

GOURMAZIA OLIVE OIL

ORGANIC SINGLE
ORIGIN ITALIAN EXTRA VIRGIN



ORIGIN & Grade



100 % extra-virgin olive oil pressed from olives grown on a single estate in Italy. Cold-extracted without heat or solvents to preserve delicate fruity notes and health-supporting compounds. Certified organic and non-GMO; produced sustainably and fully traceable from grove to bottle.

FLAVOR & AROMA

Balanced fruitiness with a pleasant peppery bite and subtle herbaceous undertones. Golden colour and a fresh, aromatic bouquet typical of authentic Italian olive oil.

BREWING & SERVING

Use as a finishing oil: drizzle over salads, roasted vegetables, fresh bread or pasta. For cooking, heat gently over low to medium temperatures to maintain its flavour and nutrient profile. Create simple vinaigrettes or marinades by blending with balsamic vinegar, citrus juice or herbs.

HEALTH BENEFITS

Extra-virgin olive oil is rich in polyphenol antioxidants and oleocanthal, compounds that may support heart health and reduce inflammation.

A diet rich in monounsaturated fats like oleic acid may contribute to healthy cholesterol levels.

Regular consumption is associated with the Mediterranean diet, which is linked to cardiovascular and cognitive benefits.

USAGE SUGGESTION

Enjoy as part of Mediterranean dishes such as bruschetta, grilled fish or antipasto platters.

Dip crusty bread into a small bowl of olive oil seasoned with herbs and sea salt.

Finish soups, stews or risotto with a splash of oil just before serving for an extra layer of flavour.

STORAGE

Store in a cool, dark place away from heat and direct sunlight to prevent oxidation. Keep the bottle tightly sealed to preserve freshness and aroma.

น้ำมันมะกอกօร์แกนิก GOURMAZIA ເວັກຊີຕຣາວເວຣິຈິນ ແຫລ່ງເດືອນຈາກອີຕາລີ

ແຫລ່ງກຳເນີດແລະເກຣດ

ນ้ำมันมะກอกເວັກຊີຕຣາວເວຣິຈິນ 100 % ສັດຈາກພລມະກອກທີ່ປຸກໃນສານເດືອນໃນອີຕາລີ ສັດເຢັນໂດຍໄມ້ໃຊ້ຄວາມຮ້ອນຫີ່ວສາຣເຄມີ ເພື່ອຄອງສັບໄມ້ແລະສາຮສຳຄັນທີ່ດີຕ່ວສຸຂພາພ ໄດ້ຮັບການຮັບຮອງອວຣິກແລະປລອດ GMO ພລິຕອຍປ່າຍຍິ່ງຍືນແລະສາມາດຕຣາຈສອບຍັນກລັບໄດ້



ຮສຈາຕີແລະກລິນ

ມີຮສັບໄມ້ສົມດຸລພຣ້ອມສົມຜັສເຟັດເລີກນ້ອຍແລະກລິນສມຸນໄພຣວ່ອນ ຖ ສີທອງແລະກລິນທອມສົດຊື່ນຕາມແບບນ້ຳມັນມະກອກອີຕາລີແທ້

ວິເຮີ່ຈຸດ

ໄຈ້ເປັນນ້ຳມັນເສີຣີຟບນສລັດ ຜັກປ່າຍ ຂນມປັງ ມຣີ່ວພາສຕໍາ ເມື່ອຕ້ອງການປຽບງວາຫາຮໃໝ່ໃຫ້ໃໝ່ໄພວ່ອນຄຶງປາກລາງ ເພື່ອຮັກຊາຮສຈາຕີແລະຄຸນຄ່າທາງໂກ່ງນາກາຮ ພສມນ້ຳສລັດຫີ່ວ່ອໜັກເນື້ອສ້າງວັດໝາຍນ້ຳມັນມະກອກພຣ້ອມນ້ຳສົມສາຍໜູ ບາລໜາມີກ ມຣີ່ສມຸນໄພຣ

ປະໂຍຈນີ້ຕ່ວສຸຂພາພ

ນ້ຳມັນມະກອກເວັກຊີຕຣາວເວຣິຈິນອຸດມີປັດ້ວຍສາຮຕ້ານອນນຸມູລວິສະໂພລີຟີນອລແລະໂວເລີໂວແຄນຫ້ລ ທີ່ຈະຊ່າຍສັງເສີມສຸຂພາພຫ້ວໃຈແລະລົດກາວອັກເສບ ໄກມັນໄມ້ອິ່ມຕ້ວເຊີງເດືອນ ເຊັ່ນ ໂວເລົອິກ ແລະ ແລ້ວ ອາຈ່າຍຮັກຊາຮຮ່ວມມືດ້ວຍນ້ຳມັນມະກອກພຣ້ອມນ້ຳສົມສາຍໜູ ບາລໜາມີກ ມຣີ່ສມຸນໄພຣ ທີ່ຈະເປັນໂຍງກັບປະໂຍຈນີ້ຕ່ວຫ້ວໃຈແລະສມອງ

ຂໍວແນະນຳໃນກາຮບີໂກຄ

ໃຊ້ຮ່ວມກັບວາຫາຮເມດີເຕວຮົເຣນີ່ຍີນ ເຊັ່ນ ບຽງສເກຕຕາ ປລາ ມຣີ່ເມນູເຮັງກນ້າຍ່ອຍ ລົ້ມຂນມປັງຝົ່ງເສັກບນ້ຳມັນມະກອກແລະເຄຣື່ອງເທັສເກລືອ ເຕີມລົງໃນໜູປ ສູງວ ມຣີ່ອີ່ຈອຕໂຕໍ່ກ່ອນເສີຣີຟເພື່ອເພີ່ມໜັນຂອງຮສຈາຕີ

ກາຮເກີບຮັກຊາ

ເກີບໃນທີ່ເຢັນແລະມືດ ພັກເລີ່ຍຄວາມຮ້ອນແລະແສງແດດໂດຍຕຽງ ປິດຝາຈາດໃໝ່ແນ່ນເພື່ອຮັກຊາຄວາມສົດແລະກລິນທອມ