

# Smaf Ltd

451/A, South Circular Road  
Rialto, Dublin 8, D08KVA0



## 3-5 Lt EVO or EVOO cans



[www.smaf-ltd.com](http://www.smaf-ltd.com)

### Quick Details

- Extra-virgin:Vegan Processing Time:Depending on destination Port:Any port of Italy Supply Ability: 2 Pallets Per Week Brand Name:Smaf Ltd

Our olive oil is one of the pioneer olive groves of organic in Calabria (the 2nd Italian oil producing region, the first organic cultivation, with the absolute flag of "made in Calabria"), obtained the 1st Award for the best organic olive oil in the region (our oil has been a certified organic since 1991, one of the first certified companies). From a few shades, olive oil varieties "Carolea" have changed a lot, the whole chain up to the sales counter has been revised, in particular the various cultivation techniques (cultivation, ripening degree reached by the olives,

collection system, Storage times and conditions, oil extraction technique from olives). At one time it was too sweet and often defective due to an overly late harvest, today thanks to early harvesting (freshly picked, that is, partly green, partly purple and to a lesser extent black), technological innovation and greater attention in Crusher is much improved (more fruity oil and intense taste). It usually has a delicate scent of olive with hints of freshly cut grass and tomatoes, while in the mouth it is slightly bitter and spicy. We have been able to combine tradition and innovation by fully valorizing the qualitative parameters of its oil, managing to manage the entire production chain optimally (thanks to the management of each stage from the cultivation of its own companies to the collection , Processing and packaging), by improving agronomic processing practices, to obtain an excellent quality extra virgin. This extra virgin olive oil, which is of a higher category, comes from the Carolea native variety, an extraordinary natural rustic sculpture that has been living in the land since the ages from the remote, practically unchanged since being introduced into cultivation. Olive cultivation is favored by climatic factors and containment agents (hot and dry summers with very low humidity in the air, no irrigation crops, adequate hair ventilation by regular and accurate winter pruning), and when acting together they do not require No specific intervention. The presence of oaks is a useful companionship because they are hosts of larvae that can attack the oleaginous fly. Among the herbaceous plants the consortia was made with the tomato, which is then dried in the sun and stored in oil or made into cream. The total absence of pollution sources in the area, calcareous soil with pH 8 and the use of organic substance enriched with potassium and phosphorus, absence of any pesticide treatment, cold extraction (room temperature) immediately after harvesting , The advanced extraction technology (the most modern crusher applying the traditional method) and the natural decantation without filtration, the meticulous hygiene of the oil mill (continuous washing every day of the premises and machines) guarantee a product that transfers to the best of goodness Of all components (liposoluble vitamins, antioxidant fibers and trace elements) while maintaining a high standard of quality. Our extra virgin olive oil is available in these formats: bottles of 0.25 cl, 0.50 cl, 0.75 cl, 1.00 lt. Cans: 3.00 lt, 5.00 lt.