

# CASTILLO de PIÑAR

www.CastilloDePinar.com (251) 660 - 8500

## OLIVE POMACE *Commercial Cooking Oil*



20L | 10L | 5L

Type of Oil:	Olive Pomace augmented with Virgin Olive Oil
Variety of Olives:	A blend of local olives
Source:	Granada, Jaén and Cordoba
Production season:	November through January
Extraction System:	Same system as vegetable oils
Appearance:	Golden with green tones
Packaging:	5L, 10L, 20L Bag-in-box (BIB), Drums, Totes and Flexi-Tanks

**AROMA:** Very light, non-distinctive aroma.

**FLAVOR:** Mild with a hint of green olives.

**USE:** High volume deep frying operations, because of its very high smoke point (460°F). It is extremely light having almost no flavor therefore having no taste influence on the food. Because it is Olive Pomace, it offers the common traits of olives vs. other frying oils.



GRANADA



SPAIN