



TUNISIA - THE LAND OF OLIVE TREES

Tunisia is the largest olive oil producer outside the European Union, and comes fourth in the world following Spain, Italy and Greece.

It has 65 million olive trees covering about 1.7 million hectares which represents 20% of the olive trees world area.

The annual production reaching about 200 000 tones which represents 5% of the world production and 25% of the international exchanged quantities.

More then 70% of the produced quantities are exported.

EAGLE OLIVE OIL:

Is the Chetoui variety, which makes it particularly phenolic oil with a unique herbacious fruitness.

Our Chetoui olives are from in an orchard of 3.000 feet perched on the heights of the city of Testour former Roman trading hub called Bisika Lucana.

The quality of its fertile land and microclimate results to a high diversity of tasteful fruit.

EAGLE OLIVE OIL:

is further distinguished by a rare feature of being extracted through an environmentally friendly process using very little water therefore generating very little waste. The absence of boiler makes

EAGLE OLIVE OIL:

a real eco-oil. Unlike most other oils, it is processed cold, at room temperature.

Its analytical and sensory potential are intact.



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TUNISIA

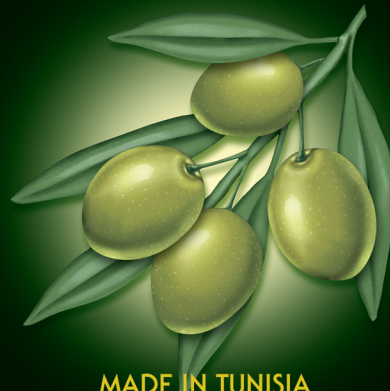
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Byrsa

Extra Virgin Olive Oil

FIRST COLD PRESSED



MADE IN TUNISIA





APPRECIATED OVER AGES...

For thousands of years, olive oil has been prominent in all the great civilizations that have prospered in Tunisia. The olive tree was cultivated by the Phoenicians, the Greeks, the Carthaginians, the Romans and the Arabs, in a tradition that has been passed down from father to son ever since.

From ancient times olive oil was used for various purposes:

Athletes used it to massage their muscles to make them suppler, women used it to keep their skin looking young, it was thought to be a strengthening tonic which helped prevent boldness, and with addition of vine and spices, it was used for cosmetic.

Since prehistoric times, olive oil has been used for the lighting of houses and public buildings. In evening ceremonies that required lighting, the role of olive oil was considered sacred as it is still the case nowadays.

The collection of the archeological and ethnographic objects and utensils attest the importance of olive oil in the every day life and people's art living throughout the History of Tunisia.

EAGLE OLIVE OIL SPECIFICITIES

EAGLE OLIVE OIL is a very precious oil, rich in chlorophyll, carotene, lecithine (natural anti-oxidant that stimulates the metabolism of fats, sugars and proteins), polyphenols (also anti-oxidants) and vitamins A and D. The various epidemiological research carried out on the diets rich in extra virgin olive oil have demonstrated that for populations with a prevailing Mediterranean diet, the level of myocardium attacks was remarkably lower than for populations with a prevailing continental diet.

EAGLE OLIVE OIL PREVENTING FROM MANY DISEASES

- it prevents from cancer, arteriosclerosis and myocardiacheart attacks.
- It maintains the "good" cholesterol (HDL) in blood.
- It lowers the "bad" cholesterol (LDL) in blood.
- It corrects metabolism of diabetes and consequently, it balances the diabetes rates.
- It ensures the good function of the intestine.
- It facilitates the digestion.
- It declines the gastric juices.
- It ensures the best immersion of calcium by the organism.
- It facilitates the absorption of vitamins A, D, E...
- While last but not least... it revitalizes the skin.

EAGLE OLIVE OIL, YOUR ANTI-AGING SECRET

Poligene and oleic that are contained in olive oil can be your skin treatment's secret. Mixed with any natural resource, olive oil can perform as the best secret for anti-aging series. Olive oil is mostly mixed with egg and can be used for cleaning, lightening and revitalizing your facial skin which gives you a natural anti-aging.

SELECT YOUR FLAVOUR

EAGLE OLIVE OIL is in great demand for its aroma, its color and its various tastes. Moreover our quality with the predominance of Chetoui contains a very high phenolic compound (>400 ppm) which guarantees to this variety a stability against high levels of oxidation.

AROMATIC EAGLE OLIVE OIL

Spices, herbs and aromatic plants as well as vegetables can be added to the olive oil. They give a pleasant aroma to salads, roast vegetables, cheeses and creat the perfect dip for bread.

