

GOYA OLIVE OILS AWARDED WITH MORE THAN 500 INTERNATIONAL AWARDS IN 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.

UNICO EXTRA VIRGIN OLIVE OIL

Extracted from mountain olive groves, in the area where the best extra virgin olive oils in the world are produced, UNICO is the result of an exhaustive and rigorous control of the olive from grove to table.



TASTING 101:



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



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



Close your eyes and deeply inhale.



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



**First Prize
Packers 2023**
Mario Solinas Award

AWARDED
as one of the Top Five in the World

Olive varieties: Hojiblanca and Picuda.

Tasting notes: A blend of green fruit scents that reminds us of fresh cut grass, green tomatoes and green apple.



More than 500
international awards
support our mastery
and premium quality

Our Secret:
Origin from Spain

MADE IN SPAIN - EST 1936

Olive Oils
GOYA

GOYA
ESPAÑA

A Add to taste!

(Intense flavor)



ORGANICS EXTRA VIRGIN OLIVE OIL

Our top-shelf extra virgin olive oil, now Organic!

Olive varieties: Hojiblanca and Picuda.
In its production we carry out a careful selection of the most exquisite olives from Andalusia, and make a perfect coupage.
Tasting notes: A blend of green fruit scents that reminds us of fresh cut grass, green apple and green tomato. This mix of aromas makes for an EVOO of great complexity. It's an extra virgin olive oil with a perfect balance of bitterness and spice that makes for a very pleasant flavor.



ROBUSTO EXTRA VIRGIN OLIVE OIL

Intensity for your senses

Olive varieties: Hojiblanca and Arberquina.
Unique and balanced. Freshness is highlighted by the intensity of the olive oil, providing sweet pleasant flavors to the palate.
Tasting notes: An intense green aroma that reminds us of fresh cut grass and herbs. This is a very well balanced EVOO that provides pleasant flavors on the palate.



GARLIC FLAVORED EXTRA VIRGIN OLIVE OIL

The Mediterranean flavors in one drizzle

Olive varieties: Hojiblanca, Picual, Arberquina and Manzanilla olive varieties are blended to attain the perfect equilibrium between olive oil and garlic.
This extra virgin olive oil offers an intense, perfectly balanced flavor that represents the most iconic ingredients of the Mediterranean diet: extra virgin olive oil and fresh garlic. Internationally awarded as the best flavored extra virgin olive oil, it's the ideal condiment to enhance all kinds of recipes.

B All purposes!

(Mild to light flavor)



EXTRA VIRGIN OLIVE OIL

The best choice for your loved ones

Olive varieties: Hojiblanca, Picual, Arberquina, and Manzanilla.
An extra virgin olive oil recommended for all uses in the kitchen thanks to its great versatility and health benefits.
Tasting notes: A sweet aroma that reminds us of ripe banana. This is a very balance EVOO with a low intensity of bitterness and spice that gives it a delicious and 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 GOYA® Extra Virgin Olive Oil that has a light and pleasantly sweet aroma.
Flavor notes: Smooth and intense. Fresh and fruity.



LIGHT FLAVOR OLIVE OIL

Subtle and genuine

GOYA® Light Flavor 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 GOYA® Extra Virgin Olive Oil, ensuring a mild aroma and neutral flavor.
Flavor notes: Neutral flavor and very mild aroma

*If it's **GOYA** ...it has to be good!*



GOYA

www.goyaoliveoils.com

GOYA

MORE TIPS!

ALWAYS KEEP IN YOUR PANTRY A BOTTLE OF EACH "A" & "B"

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