

# Smaf Ltd

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## Authentic Organic Extra Virgin Olive Oil From Italy, Calabria



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

### Quick Details

- Extra-virgin:Organic Vegan:Biological 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 biological extra virgin olive oil is available in these formats: bottles of 0.25 cl, 0.50 cl, 0.75 cl. Cans: 3.00 lt, 5.00 lt. Calabria is, now, the source of 25% PRODUCTION OF ITALIAN OLIVE OIL; at the same time, among the top six olive oil of the world, two are Calabrian, and, commercially, Calabrian oil is sold to wholesalers who take this dense, robust Calabrian olive oil and mix it with that of other regions. Generally speaking, Calabrian olive oil is a very safe and HEALTHY FOOD for the every-day life, providing monounsaturated fats, which can naturally lower cholesterol and risk of heart disease. Further, extra-virgin oil contains antioxidants very useful for said heart healthy. This wholesome antioxidant-rich product also contains vitamin E, renowned for its anti-cholesterol and anti anti-ageing effect. Dubbed as olive oil's most beneficial health component, its

polyphenols are potent antioxidants that neutralize free radicals in the body and reduce the risk of heart disease, high blood pressure, digestive problems and certain types of cancer. As a SYMBOL OF THE MEDITERRANEAN DIET, Calabrian extra virgin olive oil represents an important addition to export product range of Calabria. Its finest Organic Olives are carefully selected and cold pressed - enjoying all the full, fruity flavours of this healthy oil. Calabrian Extra Virgin Olive Oil have colors ranging from green to straw-yellow and has a distinct fruity flavor and aroma with a slight tinge of bitterness. After careful growing, a delicate harvesting by hand, and cold pressing in cutting-edge olive press, Calabrian extra virgin olive oil fully reflects authentic tastes and aromas of the land, where the trees grew. In fact, two mains, typical Calabrian Olive Varieties are CAROLEA and NOCELLARA. Traditionally, these two type of olive trees have always had a symbiotic relationship with grapevines. Therefore, the interaction of the plants with the nearby environment influences the low acidity and a nice depth scent combined with a certain refinement of delicate tones of the oil. Calabrian oil are normally "fruity" with hints of almonds and artichokes as well as a pleasantly spicy note. This rare spicy note is sometimes called 'pizzicante' flavour of extra virgin olive oil, and is very important as an indication that the oil is rich in polyphenols. Further, this luscious oil always features fragrant hints of almonds, basil and parsley, and notes of artichoke, lettuce, wild thistle and chicory. In GASTRONOMY Calabrian olive oil is ideal on fish and in fish sauces, but also substantial enough to match nicely with meat, game, and vegetables. Extremely tasty, this oil is ideal to enhance the flavour of a wide variety of dishes, from pasta to meat courses, cheeses and bruschettas. Especially, extra virgin olive oil from Calabria is ideal when paired with shrimp, lobster, turbot and sea bream, mushrooms, soft cheese, mayonnaise, couscous and yeast-raised cakes. Finally, sweet and fragrant, this aromatic oil will glorify the flavor of any dish to the fullest, embodying a well-balanced bitterness with a light spicy aftertaste. The typical way to produce Calabrian oil are two: MULTICULTIVAR or MONOCULTIVAR. The latter means that oil is made from a single variety of olives harvested (during the peak of Calabrian Autumn in October) from olive trees grown in the exquisite clay soil of the Calabrian region. All the extra virgin olive oils produced in Calabria derive from cold pressing of olives, without the use of heat or chemicals. This ensures that oils maintain an acidity level of less than 0.8% and retain all the positive nutritional benefits of the olives, including good cholesterol, vitamin E and anti-inflammatory properties. SMAF LTD is an intermediary of Calabrian olive oil (and of condiments based on said oil) corresponding to the trade names provided for in Directive 136/6623 / EEC, Reg. EC 2568/91 and Reg. EC 1989/03. The types we guarantee are: Extra virgin olive oil with an acidity of less than 0.8%, Virgin olive oil with an acidity up to 2%, Olive oil composed of fine oils and oils of virgin olives with an acidity not exceeding 1%, Saffron oil and derivatives of saffron oil of raw olives.