

At Catania Oils, we provide high-quality olive oils tailored to your needs. Whether you're finishing a dish or frying at high temperatures, selecting the right oil enhances flavor and performance.

Types of Olive Oil & Best Uses

Type of Olive Oil	What it is	Best for	
Extra Virgin Olive Oil (EVOO)	Unrefined, cold-pressed, bold flavor.	Drizzling, finishing, dressings, & dipping	
Classic Olive Oil	Sometimes called pure olive oil. Classic olive oil is pressed, may be lightly refined or filtered. It has a milder taste & higher heat stability than EVOO or virgin olive oil.	Roasting, baking, everyday cooking	
Light Olive Oil	Not lighter in calories than other olive oils! Light olive oil is refined and has a neutral, or light, taste, while still retaining the benefits of olive oil	High-heat cooking, baking, and frying	
Olive Pomace Oil	Extracted from pressed olive pulp, highly refined, olive pomace oil has the least olive flavor, but the highest heat stability.	Deep frying, food manufacturing	
Olive Oil Blends	Any type of olive oil, blended with canola, soy, or other plant-based oils. Olive oil blends balance olive oil's benefits with the stability of commodity oils.	Extremely versatile & high-heat stable	

What *Authenticity in Every Drop* Really Means



Uncompromising Quality

At Catania Oils, every batch of olive oil undergoes rigorous in-house testing in our state-of-the-art lab, ensuring purity, freshness, and compliance with global standards. We analyze chemical composition, sensory attributes, and authenticity markers to guarantee quality in every drop.



Custom Blends For Your Needs

Looking for a unique blend? We work with foodservice partners to develop custom olive oil blends that optimize flavor, heat performance, and cost efficiency—from premium olive-avocado blends for high-heat frying to olive-vegetable blends tailored for commercial kitchens.



Packaging & Sizing for Every Application

Whether you're in foodservice, retail, private label, or bulk ingredient manufacturing, we offer optimized packaging options to meet your needs:

- Foodservice & Retail: Gallons, jugs, bottles
- Private Label: Customizable formats
- Bulk Ingredients: Totes, drums, and tanks for high-volume production



A Legacy of Trust

With 125 years of expertise, we are committed to transparency, sustainability, and partnership, delivering oils that meet or exceed the highest industry standards.



Let's Find the Right Oil for You

Contact your Catania Oils representative for expert guidance.