



Is the Chetoui variety, which makes it particularly phenolic oil with a unique herbacious fruitness. Our Chetoui olives are from 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 fruits.



BYRSA is further distinuishe
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 BYRSA, a real eco-oil.
Unlike most other oils, it is
processed cold, at room
temperature. Its analytical and
sensory potential are intact.

## BYRSA - 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

BYRSA 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 BYRSA

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 create the perfect dip for bread.

Aroma will make your oil tastier and unique, suiting your liking.









## ANALYSIS: RESULT

Free acidity expressed in oleic acid in % Free acidity expressed in oleic acid in % Spectrophotometry K270+Delta K Spectrophotometry K270  $\overline{Delta}K$ Spectrophotometry K232 Spectrophotometry K232 Index of peroxide in megg/Kg Index of peroxide in megg/Kg Humidity and volatile subst nces at 105°C in % Impurity at ether of petrol% Impurity at ether of petrol% Difference between the practical and theoretical value in ECN 42 Difference between the practical and theoretical value in ECN 42 Traces of halogenated solvents Trichloroethylene in ppm Trichloroethylene in ppm Content in stigmastadien in ppm Content in stigmastadien in ppm Organoleptic analyais Organoleptic analyais

: ISO 660

: 0.22

: COI T 20 Doc N°19

: 0.164

: -0.008

: NGD C 40

: 2.03

: *UICPAN*° 2.501

: 9.8

: 0.8

: UICPA N°2.604

: 0.02

: COI T20 Doc N°09

: 0.03

: COIT 20 Doc N° 8

: 0.00

: 0.00

: COIT20 Doc N°11

: 0.00

: Virgin Extra

#### 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 cosmetics.

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.

### BYRSA SPECIFICITIES

BYRSA is a very precious oil, rich in chlorophyl, carotene, lecitine (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.

## BYRSA 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 diabetics 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.

