



Overview

- Marketing Resources and Projects
- Educational Outreach & Events
- Partnerships
- Media Coverage
- Upcoming Projects and Events







Website Refresh / Nov 2015

- Improved content management system
- WordPress allows for open source flexibility for improvements
- Greater ease of membership process
- Responsive to all devices

Seal Certification	Dietary advice around fats in the U.S. is changing. In previous decades, Americans were
Olive Oil 101 ·	encouraged to consume a low fat diet, but research has pointed to the dangers of that advice and to the health benefits of consuming specific dietary fats. Today, more Americans are heeding
In the Kitchen 🔸	the advice to include more health-promoting fats in their diets such as the monounsaturated fat found in extra virgin olive oil.
Where to Buy	A Minimally-Processed, Whole Food
Latest News	Extra virgin olive all is derived from the unprocessed fruit of the clive tree. During processing, the
Industry Resources	fruit is simply crushed to extract the oil content at a temperature no higher than 86 degrees Fahrenheit, thus preserving both its nutritional benefits and complex flavors. By contrast, canola,
Media Inquiries	corn, soybean, and vegetable oils need to be chemically-extracted, refined, bleached and deodorized. With its minimal processing, extra virgin olive oil is essentially a fruit juice.
NEW! Videos	Excellent Fat Profile
Contact Us	Extra virgin olive oil contains uniquely high levels of oleic acid, about 75%, compared to 80% in canola and corn oils. This monounsaturated fat helps reduce overall blood cholesterol levels by
FOLLOW US	lowering LDL (often referred to as "bad") cholesterol levels in the blood while maintaining and, even increasing, HDL (often referred to as "bad") cholesterol levels in the blood while maintaining and,



























































