# RICH FLAVOUR SIMPLY GOOD!

好好的新新级站



榨油職人 Mr. Jan Kris 製洲榨油職人, 每一棵橄欖樹都是在用心種植下成長 確認每一滴橄欖油健康無污染。







### 【初榨・冷壓】

## 冷壓初榨橄欖油

油品產地:澳洲 成分: 橄欖

# Virgin Olive Oil

[Cold Press First From Olive]

- 橄欖於採收24小時內,以30度以下之低溫物理冷壓榨, 游離脂肪酸度低於2%
- 100% 第一道橄欖原油香味濃郁、風味絕佳
- 適合沾食麵包、涼拌、煎、煮、炒
- 不使用脫酸、脫膠、脫臭、脫色等化學萃取製油工序
- 製作過程無反式脂肪、無防腐劑、無人工香料與色素
- Olive has been extracted by cold pressed at temperature below 30 degrees harvested within 24 hours, the fatty acid less than 2%.
- 100% Virgin olive oil has strong and aromatic flavor.
- Suit for bread spread, salad, fried, cook, fry.
- Extraction process didn't use deacidifying, degumming, deodorizing and decoloring.
- Production process doesn't produce any trans fat, and doesn't add any preservative, artificial flavoring and artificial coloring.

國際條碼:4711175008093

國際條碼: 4711175008086 内 6 星 --裝箱數量:12瓶/箱

内 量 裝箱數量:12瓶/箱

橄欖產地西澳柏斯,

新鮮產地直送,呈現新鮮果香味,

豐富橄欖多酚的淡淡辣味,

天然橄欖果皮的淡淡苦味。

Fresh olive oil delivered straight from the Perth. Olive polyphenols from olive oil has a little spicy. Natural olive epidermis has slight bitter taste.

採摘 Harvest

製油工序

果實清洗 Wash

Manufacturing Process

冷壓研磨 Cold Grinding

攪拌 Stirring

離心 油水分離 Removing Water

沉澱 Sediment Settled

裝瓶 bottled



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### 冷壓初榨橄欖油 Virgin Olive Oil



(compare) 比較 油類 (oils)	發煙點 (smoke point)	烹飪方式 (Cookery)	營 養 (Nutritions)
橄欖油 Olive Oil	220℃	涼拌、炒菜、塗抹麵包 Salad, stir-fries.	橄欖油脂肪酸的特性在於油酸(Oleic acid)含量接近80%,另有角鯊烯(sgualene)及多種維生素及胡蘿蔔素。 The characteristic of fatty acids of olive oil is the content of oleic acid approximately 80%, and also contain sgualene and a variety of vitamins and carotene.
茶花籽油 Camellia Oil	223°C	耐儲存,耐高溫,適合作為油和 煎炸油使用。 Storable, high temperature resistance, suitable for cooking and frying.	脂肪酸構成與橄欖油有類似之處其中不飽和脂肪酸高達90%以上,主要都是單元不飽和脂肪酸-油酸,占73%之多,亞油酸含量僅為16%。 The composition of fatty acid of camellia oil is similar to olive oil, among them, unsaturated fatty acids is up to 90%, mainly oleic acid of monounsaturated fatty acids is accounting for 73%, and linoleic acid is only 16%.
大豆油 Soy bean Oil	160°C	不耐高溫,不適合用於強火爆炒 和煎炸食品。 Not resistant to high temperature, it is not suitable for fried foods.	多元不飽和脂肪酸含量較低,且飽和脂肪酸含量很低,維生素E及亞油酸含量亦不高。 Soybean Oil contain low polyunsaturated fatty acids, and low saturated fatty acids, vitamin E and linoleic acid are also not high.

材 料:香菇約400g、蒜仁2片、巴西里 2-3片

<mark>調味料:</mark>適量初榨橄欖油、有機白醋1大匙、鹽 1/4 小匙、現磨黑胡椒酌量

作 法:

1、新鮮香菇洗淨後瀝乾,切成片狀。

2、蒜仁、巴西里切成細末。

3、將香菇放入鍋子,並使用小火拌炒,菇類會漸漸出水,散發香氣和水氣。

4、再加入橄欖油、有機白醋、蒜仁、巴西里、鹽、黑胡椒拌匀後即可完成。

Ingredient: mushrooms 400g \( \) garlic 2 slices \( \) Parsley 2-3 slices.
 Sauce: Virgin olive oil, organic white vinegar 1 tbsp, salt 1/4 tsp, black pepper.

### Practice:

- 1 ` Washing fresh mushrooms and draining out the water ,then cutting into slices.
- 2 ` Cutting garlic and parsley into pieces .
- 3 > Put mushrooms in the pan with low heat frying. then mushrooms will be out of water and full more aroma.
- 4 Adding and stirring with olive oil, organic white vinegar, garlic. parsley ,salt black pepper.

(根障油読香鮮菇軽食)
Origin olive oil garlic mushrooms light meal mushrooms lig

材料:花椰菜 1/2顆、美白菇 1/2包、玉米筍 4 條、胡蘿蔔 1/2根

調味料: 橄欖油 1大匙、有機香醇豆腐乳1方塊、、白醋 2小匙、糖 1小匙、蒜泥 1粒、鹽少許

#### 作 法:

- 1、備料;胡蘿蔔切片,玉米筍切斜刀,青花菜切1口大小,美白菇撕細。
- 2、滾水加入少許鹽,將胡蘿蔔片、筍塊、青花菜水煮3分鐘,撈出瀝乾。
- 3、川燙美白菇,撈出瀝乾。
- 4、使用湯匙碾碎豆腐乳,加入所有調味料,並攪拌均均匀。
- 5、蔬菜裝盤,淋醬拌匀即成。

Ingredient: 1/2 Cauliflower, white mushroom 1/2 bag, 4 baby corn, 1/2 carrot
 Sauce: Olive oil 1 tbsp, 1 piece of preserved bean curd, organic white vinegar 2 tbsp, sugar1 tsp,a piece of garlic, salt

#### Practice:

- 1 Prepare materials: fillet of carrot, cut the babycorn into hob blocks, cut cauliflower of small pieces, julienne-cut of white mushroom.
- 2 Added few salts into boiling water ,put carrot baby corn cauliflower into boiling water. About 3 minutes and then draining.
- 3 Blanching white mushroom and then draining.
- 4 \ Using spoon to crush preserved bean curd and stirring with all seasoning.
- 5 \ Packing vegetables and dripping with sauce.

