

# best way to use olive oil

18°C

Storage

In a fresh, dry cupboard,  
bottle tightly shut

Cold

Seasoning, marinating  
with an AOP (PDO) olive oil

Hot

Simmering, pan-frying,  
deep frying  
- Burning point 190°C to 210°C -



CAMPAIGN FINANCED  
WITH AID FROM  
THE EUROPEAN UNION.

