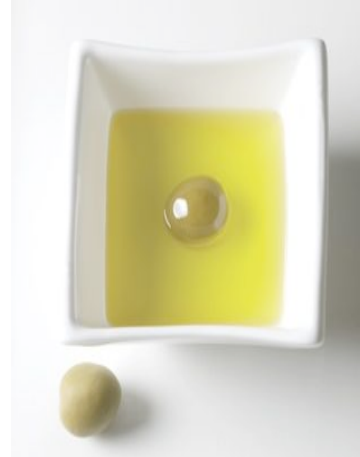




Australian Extra Virgin Olive Oil



The pristine environment of Australia goes hand in hand with its strong reputation for the production of quality food and agriculture. The wine industry has been the most recent to experience the impact of Australia's great natural assets and it was only a matter of time before Australia entered the large and established olive oil market. Olive growing is now the largest new horticultural industry in Australia.

Australian oils are generally different from those produced in Europe, Australian oils retain unique flavours. Australian Oils retain a long shelf life which is due to the oil's high natural antioxidant and polyphenol properties. The key difference between Australian olive oils and European oils is how they are made, and this directly affects how they taste and therefore how the oils can be used:

- In Australia trees are grown differently; meaning we can harvest the olives quickly to make very fresh premium oils. Olives are generally pressed and made into oil within 12 - 24 hours of harvesting them from the tree.
- Australian Oils are counter-seasonal to European Olive oils. Australian oils are freshly produced in the European summer, rather than their winter.
- Certain olive tree cultivars behave differently here so we can produce unusual but desirable flavours and aromas.
- Australian oils tend to have a lightness about them.
- Australia is engaged in producing high quality not large quantities, most Australian oil produced is Extra Virgin grade



Varona Fine Foods is a broker of quality Australia Extra Virgin Olive Oil and regularly consolidates and supply's international and domestic Bulk Oil Markets. Adam Wilson was involved in the first Australian export shipment to Italy after creating relationships with major purchasers in Italy in 2005.

If you want to know about Australian Olive oils please email and ask, we have the passion and the knowledge to answer all your questions!