

Cook

SIMPLE & HEALTHY

The healthy touch
for all your dishes



PURO

OLIVE OIL

OLIVE VARIETIES

Hojiblanca, Lechín, Picual, Arbequina, and Manzanilla varieties.

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**.

RECOMMENDED USES

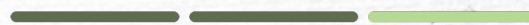
Eggs, fish, rice, meat, stews, roasts, salads and dressings.



FLAVOR INTENSITY

Medium 

FLAVOR NOTES

Intensity 

- Light aroma
- Sweet flavor
- Slight spiciness and bitterness

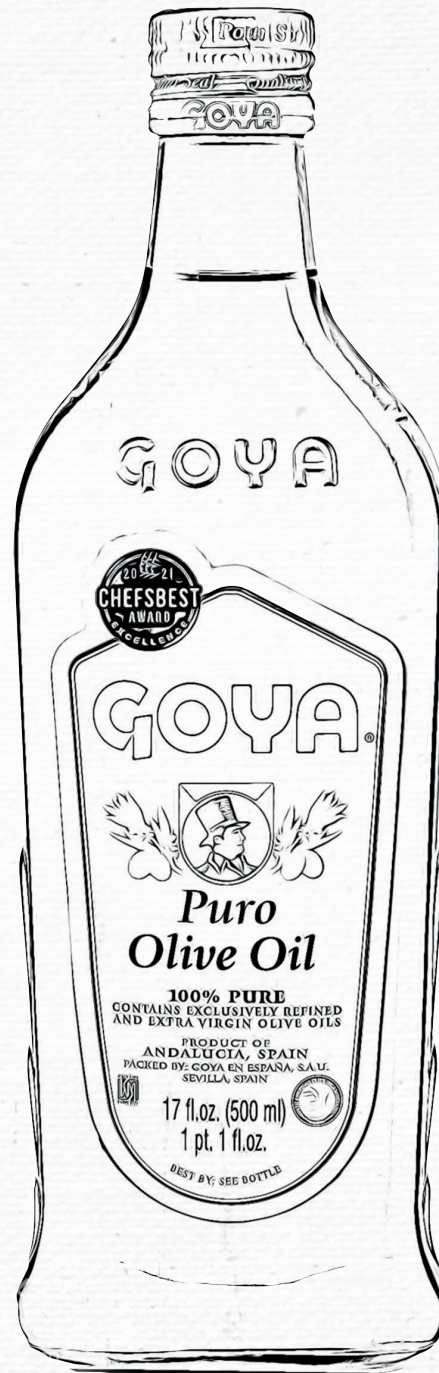


AVAILABLE IN

Glass bottle
17 fl. oz. ~ 500 ml



GOYA OLIVE
OILS HAVE BEEN
AWARDED MORE
THAN 200
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 **80.6°F** it preserves all its flavor and nutrients.

WHY IS OLIVE OIL SO HEALTHY?

Oleic acid and polyphenols is the answer. Oleic acid helps prevent cardiovascular diseases, and polyphenols play an important role as antioxidants for our body and extra virgin olive oil preservation.

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 10 kilos of olives, compared to the five needed to obtain other extra virgin olive oils on the market. It's what makes the oil have **exceptional organoleptic properties**.



ORGANICS EXTRA VIRGIN OLIVE OIL

Our top-shelf extra virgin olive oil but 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.



GARLIC EXTRA VIRGIN OLIVE OIL

The Mediterranean flavors in one drizzle

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**.

A winner of international prizes, it's the ideal condiment to enhance all kinds of recipes

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**.



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®

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