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> [VIRGEEN](#) /

> VIRGEEN Extra Virgin Olive Oil User Manual

VIRGEEN SUVELAM

VIRGEEN Extra Virgin Olive Oil User Manual

Model: SUVELAM

INTRODUCTION

The VIRGEEN N°1 Drinking Extra Virgin Olive Oil is a premium Italian olive oil, recognized for its high polyphenol content (514 mg/kg) and unrefined, cold-pressed quality. Sourced from family farms in Tuscany, this olive oil is designed for both direct consumption and culinary finishing uses, offering a rich and authentic Mediterranean experience.



Figure 1: VIRGEEN Extra Virgin Olive Oil in its protective packaging.

KEY FEATURES

- **High Polyphenol Content:** Each bottle contains olive oil with a high polyphenol and oleocanthal content, lab-reported at +514 mg/kg, contributing to its health benefits.
- **Single Source Quality:** Produced from hand-harvested olive trees on a small family farm in Tuscany, ensuring consistent premium quality.
- **Cold Pressed:** Olives are cold-pressed within 4 hours of harvest to preserve powerful phenolic properties and nutritional values.
- **Pure and Natural:** 100% raw Italian olive oil, free from additives, pesticides, and GMOs.
- **Elegant Packaging:** Comes in a protected, elegant package made from recycled paper, designed to prevent light exposure and preserve oil quality.

HIGH POLYPHENOLS

PARAMETER	RESULT	UNIT OF MEASUREMENT	MINIMUM	MAXIMUM
ACIDITY	0,18	% Oleic Acid	0,00	0,00
PEROXIDES	4,8	meq/kg	0,00	0,00
POLYPHENOLS	514	mg/kg	n.p.	n.p.
TOCOPHEROLS	380	mg/kg	n.p.	n.p.
METHYL ETHYL ESTERS	20	mg/kg	n.p.	n.p.
LIGNAS	58	mg/kg	mg/kg	mg/kg
OLEOCANTHAL	73	mg/kg	n.p.	n.p.
OLEIC ACID	74,11	% m/m	n.p.	n.p.
OLEUROPEIN AGLYCONE	40	mg/kg	n.p.	n.p.
LIGSTROSIDE AGLYCONE	46	mg/kg	n.p.	n.p.
K 268	0,15	U.A.	n.p.	n.p.
DELTAK	0,00		0,00	0,00
TYROSOL	2	mg/kg	n.p.	n.p.
3,4-DHPEA-EDA	162	mg/kg	n.p.	n.p.



**POLYPHENOLS
514 MG/KG**



Campagna finanziata con il contributo della Comunità Europea e dell'Italia

LATEST AWARD WINNING

Figure 2: Lab analysis confirming high polyphenol levels in VIRGEEN olive oil.

SINGLE SOURCE



FIRST COLD PRESSED

Figure 3: The olive grove and a carafe of freshly pressed oil, symbolizing single-source and first cold-pressed quality.

SMALL FAMILY FARM

TASTE THE DIFFERENCE AT EVERY SHOT



Figure 4: Olives from the small family farm, highlighting non-GMO, additive-free, and pesticide-free cultivation.

HAND HARVEST SINCE 1988



100% QUALITY CHECK

Figure 5: Hand harvesting of olives, a tradition maintained since 1988 for quality control.

USAGE INSTRUCTIONS

VIRGEEN Extra Virgin Olive Oil is versatile and can be enjoyed in various ways to leverage its natural properties and rich flavor.

Recommended Uses:

- **Direct Consumption:** For full appreciation of its oleocanthal and polyphenol properties, consume one daily tablespoon raw.
- **Salad Dressing:** Drizzle generously over fresh salads to enhance flavors and add a healthy touch.
- **Bread Dipping:** Serve with your favorite bread for a classic and flavorful appetizer.
- **Finishing Oil:** Use as a finishing oil for cooked dishes to impart a fresh, gourmet taste.

REAL RAW EXPERIENCE



BREAD
DIPPING



SALAD
DRESSING



TABLE
SPOON

Figure 6: Versatile uses of VIRGEEN olive oil: bread dipping, salad dressing, and direct consumption by tablespoon.

ITALIAN NATURAL AROMA



BOOST FLAVORS

SMOOTH TEXTURE

FRESH TASTE

Figure 7: Experiencing the natural aroma and smooth texture of VIRGEEN olive oil.

Official Product Video:

Your browser does not support the video tag.

Video 1: An overview of Italian Polyphenol Rich Extra Virgin Olive Oil from VIRGEEN, showcasing its origin and quality.

STORAGE AND CARE

To maintain the quality and freshness of your VIRGEEN Extra Virgin Olive Oil, proper storage is essential.

- **Keep in a Cool, Dry Place:** Store the bottle away from direct sunlight and heat sources.
- **Dark Bottle Protection:** The custom dark glass bottle is designed to prevent light from reducing the oil's powerful phenolic values.
- **Seal Tightly:** Ensure the cap is tightly sealed after each use to minimize exposure to air.

REAL MEDITERRANEAN EXPERIENCE

✧
with the best spicy taste



BREAD DIPPING



SALAD DRESSING



TABLE SPOON

Figure 8: The custom dark bottle design protects the olive oil from light, preserving its quality.

PRODUCT SPECIFICATIONS

Attribute	Detail
Brand	VIRGEEN
Model Number	SUVELAM
UPC	758890256457
Product Dimensions	11.4 x 3.7 x 2.1 inches
Item Weight	2.76 Pounds
Liquid Volume	16.9 Fluid Ounces (500 mL)
Country of Origin	Italy
Manufacturer	AZIENDA AGRICOLA TORRE BIANCA
Flavor	Original
Special Feature	Awarded Winning Italian 100% Family Farm Single Estate

IMPORTANT INFORMATION

- **Polyphenol Rich:** This olive oil is specifically noted for its high polyphenol content.
- **Understanding VIRGEEN Labeling:** Premium Extra Virgin Olive Oil seasons are based on harvest time. The olive oil pressed in November 2024 and bottled by December 2024 will be categorized as 2025 Extra Virgin Olive Oil.

- **FDA Disclaimer:** Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.

SUPPORT AND DOCUMENTATION

For detailed information regarding the product's composition and quality, a Certificate of Analysis is available.

- **Certificate of Analysis:** [Download PDF](#)