

GOYA OLIVE OILS AWARDED WITH MORE THAN 200 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.



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.

Awarded as one of the Top Ten in the world

UNICO EXTRA VIRGIN OLIVE OIL

This extra virgin olive oil is the result of an exhaustive and rigorous control of the olive from grove to table.

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. This mix of aromas makes for an EVOO of great complexity. It's an olive oil with a perfect balance of bitterness and spice that makes for a very pleasant flavor.



More than **200 international awards** support our **mastery and premium quality**

MADE IN SPAIN - EST. 1936
Olive Oils
GOYA

Our Secret:
Origin from Spain

"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: an intense green aroma, with notes of grass and green leaves, notes of tomato, apple, green almond, artichokes, and an elegant balance between bitterness and sharpness.



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: freshly cut grass, leaves, aromatic herbs, green tomato, and artichokes. A sweet taste in the beginning, followed by an intense green aroma.



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

"B" - All purposes! (Mild to light flavor)



EXTRA VIRGIN OLIVE OIL

The best choice for your loved ones

Olive varieties: Hojiblanca, Picual, Arbequina, and Manzanilla varieties.
Very balanced, this EVOO is highly recommended for its health benefits.
Tasting notes: it has very pronounced aromas of recently-cut herbs, tomato, green apples, and ripe bananas. You can also get a hint of a delicate almond 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.
Best uses: Eggs, fish, salads, sauces, dressings, stews, roasts, and sautéing.
Flavor notes: Smooth and intense. Fresh and fruity.



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.
Best uses: frying, roasting, baking, and sautéing.
Flavor notes: subtle neutral flavor.

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



GOYA

www.goyaliveoils.com

GOYA



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

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