



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



Looking for
THE PERFECT
FOOD
歐洲特級初榨橄欖油
品質獨特



歐洲特級初榨橄欖油

生活幸福 愉悅

給生活更多的味道

www.enjoyevoo.eu



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



fondazione
evooschool



#oliandosimpara

www.evooschool.it



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICOLTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





the olive tree was introduced into the Mediterranean by the Phoenicians: it is certain that the rooting was excellent, both on the ground and on the culture of the peoples. Olive tree gained a central place in agriculture, nutrition and even religious rituals. It spread from Palestine to the Iberian peninsula, then taking root in the Hellenic and Roman civilization. This has ended up identifying the Mediterranean area as the "birthplace" of the olive tree.

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE

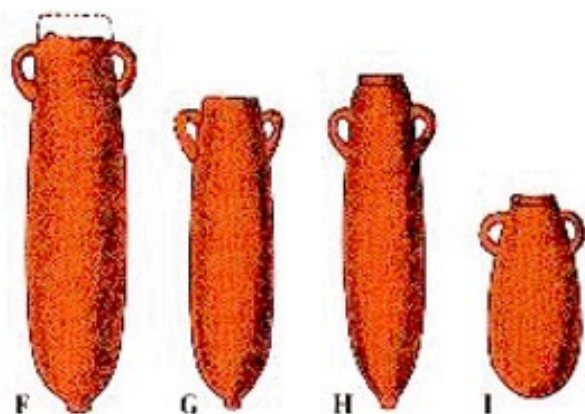




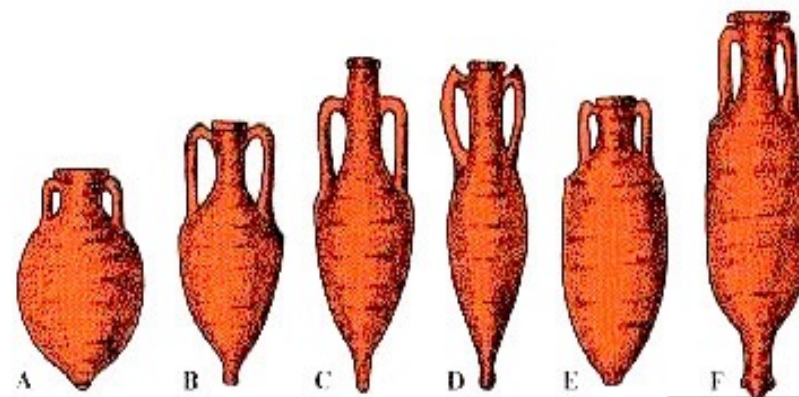
Olive oil was so important both in the Phoenician and Greek cultures that they had special ships called “**navis onerarie**”, to transport the precious liquid.

The ships had a special place in the hold, just for amphorae.

PHOENICIAN AMPHORAS



GREEK AMPHORAS



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



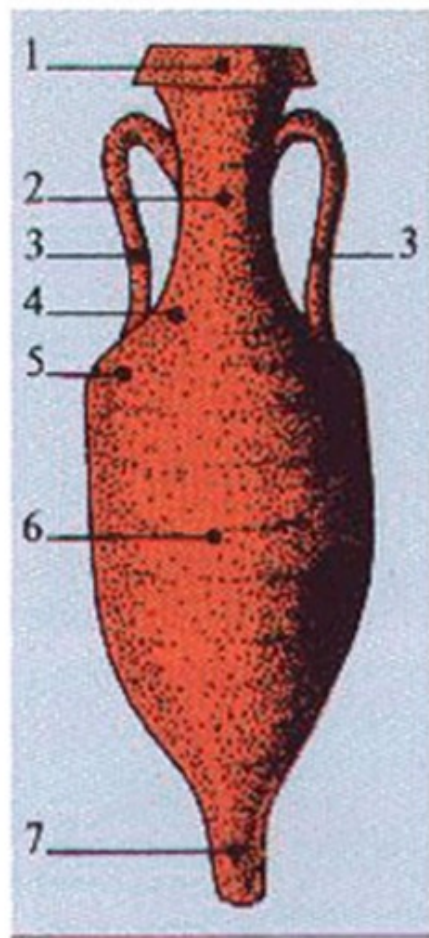
CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





NOMENCLATURA

1. ORLO
2. COLLO
3. ANSE
4. RACCORDO
5. SPALLA
6. CORPO
7. PUNTALE

Seals for amphoras



Oil amphoras



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





**Maresha: Interior of a cave with a mill for pressing olives.
The ingenious system involved long trunks pulled down by large stones**

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



5 different kinds of olive oil in ancient Rome



Ancient Romans classified olive oil according to its quality:

OLEUM EX ALBIS ULIVIS

it was the most prized oil, especially for the intense olive flavor, obtained from green olives

OLEUM VIRIDE STRICTIVUM

obtained in December-January from olives which were partially ripe, it was used to anoint the body

OLEUM MATURUM

Obtained by ripe olives

OLEUM CADUCUM:

Obtained by olives picked from the ground

OLEUM CIBARIUM

obtained from spoiled olives, or very dirty with earth, or kept heaped for many days. This oil was intended for slaves

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



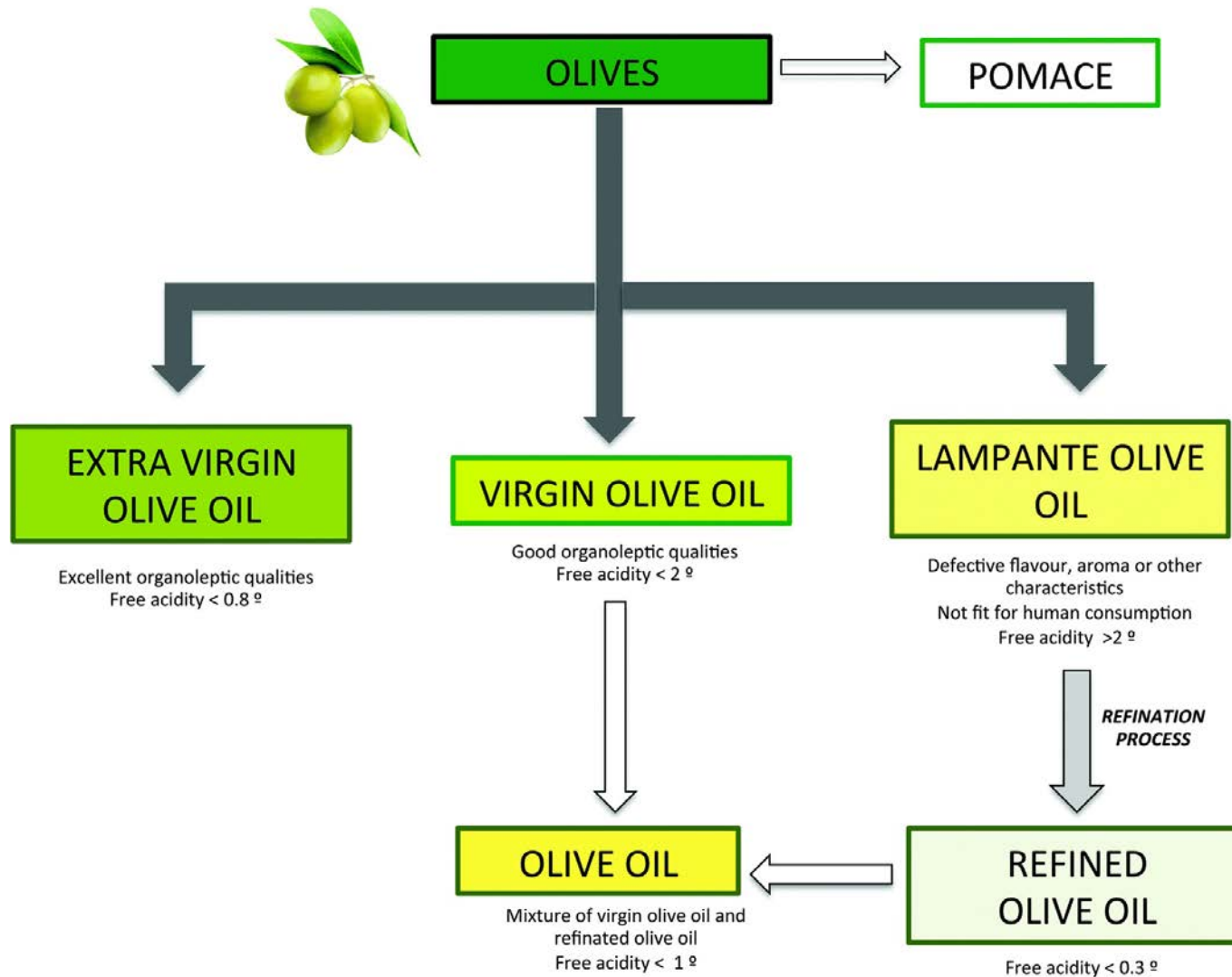
CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



VIRGIN OLIVE OILS

Oils obtained from the fruit of the olive tree only by mechanical or other physical processes, in conditions that do not cause alterations of the oil, and which have not undergone any treatment other than washing, decanting, centrifugation and filtration ...

Extra virgin olive oil

superior category virgin olive oil whose free acidity is at most 0.8% and with other characteristics conforming to those envisaged for this category. Free from sensory defects.

Virgin olive oil

virgin olive oil whose free acidity is at most 2% and having the other characteristics conforming to those envisaged for this category.

Lampante virgin oil

virgin olive oil whose free acidity is greater than 2% and having the other characteristics conforming to those foreseen for this category.

Sensory evaluation only applies with virgin olive oils

Riproduzione riservata

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



REFINED OLIVE OILS

Oils obtained from the refining of lampante oils carried out by means of chemical-physical processes in special refining plants.

Refined olive oil

Olive oil obtained from the refining of lampante oil with a free acidity content of 0.3% and having the other characteristics conforming to those envisaged for this category.

Olive oil - composed of refined and virgin olive oils

Olive oil obtained from a blend of refined olive oil and virgin olive oils other than lampante oil, the free acidity of which cannot exceed 1% and having the other characteristics conforming to those envisaged for this category.



**THIS KIND OF OLIVE OIL
CANNOT BE SOLD TO THE
DIRECT CONSUMER**

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



Pomace olive oil

Oils obtained from olive pomace by treatment with solvents and by physical processes.

Oil obtained from a blend of refined olive pomace oil and virgin olive oils other than lampante oil, the free acidity of which cannot exceed 1% and having the other characteristics conforming to those envisaged for this category.



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL

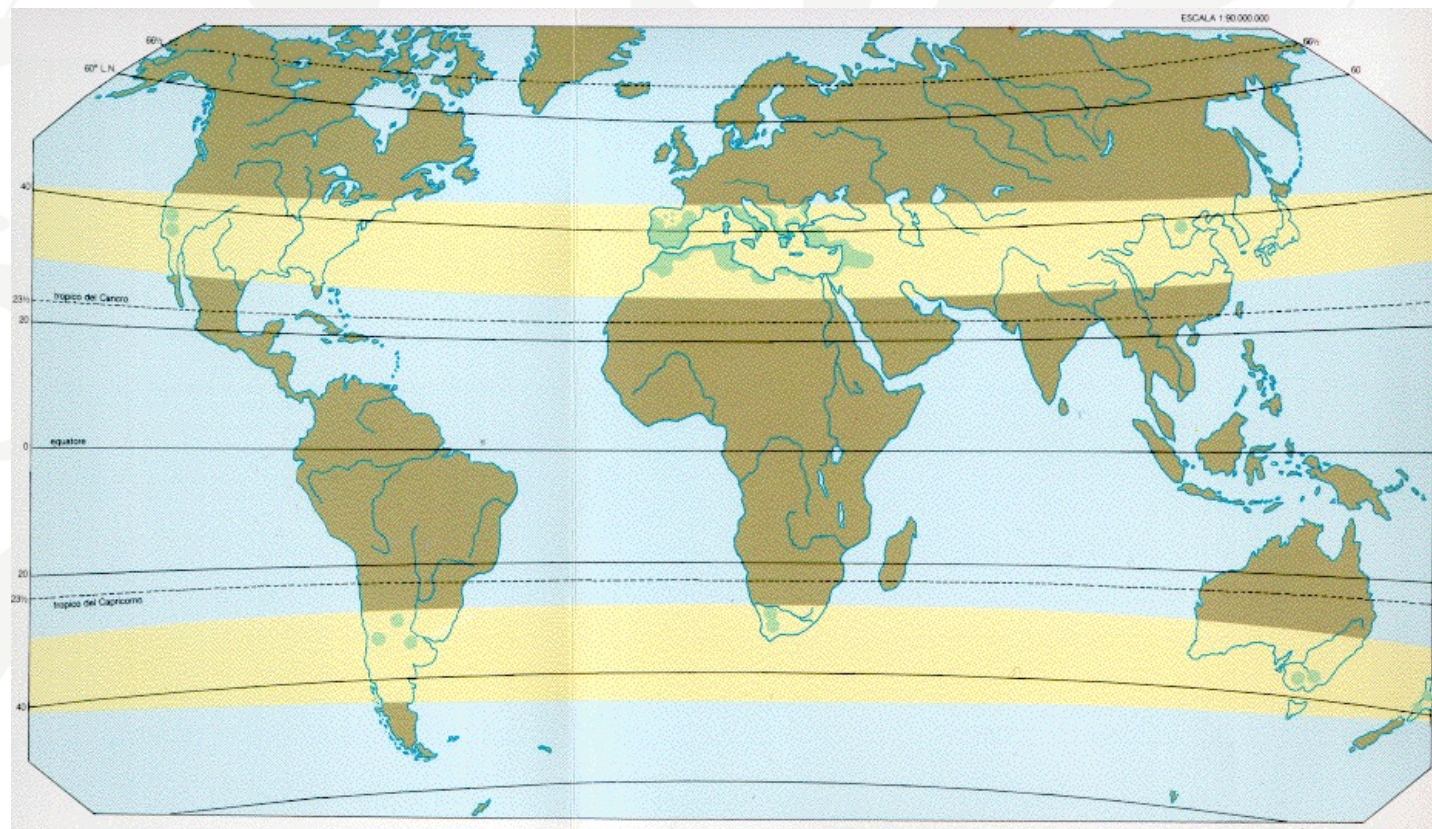


CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



Olive growing in the world



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



WORLD PRODUCTION(1000t)

by International Olive Oil Council

Production (×1000tn)	2016/2017	2017/2018	2018/2019	2019/2020	2020/2021(p.)	Average	2021/2022(e.)	%variation rates
EU, of which:	1 752	2 188	2 264	1 920	2 051	2 035	1 974	↓ -3.8%
SPAIN	1 291	1 262	1 790	1 125	1 389	1 371	1 300	↓ -6.4%
GREECE	195	346	185	275	275	255	225	↓ -18.2%
ITALY	182	429	174	366	274	285	315	↑ 15.2%
PORTUGAL	69	135	100	140	100	109	120	↑ 20.0%
Other IOC countries, of which:	620	1 007	808	1 158	758	870	936	↑ 23.5%
TUNISIA	100	325	140	440	140	229	240	↑ 71.4%
TURKEY	178	263	194	230	210	215	228	↑ 8.3%
MOROCCO	110	140	200	145	160	151	200	↑ 25.0%
ALGERIA	63	82	97	126	70	88	98	↑ 39.0%
EGYPT	30	40	41	40	30	36	20	↓ -33.3%
ARGENTINA	24	45	28	30	30	31	30	↓ 0.0%
Non-IOC producers:	190	184	233	188	200	199	188	↓ -6.2%
TOTAL	2 561	3 379	3 305	3 266	3 010	3 104	3 099	↑ 2.9%

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



Progressive ripening of the olives



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





Riproduzione riservata

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





Riproduzione riservata

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL

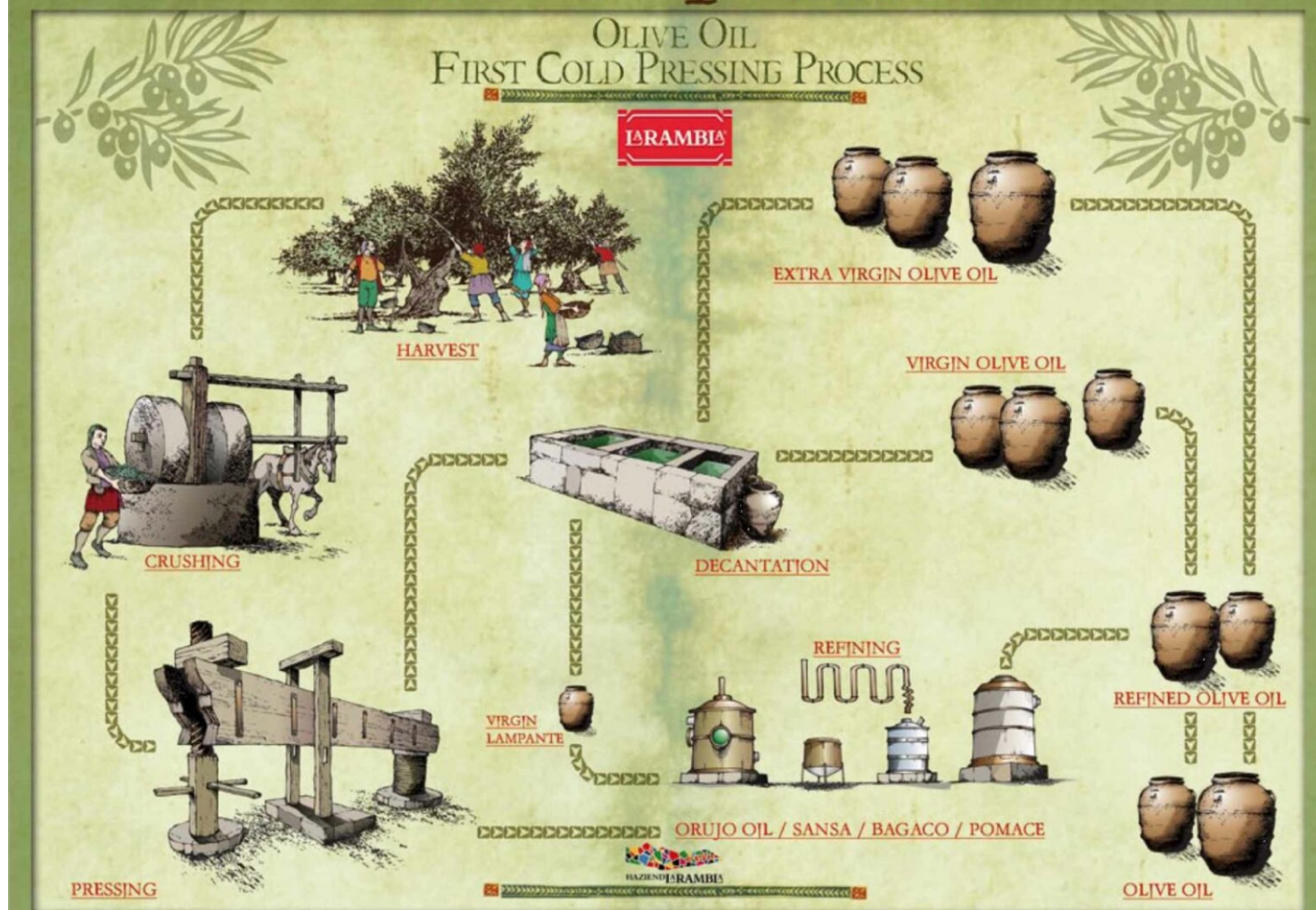


CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



Olive Oil Production



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



Modern mill



Lavatrice



Frangitore



Gramola



Decanter



Centrifuga

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



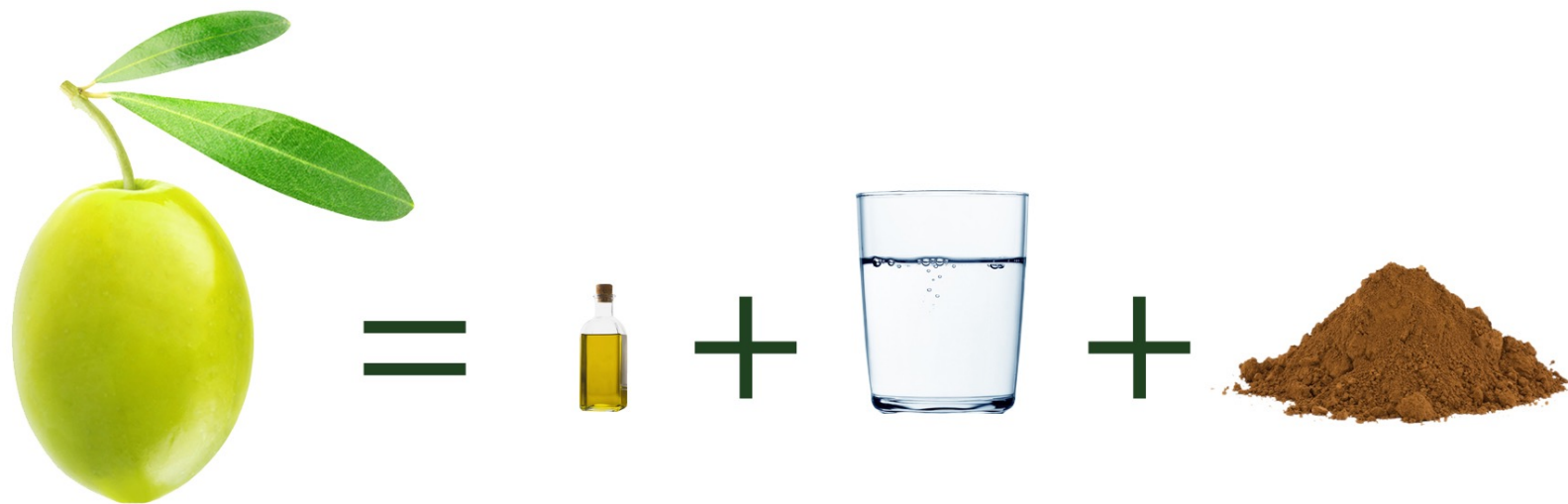
CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





Riproduzione riservata

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



The production of olive oil

1.  **Olive harvest**
a. Hand picking
b. Shake with sticks and catch in the net
c. Harvest with large vibrators

3.  **Grinding**
a. With stainless steel mills
b. With heavy granite stones

5.  **Oil extraction**
a. By cold pressing
b. By cold extraction

7.  **Bottling**
The last step before enjoying at home

2.  **Cleaning**
Remove the leaves
Cleaning the fruits

4.  **Mixing**
Homogenization of the pulp

6.  **Filtration**
a. With the help of filters
b. Decanting

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



MODERN MILL



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



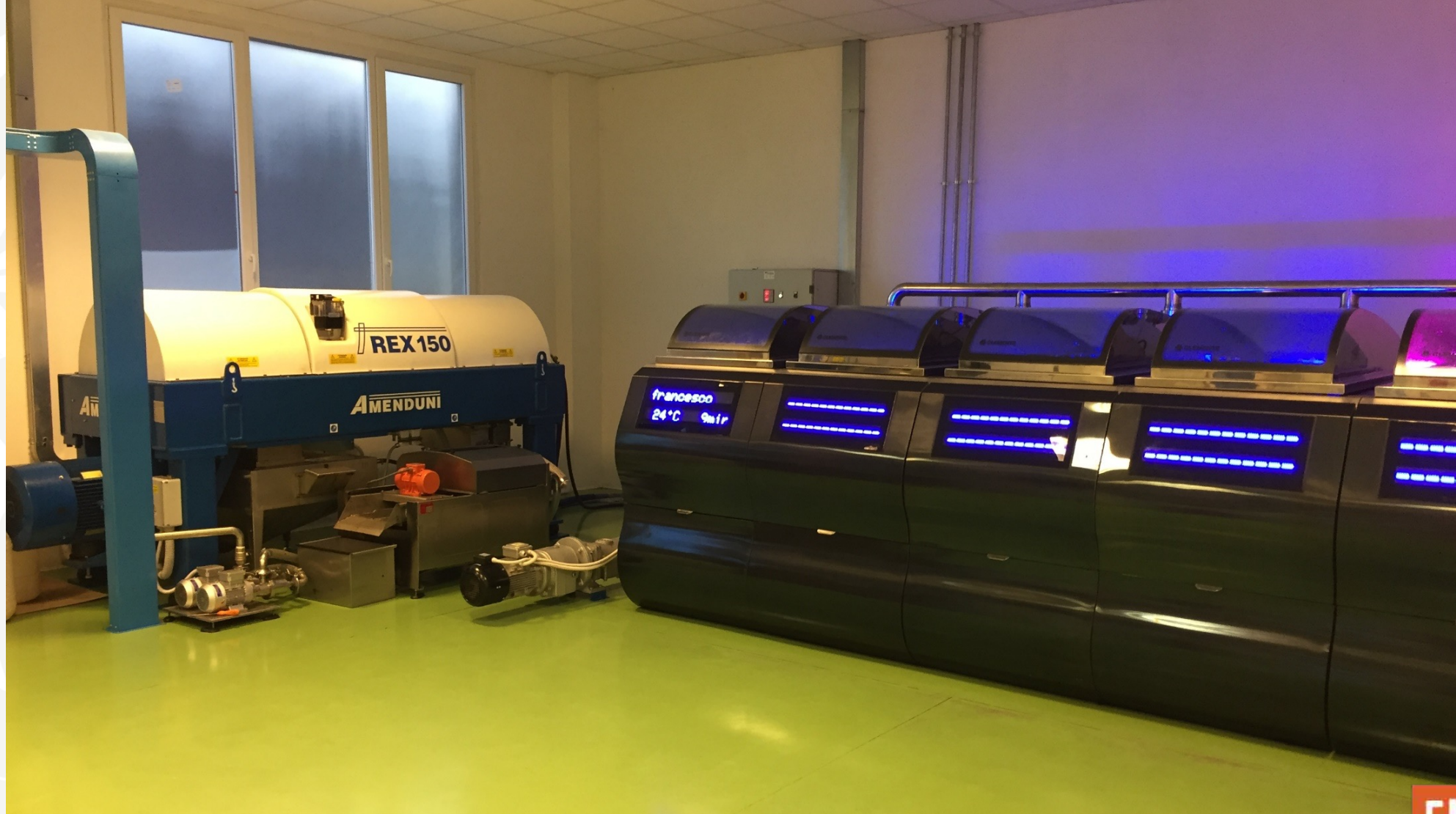
CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**





本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

**ENJOY
IT'S FROM
EUROPE**



Requirements: oil and gas proof, protection from light, inert materials

Bottle cap: hermetic closure, drip catcher. Anti-topping cap if the bottle is for catering, restaurants, etc.

Glass

Resistant to acids and alkalis, gases and liquids proof, does not alter the organoleptic characteristics, recyclable.

Drawbacks: fragile and heavy



Tinplate

Tin-coated mild steel sheet.
Decontamination treatment to limit tin oxidation, painting to retard corrosion from food



Bag in box

Plastic bag with tap, in a cardboard box. Vacuum packed. Recyclable.



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



At home



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE





In contact with air, an oxidative reaction is generated which degrades the chemical composition



High temperatures lead to degradative reactions while low temperatures lead to freezing solidification



Photoxidation due to factors that react negatively to direct or diffused light.



All the beneficial substances, nutraceuticals, antioxidants, are very delicate and tend to alter as time passes by.

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



Anti-topping cap



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



What is Sensory Analysis?

It is a scientific method adopted to evaluate the organoleptic attributes of a product. It is used to measure, analyze and interpret those responses to food products that are the result of perception by the senses: sight, hearing, smell, taste, touch.



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



What sensory organs are needed for the evaluation of an olive oil?

The sensory organs to evaluate the quality of an oil are:



Smell and taste because they will reveal us Pros and cons of an oil

The color of an oil is NOT decisive for the evaluation

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



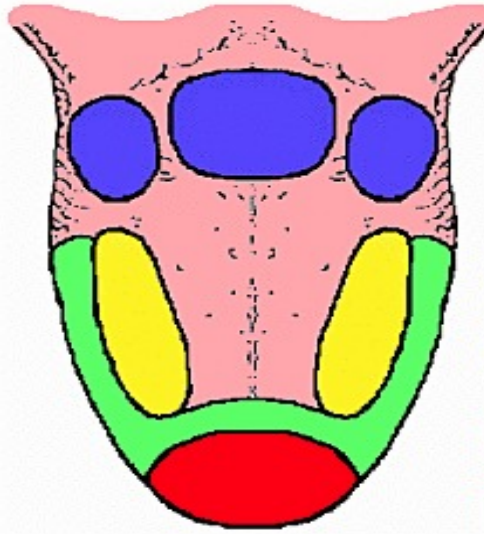
CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



TASTE

taste depends on the synergistic perception of 4 important factors:



-  BITTER
-  SOUR
-  SAVORY
-  SWEET

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



The main aromas in olive oil



- Fresh grass
- Artichoke
- Tomato
- Apple
- Pot herbs
- Almond
- Walnut husk
- Pepper



本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE



The main oil defects



Heating / Sludge

anaerobic fermentation produced by olives piled up or deposited in poor conditions, or produced by the presence of decantation sludge in tanks, tubs, bottles.

Mold - Moisture - Earth

Characteristic flavor of oil obtained from olives in which fungi and yeasts have developed due to being stored in humid environments for many days or oil obtained from olives that have not been properly washed.

Winey – vinegar flavour

Flavor due to fermentation from overripe olives characteristic of some oils reminiscent of that of wine or vinegar.

Rancid

Flavor of oils that have undergone an intense oxidative process.

Worm

Olives attacked by the fly

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



EXTRA VIRGIN OLIVE OIL

Labeling and Quality Certifications: PDO and PGI

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



Labeling of oils

Indications of origin must be expressed:

- a) in the case of olive oils originating in a MEMBER STATE or a third country,
- b) in the case of blends of olive oils originating in more than one Member State or third country, one of the following:
 - "MIXTURE OF OLIVE OILS ORIGINATING FROM THE EUROPEAN UNION"
 - "MIX OF OLIVE OILS NOT ORIGINATING IN THE EUROPEAN UNION"
 - "MIXTURE OF OLIVE OILS ORIGINATING IN THE EUROPEAN UNION AND NOT ORIGINATING IN THE UNION"
- c) a Protected Designation of Origin or a Protected Geographical Indication pursuant to Regulation [EC] no. 510/2006, in compliance with the provisions of the relative production specification.

Riproduzione riservata

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICOLTORI DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



Organic



The term "organic farming" indicates a cultivation method that only allows the use of natural substances, excluding the use of chemical synthesis substances [fertilizers, herbicides, insecticides]. Organic farming means developing a production model that avoids the excessive exploitation of natural resources.

This means that it tends to have a limited environmental impact, as it encourages:

- use energy and natural resources responsibly;
- maintain biodiversity;
- to preserve regional ecological balances;
- improve soil fertility;
- maintain water quality.

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



PROTECTED DENOMINATION OF ORIGINS



BRISIGHELLA DOP

CHIANTI CLASSICO DOP

COLLINE PONTINE DOP

LAGHI LOMBARDI DOP

LUCCA DOP

MONTI IBLEI DOP

SEGGIANO DOP

TERRE DI SIENA DOP

Riproduzione riservata

The D.O.P. it is intended for products closely associated with the specific area of which they bear the name.

The qualities, or characteristics of the product, must essentially, or exclusively, come from the environmental specificities of its place of origin; environmental specificities are defined by human and natural characteristics, such as climate, soil quality, and knowledge ascribable to local populations.

Production, transformation and processing must take place in the specific geographical area of which the product bears the name. There must be a very close and objective link between the characteristics of the product and its geographical origin.

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



PROTECTED GEOGRAPHICAL INDICATION



OLIO DI CALABRIA IGP

OLIO DI PUGLIA IGP

OLIO DI ROMA IGP

OLIO LUCANO IGP

SICILIA IGP

TOSCANO IGP

Riproduzione riservata

The I.G.P. designates products related to a region whose name they bear.

The product must have been made within the geographical area of which it bears the name. Unlike the DOP, however, here it is sufficient that at least one of the stages of production, transformation and processing has been carried out in the defined area

There may be a more flexible objective link between the product and the area that gives it the name. It is sufficient that, at the time of submitting the request, it enjoys a specific reputation based on its geographical origin.

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION



EXTRA VIRGIN OLIVE OIL: QUALITY AND HEALTH

- ▶ plays an important antioxidant action: vitamin E, polyphenols, phytosterols, chlorophylls and carotenoids counteract free radicals, slowing down cell aging
- ▶ prevents hypertension and coronary heart disease problems such as atherosclerosis and myocardial infarction by lowering the level of LDL, "bad" cholesterol;
- ▶ limits the secretion of gastric acid from the small intestine, performing a protective function for those suffering from stomach and duodenal ulcers;
- ▶ protects against the formation of gallstones by stimulating the secretion of bile;
- ▶ reduces pancreatic secretion, counteracting pancreatitis;
- ▶ reduces blood glucose levels, which is very important for people with diabetes;
- ▶ helps prevent colon cancers;
- ▶ plays a significant anti-inflammatory action.
- ▶ counteracts dementias such as Alzheimer's [ongoing trials]

Riproduzione riservata

本促銷活動的內容僅代表作者的觀點，並由其負起全責。歐盟委員會和歐盟研究執行機構 (REA) 對其包含的資訊之可能使用不承擔任何責任。



CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION





CAP
AGRICULTORES DE PORTUGAL



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE




Looking for
THE PERFECT
FOOD
ヨーロッパのエクストラ
バージンオリーブオイル
その品質と同等のユニークな



ヨーロッパのエクストラバ
ージンオリーブオイル

LIVE
WELL-BEING
WITH JOY

人生により多くの味わいを

www.enjoyevoo.eu



本プロモーションキャンペーンの内容は、著者の見解のみを表すものであり、著者が単独で責任を負います。
欧州委員会および欧州研究執行機関（REA）は、ここに含まれる情報の使用に対して一切責任を負いません。