

ORO D'OLIVA

We know
your taste!

BRANDED OLIVE OIL & PRIVATE LABEL

Address

Cupidesire Lda
Avenida Tomás Ribeiro N 47 3D
2790-463 Lisboa - Portugal

Contact Us

Tel: +351 967 232 524 - Metin Oguz
Tel: +351 962 764 300 - Cetin Oguz

Mail

info@cupidesirelda.com

www.cupidesirelda.com



ABOUT THE PRODUCT

- **PREMIUM BLEND:** Consists of 80% Sunflower Oil and 20% Extra Virgin Olive Oil. NON GMO.
- It's composition makes it resistant to high temperatures and ideal for frying with a flavor. It can also be used for baking, grilling, on salads, for making sauces or blending into a vinaigrette or marinade. Ideal for pan coating, crispy frying and non-stick sautéing.
- A "must have" in your pantry. This blend combines the high-heat properties of sunflower oil and rich flavor from extra virgin olive oil.
- With a very high smoke point then regular oils and combined functionality with rich texture, making it perfect for all your cooking needs.

Why use iberia sunflower and extra virgin olive oil blend?

When it comes to cooking, not all oils are created equal
An oil's smoke point is the temperature at which it will start to smoke and break down. When cooking oil starts to smoke, it can lose some of its nutritional value and can give food an unpleasant taste.

The composition of Iberia's sunflower and extra virgin olive oil blend makes it resistant to high temperatures and ideal for high heat frying. With a very high smoke point then regular oils and combined functionality with rich texture, it is perfect for all your cooking needs.

Sunflower oil boasts high vitamin E content, Olive Oil on the other hand is rich in chlorophyll, carotenoids and vitamin E contents.

Oil Types



**OLIVE OIL
COLD RESISTANCE**



**POMACE
OIL**



**MIXED
OIL**

Bottle Types



Packing Quantity



Blend
Sunflower oil
&
Olive Oil





Extra Virgin Olive Oil



ABOUT THE PRODUCT

Extra virgin olive oil also contains polyphenols which act as antioxidants, reducing the oxidative stress throughout your body. A small amount of Omega-3 and Omega-6 fatty acids are also present in extra virgin olive oil, which are essential for brain health. Vitamin E (also known as tocopherols), which is great for skin health, is also found in extra virgin olive oil. Many health benefits associated with the consumption of extra virgin olive oil have been discovered, more of which are outlined below.



AVAILABLE IN

Food cooked in Cook All Olive Pomace Oil uses 67% lesser oil than your regular refined oil for cooked food and ensures 33% oil saved for fried food. Cook all is a natural source of Vitamin E which is good for your skin and hair.



- SMOKE POINT
Very High Smoking Point
- FLAVOUR
Neutral

Pomace Olive Oil





ABOUT US

Cupidesire Lda was founded in 2010 in Lisbon, Portugal in the heart of the world of trade.

Our products include olive oil, fruits and vegetables from all over the mediterranean area.

We offer the best quality at good prices for our products. Through our many years of experience in this industry in the national and international market, we have the best offer for our demand.

Through the years we could establish longer and closer working relationships

with our clients and supplier not only

provide immediate and reliable service but to continually exceed expectations and goals.

