

The image features a repeating pattern of green olives on a light beige background. In the center is a circular emblem with a brown background, containing several olive leaves in shades of grey and black. The brand name 'Basso' is written in a stylized, outlined font across the center of the emblem, flanked by two horizontal white lines. Below the brand name, the text 'OLIO DAL 1904' is printed in a smaller, simple font.

Basso®

OLIO DAL 1904



The thread of our history

The history of Olio Basso begins in 1904 in Irpinia, a proud and rich land that is the birthplace of our founder, Fedele. Since then, the Basso family has been working with care and dedication to provide clients with high-quality, healthy, and authentic oils. These oils are produced from the finest olives, harvested from selected regions, with a strong commitment to respecting both



the environment and the people involved. Through transparency, honesty, and a daily commitment to sustainability, we offer an oil rich in aroma, flavor, and history. Nowadays, our family's passion, combined with advanced technology, enables us to provide professionals with a diverse range of products, that meet the needs of a demanding and evolving market.





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We have developed a specific range of oils using carefully selected raw materials and accurate eco-friendly processing methods. Furthermore, our contemporary and distinctive design adds a unique vitality to our packaging, enhancing the customer experience with its cheerful and light aesthetic, beyond just taste.

The taste of choosing

Given our careful selection of raw materials, our products are distinguished by excellent nutritional values and refined organoleptic qualities. They are the ideal ingredient to add flavor and zest to any recipe. Perfect for cooking and for raw use where they release their full aromatic potential, enhancing dishes with taste and delicacy.



Extra virgin olive oils





The pattern of our new intense green bottle, is a tribute to nature, to the territory and to our family's history. The olive, the fruit that made us who we are, assumes a central role on our new packaging. A design with a strong visual impact that aims to communicate the high quality of the extra virgin olive oils that make up this range.



Italian extra virgin olive oil

100% italian
product

Ideal for raw seasoning sauces,
soups, roast meats, grilled
vegetables and bruschettas.





1L, 750ml, 500ml, 250ml Glass bottle

Product:

Extra virgin olive oil
100% Product of Italy.

Main cultivars:

Coratina - Carolea - Ogliarola.

Origin of raw materials:

Calabria, Apulia.

Processing type:

This product is obtained from Italian olives harvested at the right point of ripeness and quickly milled using a mechanical cold extraction process ($T < 27^{\circ}\text{C}$)

Organoleptic properties:

A superior quality product obtained from a careful selection of oils that best represents our idea of Italian oil with a strong taste. It has a fresh intense fruitiness and a balanced taste, combined with character, a medium intensity bitterness and spiciness, enhanced by pleasant vegetable notes.

Also available



5L tin



Classic extra virgin olive oil



Suitable
for all uses

both for raw seasoning of meat,
fish and vegetable-based foods,
and for cooking sauces, soups
and side dishes enriching and
enhancing the taste.



1L, 750ml, 500ml, 250ml glass bottle

Product:

Extra virgin olive oil of European Union.

Main cultivars:

Arbequina, Hojiblanca, Ogliarola, Coratina, Koroneiki.

Origin of raw materials:

Spain, Italy, Greece.

Processing type:

Product is obtained from Spanish, Italian and Greek olives harvested at the perfect point of ripeness and quickly milled using a mechanical cold extraction process. ($T < 27^{\circ}\text{C}$).

Organoleptic properties:

A well-balanced blend of carefully selected extra virgin olive oils which can always satisfy the taste of the consumer, who can recognize and appreciate the consistency of aromas and flavors over time. It is an extra virgin with a medium fruitiness, rich aromatic notes and a slightly spicy taste combined with a pleasant bitterness that complements the sweet almond and green grass notes.

Also available



5L, 3L, 1L tin

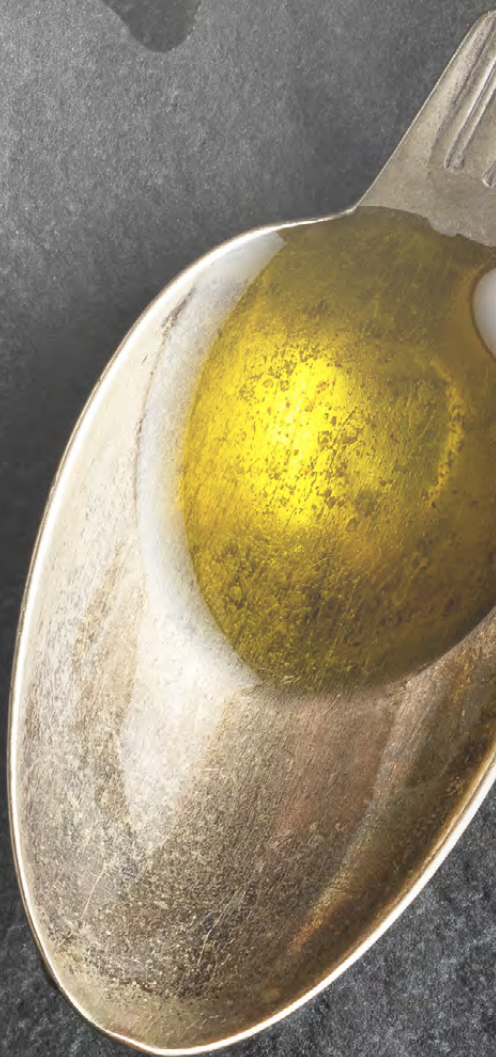


5L, 3L, 2L, 1L, 500ml, 250 ml PET



Unfiltered extra virgin olive oil

The extra virgin olive oil “Fedele” is our unfiltered oil, full-bodied oil with a distinct character and a fruity essence. Obtained by mixing the best oils from Italian, Greek and Spanish olives.





1L, 500ml glass bottle

Product:

Unfiltered extra virgin olive oil of European Union.

Main cultivars:

Arbequina, Coratina, Koroneiki.

Origin of raw materials:

Spain, Italy, Greece.

Processing type:

A product is obtained from olives harvested slightly unripe and pressed within 4 hours using a mechanical cold extraction process ($T < 27^{\circ}\text{C}$). The oil obtained is bottled raw as produced by the mill.

Organoleptic properties:

A cloudy product due to the myriad of suspended solid particles from the freshly pressed olives, such as bits of skin, stone, and pulp that bind together the typical aromas and flavors of the fresh fruit. The presence of this precious material gives the oil a considerable nutritional and health value due to the additional antioxidant and vitamin substances linked to it.

The unfiltered Basso has a medium fruitiness combined with leaf notes.

Its taste is mellow, with a well-balanced bitterness and spiciness, enhanced by hints of bitter vegetables.

Also available



1L, 500ml glass bottle



Italian organic extra virgin olive oil

To benefit from the genuineness of this product, we recommend using it raw to season all kinds of dishes, particularly to those who prefer a healthy diet.



1L, 750ml, 500ml glass bottle

Product:

Italian organic extra virgin olive oil.

Main cultivars:

Coratina, Ogliarola.

Origin of raw materials:

Apulia.

Processing type:

This product is obtained from Italian olives harvested slightly earlier than fully ripe to obtain the maximum content of vitamins and antioxidant substances. The olives are milled within 4 hours using a mechanical cold extraction process ($T < 27^{\circ}\text{C}$).

Organoleptic properties:

An extra virgin olive oil produced from Italian olives grown in Apulia, according to the criteria of organic farming, without the use of pesticides and other chemical substances.

The absence of residues of these substances is strictly controlled and certified along the entire supply chain.

The «Basso 100% Italian Organic Extra Virgin Olive Oil» is characterised by an intense fruitiness with very pleasant and persistent vegetal and artichoke notes that combined create a flavor in which the well-balanced bitter and spicy aromas are softened by a sweet almond taste.





Classic organic extra virgin olive oil

To benefit from the genuineness of this product, we recommend using it raw to season all kinds of dishes, particularly for those intended to children, pregnant women and elderly people.





1L, 750ml, 500ml glass bottle

Product:

Organic extra virgin olive oil.

Main cultivars:

Hojiblanca, Coratina, Koroneiki.

Origin of raw materials:

Spain, Italy, Greece.

Processing type:

Olives from Mediterranean countries are harvested slightly before full ripeness to preserve the typical aromatic profile of each individual origin.

The olives are milled within 4 hours using a mechanical cold extraction process ($T < 27^{\circ}\text{C}$).

Organoleptic properties:

A product obtained from a careful selection and blend of oils from 100% organic olives coming from the above-mentioned Mediterranean countries.

These olives are grown following the criteria of organic farming, without the use of pesticides and other chemical substances.

The absence of residues of these substances is strictly controlled and certified along the entire supply chain.

The «Basso Organic Extra Virgin Olive Oil» has a medium-intensity fruitiness with green olive notes in perfect harmony with pleasantly sweet, slightly bitter and spicy flavors.





Specials





JAR

100% Italian unfiltered extra virgin olive oil.

Size:
750ml ceramic



FLASK

100% Italian unfiltered extra virgin olive oil.

Size:
2L, 1L glass bottle



RAJA

OIL
100% Italian Extra Virgin Olive Oil. Also available for European Union Extra Virgin Olive Oil.

VINEGAR
Balsamic Vinegar of Modena.

Size:
250ml glass bottle with an anti-overflow cap



SPRAY

OIL
Extra virgin olive oil from the European Union.

Size:
200ml PET



MINIATURES

OLIO
100% Italian Extra Virgin Olive Oil. Also available for European Union Extra Virgin Olive Oil.

Size:
20ml PET



SACHETS

OIL
Extra virgin olive oil from the European Union.

VINEGAR
Balsamic Vinegar of Modena.

Size:
10ml sachet

Flavored oils





The Basso extra virgin olive oil combined with a variety of aromas from selected ingredients, creates a balanced combination of flavors that can enhance any recipe. The horizontal stripes on the packaging, featuring the aromatic ingredient's reference color, provides a striking visual appeal.

Dressing with extra virgin olive oil



WITH CHILI PEPPER

Organoleptic profile: “Basso Chili Pepper Oil” is characterised by a fiery-red color and a spicy aroma. Its intense and persistent spicy flavor is appreciated by those who prefer to enrich their dishes with a lively and exciting taste.

Size:
250ml glass bottle



WITH LEMON

Organoleptic profile: The “Basso Lemon Flavored Extra Virgin Olive Oil” is characterized by the herbaceous fruity aroma of the extra virgin olive oil that creates a perfect union with the fresh and intense scent of lemon essence. This condiment has a clear brilliant color and a sparkling aroma. Its strong flavor gives dishes a refined freshness that evokes the summery scents typical of coastal areas.

Size:
250ml glass bottle



WITH GARLIC

Organoleptic profile: The presence of garlic adds an indistinguishable pungent smell and a characteristic slightly spicy flavor to this condiment, combined with the fruity aroma and the slightly bitter taste of the extra virgin olive oil.

Size:
250ml glass bottle



WITH TRUFFLE

Organoleptic profile: A product that combines the intense and unique flavor of truffles with the delicate fruity taste of the extra virgin olive oil. Characterized by a penetrating and persistent aroma, it has an unmistakable flavor reminiscent of the earth and Italian woods.

Size:
250ml glass bottle



WITH BASIL

Organoleptic profile: A product characterised by the presence of basil, that makes this condiment unique in flavor and taste. The spicy and refreshing notes of basil make this oil ideal for adding an inimitable flavor to any dish, particularly enhancing all typical dishes of our gastronomical tradition.

Size:
250ml glass bottle



WITH PORCINI MUSHROOM

Organoleptic profile: The Basso Porcini Mushroom Oil, characterized by a full intense taste, is the perfect combination of the herbaceous notes of extra virgin olive oil and the characteristic fragrance and sweetness of porcini mushrooms. The enveloping persistent aroma is reminiscent of the smell of hazelnuts.

Size:
250ml glass bottle



WITH OREGANO

Organoleptic profile: The presence of oregano enhances this condiment with its typical, pleasant aromatic note. The Oregano Extra Virgin Olive Oil is a fragrant oil with an intense flavor, made from one of the most popular spices in the Mediterranean cuisine. It is ideal for seasoning summer vegetables, especially courgetters, aubergines, tomatoes and peppers but it also matches perfectly with cheese, boiled potatoes and game dishes.

Size:
250ml glass bottle



WITH ROSEMARY

Organoleptic profile: A condiment that combines the aromas of extra virgin olive oil with the intense, earthy flavor of rosemary, creating an oil with a rich, strong flavor profile. Due to these characteristics and its versatility, it is an excellent ally in the kitchen, allowing everyone to create quality dishes experimenting with new combinations. Rosemary olive oil is perfect for seasoning meats, roasted potatoes and grilled vegetables and is ideal for marinating and browning meat, fish and vegetables. It is also recommended raw on bruschetta, bread croutons, for use in soups, pizzas and focaccias to add a final aromatic touch.

Size:
250ml glass bottle



The “Sabino Basso, Selections of Italy” line is distinguished by its careful selection of the finest PDO and PGI oils from Italy, offering a real journey of the country’s premier olive oil regions.





Sabino Basso



PGI and PDO italian selection



BALSAMIC VINEGAR OF MODENA PGI

Origin: Italy - Modena

Organoleptic profile: With its singular and versatile flavor profile, Sabino Basso Balsamic Vinegar of Modena PGI is an essential ingredient in the kitchen. Its roundness and pleasant sweet-and-sour contrast, unique and embracing, emphasizes the taste of the food enriching every dish. Thanks to its unique consistency, it can add new notes of flavor to the most different dishes and experiment with new pairings.

Size:
500ml glass bottle



EXTRA VIRGIN OLIVE OIL - PRODUCT OF ITALY

Origin: Regione Puglia e Calabria

Olives variety: Coratina, Ogliarola, Carolea

Organoleptic profile: Obtained from a careful selection of oils mainly from Puglia and Calabria, the varieties «Coratina», «Ogliarola» and «Carolea» are mixed according to precise proportions in order to obtain an oil with an intense but fresh and fruity taste and a flavor given by all the typical scents of southern Italy, characterized by mid-intensity bitterness and spiciness, enriched by pleasant vegetable notes.

Size:
500ml glass bottle



EXTRA VIRGIN OLIVE OIL - PDO TERRA DI BARI CASTEL DEL MONTE

Origin: Region Puglia - Territory North of Bari - Area Castel Del Monte

Olives variety: Coratina

Organoleptic profile: Produced from olives of the Coratina variety from the northern territories of Bari, it has a green color with yellow reflections. The lively fruitiness of green olives, with slight hints of almond, combines with the typical bitterness and spiciness. Intense but balanced, it is accompanied by pleasant hints of bitter vegetables and artichokes. This oil is characterized by a high content of polyphenols and natural antioxidants that prolong the shelf-life of the oil and delay the cellular aging of our bodies.

Size:
500ml glass bottle



EXTRA VIRGIN OLIVE OIL - PDO PENISOLA SORRENTINA

Origin: Region Campania - Territory of Napoli - Area Sorrento Peninsula

Olives variety: Minucciola

Organoleptic profile: The protagonist of this oil is the «Minucciola» variety of olives. The oil shows a beautiful straw yellow color and has a delicate peculiar fruity flavor characterized by hints of rosemary, mint and lemon, typical of the Sorrento Peninsula. The taste is sweet and delicate with a low intensity of bitterness and spiciness, and it creates a sweet harmony with strong hints of aromatic herbs.

Size:
500ml glass bottle



EXTRA VIRGIN OLIVE OIL - PDO CILENTO ORIGIN

Origin: Cilento area in the region of Campania
Olives variety: Frantoio, Leccino, Ogliarola
Organoleptic profile: The olives used for the production of this oil come from the Cilento area, in Salerno's province. The prevalent varieties used are «Frantoio», «Leccino» and «Ogliarola». The oil is yellow with green reflections, and has a medium or light fruitiness with notes of green leaves. The bitter and spicy taste of medium intensity is accompanied by a pleasant almond aftertaste, with light hints of pine nuts.

Size:
500ml glass bottle



EXTRA VIRGIN OLIVE OIL - MONOCULTIVAR RAVECE

Origin: Irpinia area in the region of Campania
Olives variety: Ravece
Organoleptic profile: The olives of the «Ravece» variety are found almost exclusively in the province of Avellino. The oil has a green color, more or less vivid, and has an intense and elegant olive fruitiness with a clear herbaceous aroma, and distinct hints of green tomato. The taste, bitter and spicy thanks to the high content of polyphenols, is intense but balanced with hints of tomato leaves and artichokes.

Size:
500ml glass bottle



EXTRA VIRGIN OLIVE OIL - PDO CAMPANIA

Origin: Campania region
Varietà delle olive: Minucciola, Rotondella, Carpellesse, Ogliarola campana
Organoleptic profile: A blend of the main olive varieties from Campania, this oil is characterized by a straw-yellow color with green reflections. A scent of fruitiness from freshly picked olives of medium intensity is perceptible both to the nose and to the taste, where the aromatic component is accompanied by a perfectly balanced perception of «bitterness» and «pungency». A product ideal for dressing any type of mixed salad, boiled vegetables, vegetable soups, minestrone, and raw fish in order to enhance the flavors without covering them.

Size:
500ml glass bottle



EXTRA VIRGIN OLIVE OIL - PGI SICILIA

Origin: All the territory of Sicily region
Olives variety: Biancolilla and Cerasuola
Organoleptic profile: Biancolilla and Cerasuola are the main varieties used for this oil. The color is golden yellow with green reflections. The fruitiness, intense and complex, opens with strong hints of fresh grass and unripe tomato. The taste is sweet and elegant, with tones of fresh grass, unripe tomato and thistle enlivened by light spicy notes and a slightly pronounced bitterness.

Size:
500ml glass bottle

All purpose products





These products are versatile and ideal for a variety of Italian and international recipes, and are also excellent when used raw. The packaging uses distinctive patterns and colors to make each oil in this range stand out.



Olive oil

This product is particularly well-suited for seasoning dishes where the original flavor wants to be preserved. It is also excellent for frying a variety of foods. Its neutral taste makes it a great ingredient for preparing vegetables preserves in oil.





1L, 750ml, 500ml, 250ml glass bottle

Also available
in a dark bottle version

Product:
Olive Oil.

Main cultivars:
Multivariety olives.

Origin of raw materials:
Spain and Italy.

Processing type:
This oil is the result of a blend of refined olive oil and extra virgin olive oil and it is produced in the refinery from virgin or lampante oil, through a refining process that includes deacidification treatments to reduce acidity, deodorisation to remove volatile compounds responsible for unpleasant odors and bleaching to remove brown compounds produced by oxidative processes. The refined olive oil thus obtained is delivered to Basso and subsequently blended with extra virgin olive oil of EU origin, in order to restore some of the lost beneficial substances and therefore become olive oil.

Organoleptic properties:
This oil is characterized by a slight olive flavor and a very delicate taste that leaves the savor and the smell of food almost intact.

Also available



5L, 3L, 1L Tin



5L, 3L, 2L, 1L, 500ml, 250ml PET



Pomace olive oil

Pomace Olive Oil is ideal for frying a wide range of foods. It is especially effective as an ingredient in oven-baked products (focaccias, bread, taralli, biscuits etc.) providing a friability comparable to that given by butter. Its neutral taste also makes it suitable for seasoning dishes where the original flavor wants to be maintained.



1L, 750ml, 500ml, 250ml glass bottle

Also available
in a dark bottle version

Product:

Pomace Olive Oil.

Main cultivars:

Multivariety olives.

Origin of raw materials:

Spain and Italy.

Processing type:

Pomace olive oil derives from the “pomace”, the solid sub-product of the extra virgin olive oil extraction process, which consists of fragments of kernel, skin films, and parts of pulp that the mills deliver to the refineries. The pomace still contains 5-10% of oil which is extracted using the hexane solvent until crude pomace oil is obtained. The product obtained undergoes the various stages of the refining process that includes deacidification treatments to reduce acidity, deodorisation to remove volatile compounds responsible for unpleasant odors and bleaching to remove brown compounds produced by oxidative processes. The final product is refined pomace olive oil and it is delivered to Basso. Subsequently, it is blended with extra virgin olive oil of EU origin in order to restore some of the lost beneficial substances and thus become pomace olive oil.

Organoleptic properties:

This oil has a neutral taste that does not cover and does not alter the flavors and smells of dishes.

Also available



5L, 3L, 1L Tin



5L, 3L, 2L, 1L, 500ml, 250ml PET



Grapeseed oil

To fully benefit from its polyphenolic content, it is best to use it mostly uncooked, such as in salads, on vegetables or with cheese. However, it can also be used for frying due to its high smoke point (235°C) and relatively good stability over time.





1L, 750ml, 500ml, 250ml glass bottle

Also available
in a dark bottle version

Product:

Grapeseed oil.

Processing type:

Grapeseed oil is produced from the dried seeds of grapes (*Vitis vinifera* L.), called grapeseeds, through a prior solvent extraction. The crude oil obtained undergoes a refining process until a clear, straw-yellow oil is obtained, free of unusual odours and flavors and with chemical characteristics that comply with legal requirements.

Organoleptic properties:

Grapeseed oil is straw yellow in color with green hues and has a neutral odor and flavor.

Also available



5L PET



Avocado oil

Due to its high oleic-acid and natural polyphenolic content, Avocado oil closely resembles olive oils. Its versatility and composition make it a great choice for raw seasoning of fish, white meats, and other delicate flavored dishes. Additionally, Avocado oil is suitable for frying because of its resistance to high temperatures (270°C).





1L, 750ml, 500ml, 250ml glass bottle

Also available
in a dark bottle version

Product:

Avocado Oil.

Processing type:

Avocado oil is extracted from the pulp of the *Persea Americana* fruit. The crude oil obtained is then refined, resulting in a clear, yellow oil with green hues, free of old odors and unusual flavors.

Organoleptic properties:

Avocado oil is a yellow oil with green hues and a neutral smell and taste.





Blends



Basso blends combine the benefits of sunflower oil, which is high in unsaturated fatty acids (in average 32% oleic acid and 52% linoleic acid), with the nutritional values of olive oils, (extra virgin olive oil or pomace olive oil) which are rich in micronutrients. These blends also provide antioxidant molecules, notably vitamin E, which is present in sunflower oil at levels four times higher than in extra virgin olive oil.

Product:

Blend of sunflower oil and extra virgin olive oil.

Processing type:

This blend of sunflower oil and extra virgin olive oil is prepared by combining these two oils in pre-established proportions, with the aim of obtaining a well-balanced blend thanks to the presence of refined sunflower oil, neutral in taste and smell and free of any defects. Extra virgin olive oil is added to refined sunflower oil, creating a balanced blend with a light fruitiness that does not alter the flavor of the food, pleasing even the most delicate palates.



1L, 500ml, 250ml Glass bottle

Also available

5L, 3L, 2L PET

Product:

Blend of sunflower oil and pomace olive oil.

Processing type:

This blend of sunflower oil and pomace olive oil is prepared by combining these two oils in pre-established proportions, with the aim of obtaining a well-balanced blend that maintains the sweet flavor of the two refined oils blended. The use of olive-pomace oil gives the blend a slight hint of olive that confers structure to the finished product.

Also available

1L, 500ml, 250ml Glass bottle



5L, 3L, 2L PET

Seed oils





Rich in vitamins and omega-3 fats, the products in this line are perfect for healthy and light cooking. The bottle features a new shape and a white sleeve (except for the frying variant) with a distinctive design that displays large images of the product's base ingredient.



Sunflower oil



Basso's sunflower seed oil is best used raw to fully benefit from its high vitamin E content. It's ideal for seasoning salads or cold dishes, preparing vegetable preserves and as an emulsifier for sauces.





1L PET sleevever

Product:

Sunflower Oil.

Processing type:

Sunflower seed oil is produced from the dried seeds of *Helianthus Annus* through a prior solvent extraction. The crude oil obtained undergoes a refining process until a clear, straw-yellow oil is obtained, free of unusual odours and flavors and with chemical characteristics that comply with legal requirements.

Organoleptic properties:

Sunflower Oil is characterized by a very light straw yellow color and has a neutral smell and taste.

Also available



20L PET



10L PET



5L PET



1L PET



Peanut oil

Basso's peanut seed oil, with its high smoke point and resistance to thermal degradation, is well-suited for frying. It can also be used raw for preparing vegetable preserves, accompaniment sauces and mayonnaise or a substitute for butter in desserts.



1L PET sleeve

Product:

Peanut Oil.

Processing type:

Peanut oil is produced from the dried seeds of *Arachis Hypogaea* through a prior solvent extraction. The crude oil obtained undergoes a refining process until a clear, straw-yellow oil is obtained, free of unusual odours and flavors with chemical characteristics that comply with legal requirements.

Organoleptic properties:

Peanut Oil is characterized by a very light straw yellow color and has a neutral smell and taste.

Also available



20L PET



10L PET



5L PET



1L PET



Corn oil

Basso's corn oil, with its moderate vitamin E content, is best used raw to season cold or cooked dishes where the aromas and flavors want to be preserved.

It is not recommended for frying due to its lower resistance to high temperatures.





1L PET sleeve

Product:

Corn Oil.

Processing type:

Corn oil is produced from the dried seeds of Zea Mais L. through a prior solvent extraction. The crude oil obtained undergoes a refining process until a clear, yellow oil is obtained, free of unusual odours and flavors and with chemical characteristics that comply with legal requirements.

Organoleptic properties:

Corn seed oil is characterized by a yellow color and a neutral smell and taste.

Also available



5L PET



1L PET



Soybean oil

Basso's soybean oil is best used raw to season cold or cooked dishes where the aromas and flavors want to be preserved. It is not recommended for frying due to its low content of antioxidant substances, such as vitamin E.



1L PET sleeve

Product:

Soybean Oil.

Processing type:

Soya Oil is produced from the dried seeds of Glycine Max. L. through a prior solvent extraction. The crude oil obtained undergoes a refining process until a clear, yellow oil is obtained, free of unusual odours and flavors and with chemical characteristics that comply with legal requirements.

Organoleptic properties:

Soybean Oil is characterized by a yellow color and a neutral smell and taste.

Also available



5L PET



High oleic sunflower oil

High oleic sunflower oil is ideal for seasoning cold dishes, maximizing its vitamin E content and high concentration of monounsaturated fatty acids, particularly oleic acid, which supports the production of good cholesterol (HDL). It is perfect for salads, vegetable preserves and as a base for sauces. Its high oleic acid content also makes it more stable for frying, reducing oxidation and degradation, producing fewer toxic substances.





5L PET

Product:

High Oleic Sunflower Oil.

Processing type:

High oleic acid sunflower oil is produced from the dried seeds of *Helianthus Annus* with a high oleic acid content through a prior solvent extraction. The crude oil obtained undergoes a refining process until a clear, straw yellow oil is obtained, free of unusual odours and flavors and with chemical characteristics that comply with legal requirements.

Organoleptic properties:

High Oleic Sunflower Oil is characterized by very light straw yellow color and has a neutral smell and flavor.

Also available

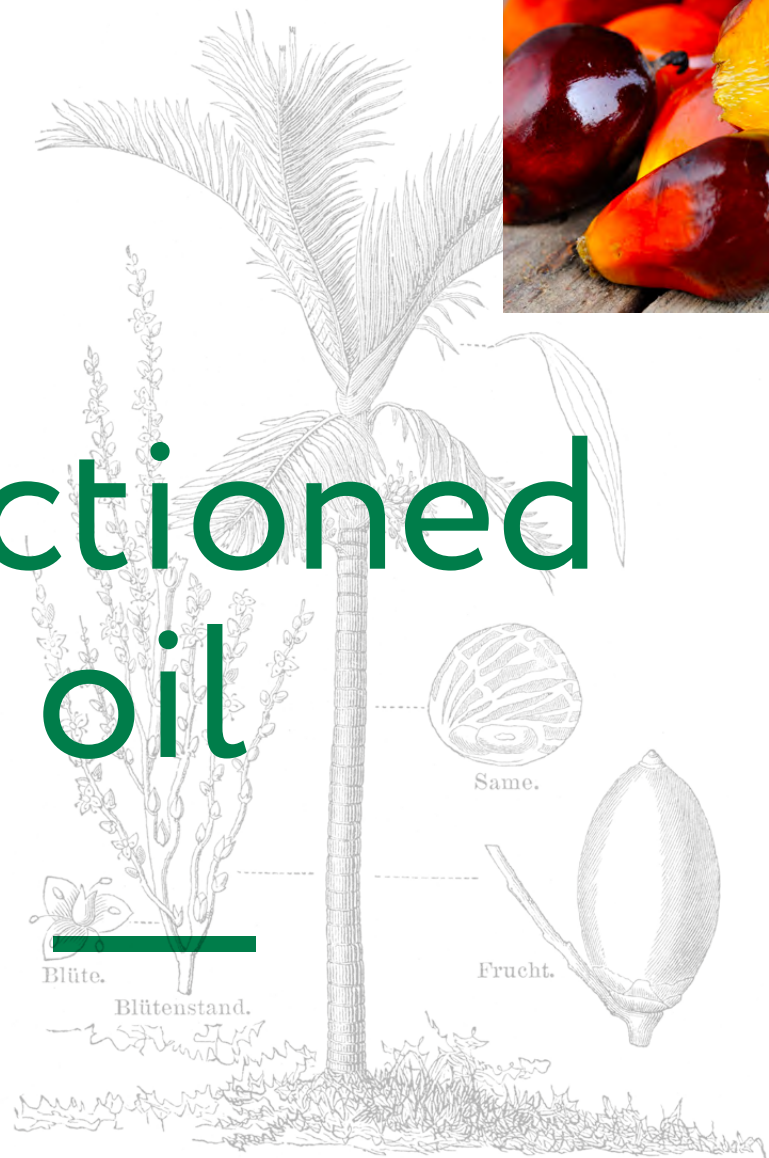


20L PET



10L PET

Bifractioned palm oil



Bi-fractioned palm oil is a suitable alternative to animal originated fats. It is ideal for industrial production of oven-cooked products, for catering and for frying. Its unique, almost “creamy” consistency, enhances the compactness of preparations, increasing their crunchiness and friability. This makes it especially effective for baking desserts such as biscuits and croissants.



25L tin

Product:

Bifractionated palm oil.

Processing type:

Bifractionated palm oil is extracted from the pulp of the *Elaies Guineensis* fruit. The crude oil obtained is then subjected to a fractionation process and subsequently refined to obtain a clear, yellow oil with green hues, free of unusual odours and flavors.

Organoleptic properties:

Bifractionated Palm Oil is characterized by a yellow color with green hues and is free of unusual odours and flavors.





Frittò Seed oil for frying

Basso's Frittò combines high oleic sunflower oil, grapeseed oil and tocopherols, making it perfect for achieving light, crunchy and fragrant fried foods. Developed with the support of the University of Molise's agriculture, environment and foods department, Frittò sets itself apart for the high content of oleic acid, over 81%, which not only provides a source of omega-9 but also ensures an excellent thermal stability and resistance to degradation during cooking, minimizing foam and unpleasant odors.





1L PET sleeve

Product:

Frittò.

Processing type:

A product obtained by blending high oleic sunflower oil and grape seed oil in proportions to ensure an 81% higher oleic acid content, antioxidants (E306).

Cooking use:

Designed for healthy and crispy frying, Frittò's formulation contains antioxidant properties due to the presence of tocopherols. It reaches a smoke point at 230° but it is recommended to not exceed a temperature of 180° for frying safely.

Also available



20L PET



10L PET



5L PET

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This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



We are located
in the Campania
region.





PACKAGING
TECHNICAL
INFORMATION



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