

Seed Oils

peanut
oil

Obtained from the seeds of the legume *Arachis hypogaea* L., commonly known as the American peanut, it is considered among the most valuable seed oils, thanks to its composition in fatty acids. The presence of a high amount of monounsaturated fatty acids makes peanut oil very similar to olive oil. Due to its particular resistance to high temperatures, it is particularly suitable for frying all foods, while raw it is recommended for use on salads with fresh, dried fruit and nuts.

corn oil

Obtained from the germ of the corn seed "*Zea mays* L." GMO-free with extraction techniques that preserve its organoleptic properties, this oil has a high content of linoleic acid and linolenic acid, therefore recommended for a cholesterol-free diet. Ideal both for the preparation of crunchy and delicate fried food and for dressing raw, thus preserving all its nutritional properties.

sunflower
oil

Obtained from the pressing of sunflower seeds (*Helianthus annuus* L.) rich in linoleic acid, it is particularly suitable for a balanced diet with a light taste. Thanks to its ability to enhance the natural flavor of the ingredients, it is suitable for the preparation of mayonnaise, vinaigrette and other sauces. Its high smoke point makes it excellent for light and crunchy frying.

soia oil

Obtained from the seeds of the soybean plant *Glycine Max* no GMO, a legume native to Asia, it is characterized by the predominance of essential polyunsaturated fatty acids, so called because the human body is not able to synthesize them, but they must necessarily be taken through Foods. It is recommended to use it raw on salads, legumes and raw vegetables or for the preparation of soft desserts.

This oil comes from a balanced combination of soybean oil, sunflower oil and rapeseed oil: all the seeds used for the preparation of this oil are non-GMO. With a light taste, it is recommended to use it raw as a condiment, and in cooking, also suitable for the preparation of vegetables in oil.

vegetable
oil

Friggi d'oro oil - stabilized palm oil: It is obtained from the fruits of *Elaeis guineensis*, and subjected to a process of fractionation and refining. Compared to other vegetable oils, palm oil is virtuous because it has a balanced ratio between saturated and unsaturated fats, and represents a natural alternative to hydrogenated vegetable oils.

To be used for the preparation of sweet baked products and spreads.

palm oil

Produced from the heart of the rice germ, this oil is rich in natural antioxidants and monounsaturated fatty acids. It is ideal as a raw condiment, for browning and cooking in the oven. The high smoke point also makes it ideal for frying, especially for Tempura.

rice bran
oil



1 L
preziosa

1 L
lattina

25 L
tin

1 L
preziosa

1 L
lattina

250 ml
preziosa

500 ml
preziosa

1 L
preziosa

5 L
PET

1 L
preziosa