

# Olive Pomace Oil



propriety

Pomace oil is obtained by combining the best extra virgin olive oils with pomace olive oil. Its remarkable resistance to high temperatures compared to other oils of vegetable and animal origin, makes it particularly suitable for deep frying.

cooking tips

Excellent for preparing the dough for pizzas, donuts, bread and cakes, or as a condiment with a light and balanced taste.



250 ml  
marasca

500 ml  
marasca

750 ml  
marasca

1 L  
preziosa

500 ml  
bertollina

1 L  
puglia

5 L  
PET

3 L  
PET

2 L  
PET

5 L  
tin

3 L  
tin

2 L  
tin

1 L  
tin

750 ml  
tin