

STATE
OF
THE
ART



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THE POLYPHENOL

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STATE OF THE ART
EXTRA VIRGIN
OLIVE OIL

HIGH POLYPHENOLS



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WHY EXTRA VIRGIN OLIVE OIL?

Olive oil contains polyphenols, that are the oil's own natural preservatives.

Studies of the Mediterranean diet suggest that oil polyphenols deliver key health benefits.

WHY POLYPHENOLS?

Polyphenols absorb free radicals and have a positive impact on cardiovascular disease and certain forms of cancer. They also act as antiinflammatory, as confirmed in clinical studies.

WHY POLYPHENOIL?

Average content of polyphenols in Extra virgin in the market is 180 mg/kg.

The Polyphenoil brings high intake of polyphenols with small quantity. So extremely suitable for low olive oil consumption diet.

THE POLYPHENOIL

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After three years R&D on the path of **SOTA** Philosophy, we developed an extra virgin olive oil, totally natural, with 500 mg/kg of polyphenols.

Beyond extra virgin olive oil.

Beyond the concentration established by EFSA (European Food Safety Authority) to achieve health benefits.

High content of polyphenols certificated by third part Certification body.

the **State Of The Art** in olive oil world.

