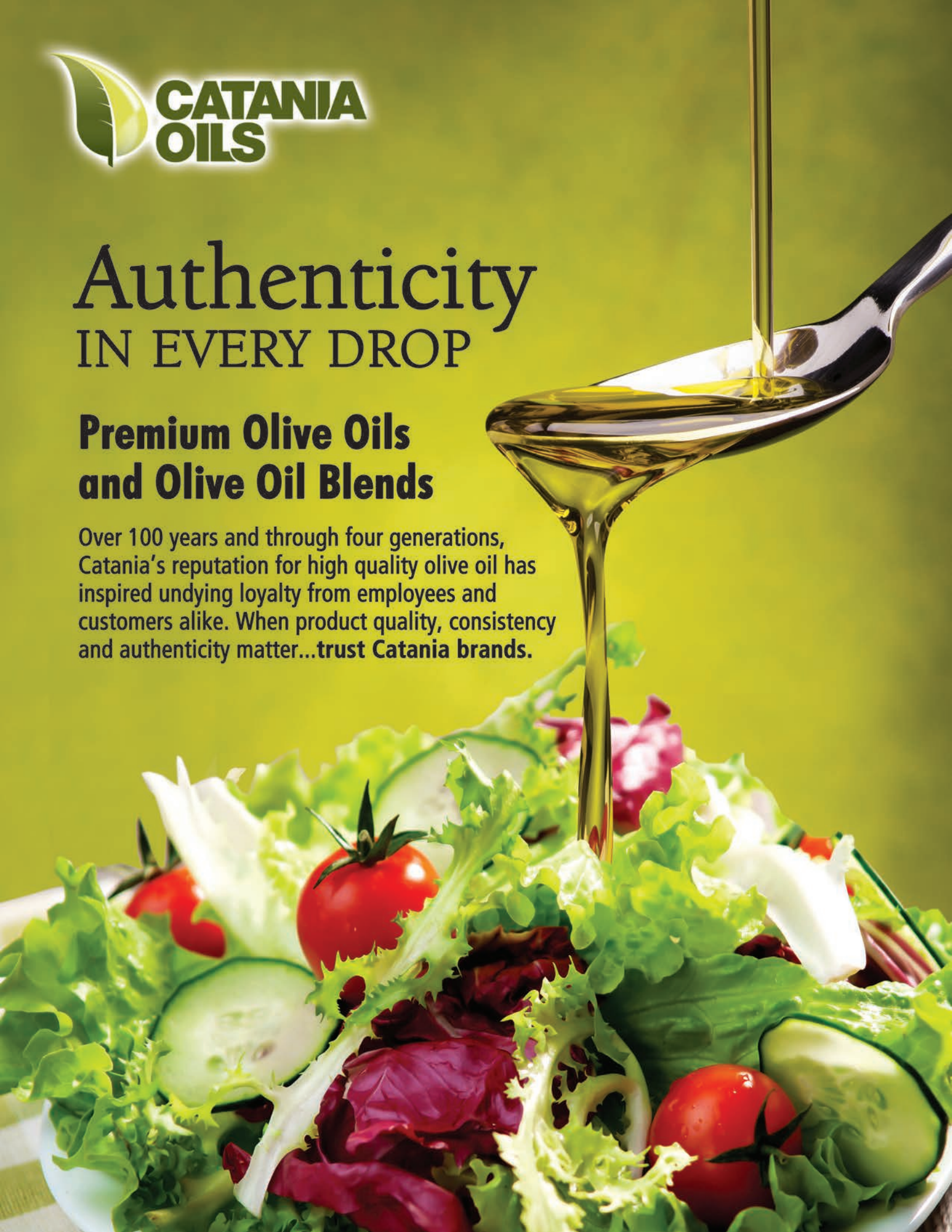




Authenticity IN EVERY DROP

Premium Olive Oils and Olive Oil Blends

Over 100 years and through four generations, Catania's reputation for high quality olive oil has inspired undying loyalty from employees and customers alike. When product quality, consistency and authenticity matter...**trust Catania brands.**



ITEM#	PRODUCTS	FLAVOR PROFILE	COST	HEAT STABILITY
11333, 11334, 11335	Marconi Extra Virgin Olive Oil	████████████████████	████████████████████	███░░░░░░░░░░░░░░
11371, 11372, 11373	Marconi Olive Oil	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11366, 11367	Marconi Olive Pomace Oil	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11049	Casa Mia 80/20 Sun/EVOO Blend	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11466	Sicilia 50/50 Canola/EVOO Blend	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11465, 11467	Sicilia 75/25 Canola/EVOO Blend	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11464, 12866	Sicilia 90/10 Canola/EVOO Blend	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11048	Casa Mia 75/25 Veg/Pomace Blend	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11047	Casa Mia 90/10 Veg/Pomace Blend	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11050	Casa Mia Blended Oil	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11238, 11239	La Spagnola Blended Vegetable & Olive Oil	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
11474	Spagna 80/20 Veg/Pomace Blend	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░
13817	Marconi Naturals 75/25 Non GMO Canola/EVOO	██████████░░░░░░░░	██████████████████░░	██████████░░░░░░░░

SHOULD YOU CHOOSE 100% OLIVE OIL OR A BLEND?

Choose 100% Olive Oils for Salads, Finishing and Table Use.

Extra Virgin Olive Oils are best used for salads, tabletop oil or drizzling on finished plates, where their flavor can truly shine. This is because 100% extra virgin olive oils will break down easily (smoke) and lose flavor when subjected to high heat applications such as sautéing, baking or broiling.

When selecting an olive oil, you should base your decision on flavor and aroma, not on color and appearance.

Contrary to conventional wisdom, greener olive oil does not necessarily indicate a superior flavor.



Blends are Better for Cooking and Multi-Purpose Use.

Blended Olive Oils can be used at the table, in your favorite kitchen recipe, and also for sautéing, baking or broiling any meal.

There are times when the flavor of 100% olive oil can overpower more subtle flavors in cooked foods. Blended Oils offer the advantage of a less assertive olive flavor along with superior performance for high heat cooking.

Blended oils are the most cost efficient for all of their applications, heat stability and genuine flavor.

**CATANIA OLIVE OILS
ARE PRODUCED FROM THE
FINEST SUN RIPENED OLIVES
FROM TREES ALL OVER THE
WORLD, RETAINING ALL NATURAL
ELEMENTS WHICH CONTRIBUTE
TO GOOD HEALTH & NUTRITION.**

**AUTHENTICITY IN
EVERY DROP**