

PRODUCT FACT SHEET

Product	Pricing / Assets	Overview
100% California Extra Virgin Olive Oil	 \$12.49 (500 ML) \$18.49 (750 ML) \$23.99 (1L) Images 	This flagship oil is pressed from olives grown exclusively in California and has floral notes that accompany notes of fresh herbs, fruit and green grass. Use it for virtually any application - marinades, sautéing, grilling, and even baking.
100% California Bag-In-Box	\$36.99 (2L)Images	This cooking staple (contains two liters) is dancing with floral-forward notes as well as fresh herbs, fruit and green grass, and is great for marinades, dressings, sautéing, grilling, and even baking.
100% California Extra Virgin Olive Oil Spray	\$6.49 (5 oz)Images	A kitchen staple, this extra virgin olive oil is well-rounded and versatile, with floral notes that accompany notes of fresh herbs, fruit and green grass. Spritz it on salads, grill meats and veggies, and use to grease air fryers and waffle irons.
100% California Miller's Blend	\$15.99 (500 ml)Images	Specially crafted by the head miller, this finishing-oil is a perfectly balanced blend of Arbequina, Arbosana and Koroneiki olives from California farmers. The beginning is fruity followed by notes of fresh herbs and lingering pepper.
100% California Arebquina	\$15.99 (500 ml)Images	This single varietal oil showcases the flavor profile of Arbequina olives, boasting a subtle fruitiness and herbal notes, which makes a perfect pair with fresh produce.

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100% California Arbosana	\$15.99 (500 ml)Images	This single varietal oil showcases the flavor profile of Arbosana olives with a subtle nuttiness and floral notes that shines in baked goods.
Olio Nuovo (annual limited release)	• \$18.99 (500 ml)	Olio Nuovo features the first pressings of the harvest season. This special oil is left unfiltered to maximize flavor, expect harmonious green and floral notes with a mild peppery finish. Made from Sikitita and Koroneiki olives. Olio Nuovo is released annually every November or December (based on harvest).
Global Series	 \$8.99 (500 ml) \$12.49 (750 ml) \$15.99 (1L) Images 	Global Blend Medium: This artfully balanced and blended flavor is a go-to for everyday cooking. All Global Blends partner with growers in Argentina, Chile and Portugal. Global Blend Robust: The full-bodied
		flavor of this oil makes it ideal for savory dishes.
		Global Blend Mild: The subtle flavor of this mild oil lends itself to baking, from sourdough bread to chocolate chip cookies.
Roasted Garlic (Culinary Collection)	 \$8.99 (750 ml) Images 	This oil combines bold garlic and extra virgin olive oil to enhance any savory dish, from fresh pasta sauce to salad dressings and meat marinades.
Avocado Blend (Culinary Collection)	 \$10.49 (500 ml) \$14.99 (750 ml) Images 	The mild flavor of this oil makes it a versatile cooking oil, great for higher heat cooking thanks to the avocado oil paired with extra virgin olive oil from California farmers and partner growers around the world.

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Walnut Blend (Culinary Collection)	• \$10.49 (500 ml) • <u>Images</u>	Packed with omega-6 fatty acids, polyunsaturated fats and Vitamin E, this Keto Certified blend is perfectly balanced with milk notes and nutty flavors. intended for everyday cooking.
Almond Blend (Culinary Collection)	\$10.49 (500 ml)Images	This heart-healthy blend of almond oil and extra virgin olive oil boasts a balanced flavor with a hint of toasted almond with nutritional benefits that can't be found in other baking oils.