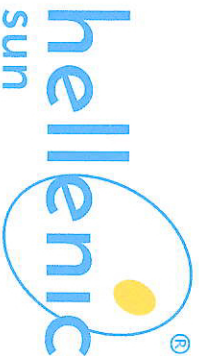


Our olives are carefully sourced from local growers and are indigenous to the Peloponnese region of Greece and Crete, the birthplace of the mythical god Zeus. This mountainous sun-kissed Hellenic Island is renowned for the cultivation of fine olives since 3500BC due to its perfect climatic conditions with all year-round sunshine, nutritious rich fertile soil and moderate sea breezes ensuring that our Hellenic Sun® Extra Virgin Olive Oil offers a distinctive Cretan aroma, a rich golden colour culminating with an unforgettable and robust flavour that will healthily enhance any culinary dish.

Superior category olive oil obtained directly from olives & solely by mechanical means.

#### Nutritional Declaration Typical Values per 100ml

<b>Energy</b>	<b>3449kJ / 824kcal</b>
<b>Fat</b>	<b>91.6g</b>
of which:	
Saturates	14.0g
Mono-unsaturates	70.5g
Poly-unsaturates	7.1g
Carbohydrate	0.0g
of which Sugars	0.0g
Protein	0.0g
Salt	0.0g



Unrefined Greek

*Extra Virgin  
Olive Oil*

Cold Extraction

The golden liquid

750ml

<b>Acidity</b>	<b>max 0.8 %</b>
<b>Peroxide value</b>	<b>max 20 mEqO<sub>2</sub>/kg</b>
<b>Waxes</b>	<b>max 150 mg/kg</b>
<b>K232</b>	<b>max 2.5</b>
<b>K270</b>	<b>max 0.22</b>
<b>Delta-K</b>	<b>max 0.01</b>

**Storage:** keep away from heat and light. Olive Oil turns cloudy at temperatures below 10°C. This is quite natural and indicates that the oil has not been "refined" or excessively filtered.



Made in  
Greece



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Best before, lot number: