



Since 1863

Sperlonga bamily devoted their like to the essence of Italy

Olive Oil

Since the past century, Sperlonga's family has always been devoted to the olive oil industry, from the orchard to the production of superior quality extra

virgin olive oil. In recent years, Casa Oilio Sperlonga has started to operate in a new and changing global olive oil world.

In order to achieve continuous excellence and express its full potential as a leader olive oil exporter, the company decided to spread the olive oil culture around the world.

The willingness to export its products did not imply the loss of the factor that has been always critical for Sperlonga's success, namely, the careful quality control before, during and after the production process.

We evaluate growing territories and we carefully select varieties through a process of tasting and quality control. We check all goods before the starting of production, managing the oil filtration and blending process, and then we submit the final product to the rigorous checks of the quality department.

Today, the business is focused on shaping new networks with importers, distributors and private labels partners, creating synergies for a high quality supply of products and services.

Finally, the strong desire to go beyond the traditional olive oil business led to the creation of innovative products with an added value, which would better respond to the consumers' preferences.



Extra Virgin Olive Oil



Organic, Kosher, Halal, available

Pomace Olive Oil

By extracting the oil from olive press-cake, Pomace Olive oil is carefully refined and then combined with Extra Virgin Olive oil. press-cake.

Cholesterol free, and richly containing Vitamins E, and A, Pomace olive oil, with its smooth colour, taste and aroma, can replace traditional oils in all your dishes in a healthy and delicious way.



Pure Olive oil is exclusively obtained from the fruit of the olive tree and never mixed with any other oils, except for Extra Virgin Olive Oil.

Entirely free of solvents, it is often simply labelled as Olive oil; with a lighter taste than Extra Virgin Oil, it retains the same health benefits.

The delicate taste makes Pure Olive oil perfect for everyday use in salad dressings, marinades and mayonnaise, and will provide the delicious finishing touch to most differ dishes.





Kosher, Halal, available

HIGH POLYPHENOLS **EXTRA VIRGIN OLIVE OIL**

Polyphenols absorb free radicals and have a positive impact on cardiovascular diseases and certain forms of cancer. They also act as anti-inflammatory, as confirmed in clinical chudies. clinical studies.

Extra Virgin Olive Oil

EVOQ

Omega 3/6/9 are very important substances for a healthy lifestyle and should be present in everyone's

Average content of polyphenols in Extra Virgin Oils on the market is 180 mg/kg. To achieve the benefits of those elements people need intake a big quantity of olive oil.

However, thanks to the high polyphenols concentration in the HP Olive Oil, only a small quantity of olive oil is needed, and this makes HP Olive Oil extremely suitable for diets poor in olive oil consumption.

and should be present in everyone's daily diet. EVO 369 endorses this fundamental necessity by offering a balanced ratio of Omega 3, extracted from linseed oil, Omega 6 from olive oil, and Omega 9 from sunflower oil, in a unique natural product, perfect for daily nutrition and dressing of fresh and hot dishes.

Enriched with Extra Virgin Linseed Oil and Sunflower Oil and sunnower of the Contents of Omega-3 fatty acids High monounsaturated fat Omega-9 Source of Omega-6 fatty acids Source of Vitamin E





Although soft oils fry tasty, they are unhealthy. Modern consumers are health conscious and they demand a tasty but healthy oil.

Sperlonga's Frying Olive Oil is the perfect compromise because it combines its good resistance, thanks to its high smoke point, the good taste, which does not interfere with the food flavor, and the healthy properties thanks to its high content of monounsaturated fats.

Why giving up what you want when you can get everything?



Extra Virgin Olive Oil is the most beneficial oil f or our health... However, it has a strong taste, often bitter and pungent, so it is not suitable for kids' taste. Olive oil, instead, has a delicate taste but it is not that rich in those healthy substances contained in extra virgin olive oil.

In an attempt to fill the void between a healthy product which may not be tasteful for children, and an olive oil which is more suitable to the palate, Casa Oilio Sperlonga has developed an olive oil with the healthy characteristics of the extra virgin but with the more delicate taste of the olive oil...





Casa OiliO Sperlonga Extra Virgin Olive Oil meets the Mediterranean flavors. Natural and fresh Lemon, Chili, Basil, Oregano, Time and Garlic join the green gold in an unique mix.

The precious Truffle aroma in our Extra Virgin Olive Oil brings an amazing taste experience.

Just few drops and a simple dish becomes a masterpiece.

The Aroma Oils are available in single 250 ml bottle or in a handy gift Pack with 4 different flavors.

Furthermore Casa Oilio Sperlonga produce a wide range of ethnic oils and



Chili Pepper



CASA OILIO SPERLONGA S.P.A.

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