

# FREOLI

## A BEAUTIFUL ITALIAN HISTORY, IN OLIVE OIL

For three generations Freoli has been synonymous with quality, elegance, and tradition in the world of olive oil.

The plant processes more than 100 tons of olive oil per day and is the only Italian company that proudly manages the entire production cycle: from cultivation to conditioning, from bottling to sale (bottled or in bulk).

The Freoli range ranges from extra virgin olive oil to pure olive oil, up to refined olive oils and olive pomace oil; therefore, offers a large selection of tastes and flavors, starting from the 250 mL bottle up to the 1000 L tank.

The strong and long experience of the company ensures total control of the production cycle, from the raw material to the finished product: the characteristics of Freoli oil have been built over time with constant evolution, through research and analysis, to ensure the best quality.

Born as a small crusher, Freoli is proud of its own cultivations of crops and olives, refineries and establishments capable of exporting its products to France, Germany, Brazil, New Zealand, USA, Serbia and many others.



**BRCS**



Frediani & Del Greco S.r.l. - Via di Coselli 19, Z.I. Guamo, 55060 Capannori (LU), Italy

Phone: +39 0583 403400 - Fax: +39 0583 947009

e-mail: [freoli@tin.it](mailto:freoli@tin.it) - website: [www.freoli.it](http://www.freoli.it)

## Extra Virgin Olive Oil | 100% Product of Italy



Superior category, 100% Italian extra virgin olive oil obtained directly from olives and exclusively through mechanical process in order to guarantee the quality of the final product.

### PACKED IN BOTTLES

250 ml, 500 ml, 750 ml, 1 liter

### PRODUCTION AREAS

Italy

### MAIN CULTIVAR

coratina and ogliarola

### EXTRACTION

through a continuous, cold cycle

### HARVESTING

manual stripping and/or mechanical harvesting

### TASTE

intense, fruity, bitter and spicy

### TIPS

Perfect with recepices that need a raw seasoning. Its slightly fruity notes, in fact, give the dish an extra touch of originality.

## Extra Virgin Olive Oil | Selection U.E.



Superior category olive oil obtained from Extra Virgin Olive Oils of the European Union, directly from the olives and exclusively through mechanical means from organic farming to guarantee the quality of the final product.

### PACKED IN BOTTLES

250 ml, 500 ml, 750 ml, 1 liter

### PRODUCTION AREAS

Italy, Greece, Spain, Portugal

### MAIN CULTIVAR

Arbequina, Koroneiki, Leccina (origin European Union)

### EXTRACTION

through a continuous, cold cycle

### HARVESTING

manual stripping and/or mechanical harvesting

### TASTE

slightly fruity, bitter and slightly spicy

### TIPS

Perfect with any recipe, its simple taste makes it ideal for all types of combination as it does not cover the taste of other ingredients.

## Extra Virgin Olive Oil | Organic Selection



Extra Virgin Olive Oil from organic farming, obtained from Extra Virgin Olive Oils from the European Union, directly from the olives and exclusively through mechanical process to guarantee the quality of the final product.

The Frediani & Del Greco extra virgin organic oil is certified and guaranteed according to the CE Reg. 834/2017 standards and also certified by ICEA (IT BIO 006).

### PACKED IN BOTTLES

250 ml, 500 ml, 750 ml, 1 liter

### PRODUCTION AREAS

Italy, Greece, Spain, Portugal

### MAIN CULTIVAR

Ogliarola, Coratina and Arbequina

### EXTRACTION

through a continuous, cold cycle

### HARVESTING

manual stripping and/or mechanical harvesting

### TASTE

fruity, bitter and slightly spicy

### TIPS

it has the typical colour and texture of organic oil, particularly full-bodied and natural. This oil is perfect with any traditional dish but fruit with original and spicy ones, too.

## Extra Virgin Olive Oil



Extra virgin olive oil with a balanced, harmonious and full taste, combined with notes of freshness that recall the scent of cut grass. It makes this extra virgin olive oil a timeless product: what you would expect from a true classic. Ideal for raw dressing, salads and to enrich sauces, roasts and side dishes.

### AVAILABLE FORMATS

1L

5L

|                            |                             |                            |                             |
|----------------------------|-----------------------------|----------------------------|-----------------------------|
| <b>Selling unit</b>        | Bottle square standard      | <b>Selling unit</b>        | Lithographed tin            |
| <b>Bottle size</b>         | H 24 cm x L 8 cm x P 8 cm   | <b>Tin size</b>            | H 32 cm x L 15 cm x P 12 cm |
| <b>EAN code</b>            | 8 002336 331041             | <b>EAN code</b>            | 8 002336 001098             |
| <b>Net weight</b>          | 0,916 Kg                    | <b>Net weight</b>          | 4,580 Kg                    |
| <b>Carton</b>              | 12 bottles x 1 L            | <b>Carton</b>              | 4 tins x 5 L                |
| <b>Carton size</b>         | H 25 cm x L 24 cm x P 32 cm | <b>Carton size</b>         | H 33 cm x L 31 cm x P 25 cm |
| <b>Gross weight carton</b> | 16 Kg                       | <b>Gross weight carton</b> | 20 Kg                       |
| <b>Pallet</b>              | EPAL 80x120                 | <b>Pallet</b>              | EPAL 80x120                 |
| <b>Cartons for pallet</b>  | 45                          | <b>Cartons for pallet</b>  | 44                          |

# Olive Oil



The olive oil is light and sweet on the palate, thanks to a blend of refined olive oils with the addition of extra virgin oil. Due to its features it is the ideal oil/season for all kinds of cooking because it holds up well at high temperatures, without overwhelming the taste and aromas of the various dishes. Thanks to its high boiling point, it can withstand the highest degrees. This makes it perfect for fries dishes such as fried potatoes and fish rings

## AVAILABLE FORMATS

1 L

|                     |                             |
|---------------------|-----------------------------|
| Selling unit        | Bottle square standard      |
| Bottle size         | H 24 cm x L 8 cm x P 8 cm   |
| EAN code            | 8 002336 002040             |
| Net weight          | 0,916 Kg                    |
| Carton              | 12 bottles x 1 L            |
| Carton size         | H 25 cm x L 24 cm x P 32 cm |
| Gross weight carton | 16 Kg                       |
| Pallet              | EPAL 80x120                 |
| Cartons for pallet  | 45                          |

## Pomace Olive Oil



The olive pomace oil is an oil with a distinctive and light flavor. It is obtained from the union of oils, which are obtained from the processing (cycle) of olive pomace and virgin oils.

The olive pomace oil, thanks to its delicate taste and high content of linoleic acid, is perfect for preparations such as bread, focaccia, biscuits and fragrant taralli, in which it manages to give a high crunchiness and friability.

### AVAILABLE FORMATS

1 L

|                            |                             |
|----------------------------|-----------------------------|
| <b>Selling unit</b>        | Bottle square standard      |
| <b>Bottle size</b>         | H 24 cm x L 8 cm x P 8 cm   |
| <b>EAN code</b>            | 8 002336 003047             |
| <b>Net weight</b>          | 0,916 Kg                    |
| <b>Carton</b>              | 12 bottles x 1 L            |
| <b>Carton size</b>         | H 25 cm x L 24 cm x P 32 cm |
| <b>Gross weight carton</b> | 16 Kg                       |
| <b>Pallet</b>              | EPAL 80x120                 |
| <b>Cartons for pallet</b>  | 45                          |



## Seasonings flavored with extra virgin olive oil



Frediani & Del Greco flavored oils allow you to create dishes in few minutes, they are the perfect idea to enrich a traditional dish or make an international recipe unique.

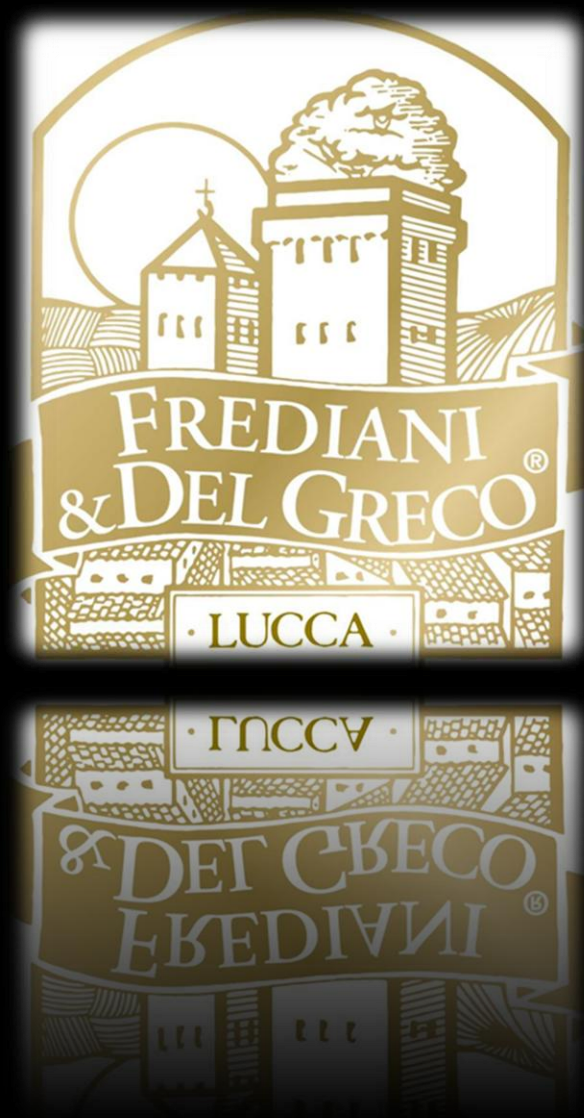
An example? Spaghetti with garlic, oil and chilli: replace the dose of extra virgin olive oil with Frediani & Del Greco flavored oil with garlic and chilli and in a few minutes you will have a perfect dish!

### AVAILABLE FORMATS

250 ml

|                     |                             |
|---------------------|-----------------------------|
| Selling unit        | Dorica bottle               |
| Bottle size         | H 24 cm x L 5 cm x P 5 cm   |
| EAN code            |                             |
| Net weight          | 0,229 Kg                    |
| Carton              | 12 bottles x 250 ml         |
| Carton size         | H 26 cm x L 16 cm x P 21 cm |
| Gross weight carton | 5,70 Kg                     |
| Pallet              | EPAL 80x120                 |
| Cartons for pallet  | 130                         |





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