroma.
- Very intense garlic flavor.
- Slight spiciness and bitterness.



AVAILABLE IN

Glass bottle

17 fl. oz. - 500 ml

GOYA OLIVE OILS HAVE BEEN AWARDED MORE THAN 500 INTERNATIONAL AWARDS AT WORLDWIDE COMPETITIONS



DID YOU KNOW THAT...?

Depending on varieties and ripeness, olives can develop more than **30 aromas** that would resemble other vegetables, aromatic herbs, and fruits. When the EVOO is **cold-pressed** below **27°C (80.6 °F)** it preserves all its flavor and nutrients.

WHY IS OLIVE OIL SO HEALTHY?

The answer to that lies in **oleic acid, polyphenols and vitamin E**. The oleic acid present in olive oil helps maintain normal levels of cholesterol in the blood, contributing to **good cardiovascular health**. For their part, the polyphenols and vitamin E are natural antioxidants that help **protect lipids and cells against oxidative damage** that can be caused by external agents like radiation and contaminants.

TASTING 101:

1



Pour one tbsp of any of our **EVOOs** in a wine glass.

2



Place the **glass in the palm of one hand** for a minute to warm it up, while covering the top with the other hand.

3



Close your eyes and deeply inhale.

4



Transport your senses to fruit orchards or Spain's countryside.



ALWAYS KEEP IN YOUR PANTRY A BOTTLE OF EACH

Add to taste! Intense flavor



UNICO EXTRA VIRGIN OLIVE OIL

Premium EVOO. Our masterpiece

This extra virgin olive oil is the result of an **exhaustive and rigorous control of the olive from grove to table**. Opening a bottle of GOYA® Unico is a real experience for the senses and justifies the effort involved in its production. **To produce a litre of this exclusive EVOO, it takes around ten kilos of olives**, compared to the five needed to obtain other extra virgin olive oils on the market.

GOYA® Unico is prepared using the first cold press of the olives, a few short hours after being harvested in order to preserve each and every one of their magnificent organoleptic properties.



ORGANICS EXTRA VIRGIN OLIVE OIL

Our top-shelf extra virgin olive oil now Organic!

This extra virgin olive oil with exceptional **organoleptic properties**, the result of the rigorous control applied throughout the production process.

GOYA® Organics is a blend or *coupage* prepared using a mix of oils from extra virgin olives of different varieties that are **carefully selected and harvested by hand in the south of Spain in late October**, the period when their flavor and aroma are at their most intense.



ROBUSTO EXTRA VIRGIN OLIVE OIL

Intensity for your senses

A very **balanced extra virgin olive oil** with an intense green fruit profile that reminds us of fresh cut grass and herbs. The **green fruit is the most intense aroma an EVOO** can have and is achieved through the collection of olives at the start of the campaign and the varieties that develop the typical green aromas, with the Hojiblanca and Arbequina varieties used for GOYA® Robusto.

Without a doubt, unlike other extra virgins on the market, in GOYA® Robusto this **freshness is presented on equal terms with the intensity of the oil**, offering an excellent sensation on the palate.

All purposes! Mild to light flavor



EXTRA VIRGIN OLIVE OIL

The best choice for your loved ones

An extra virgin olive oil recommended for **all uses in the kitchen** thanks to its **great versatility** and health benefits.

GOYA® Extra Virgin Olive Oil is a blend or *coupage* prepared using a mix of extra virgin olive oils from different varieties harvested in the south of Spain, characterized by the unmistakable **aroma of ripe banana** and a delicious, **sweet flavor**.



PURO OLIVE OIL

Cook simple & healthy

GOYA® Puro stands out for its **versatility**. It's the perfect olive oil for cooking any recipe as it adds a **light aroma and subtle flavor** without overpowering the natural flavors and aromas of the other ingredients.

It's olive oil mixed with a good concentration of extra virgin olive oil that has a **light and pleasantly sweet aroma**.



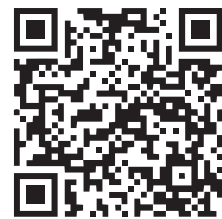
LIGHT FLAVOR OLIVE OIL

Subtle and genuine at the same time

This light olive oil is the perfect replacement for other vegetable oils in your recipes as it adds **no flavor or aroma to the dish, respecting the original ingredients**.

It's olive oil mixed with a small quantity of extra virgin olive oil, ensuring a **mild aroma and neutral flavor**.

If it's GOYA ...it has to be good!®



GOYA®

www.goya.com

Goya Foods Inc.
350 County Road
Jersey City, Nj 07307
Tel: 1-888-387-0116
Email: telesales@goya.com