

PRESS RELEASE

“Strakka Ltd” organic extra virgin olive oil shows record high polyphenol value!

We are very proud that our continuous efforts for quality have resulted in very high polyphenol values. Seriously, you will not find such high results at competitive prices like ours!

The Certificate of Analysis shows the oleocanthal value is 1577mg/Kg while the average levels of oleocanthal content is only 135 mg/Kg!!!

Please contact Strakka Ltd to receive the Certificate of Analysis.

Our continuous efforts for quality have resulted in such high polyphenol values that enhance the unique nutritional, medicinal and therapeutic properties of high phenolic early harvest organic olive products! They are antioxidant, help against heart diseases, protect from Alzheimer and decrease cholesterol.

“Strakka” farm was established in Cyprus during the Venetian period, around 500 years ago! The farm is shown in the map of ‘Abraham Ortelius’ of 1573 and the same map is on the labels of the “Strakka Ltd” products!

The farm is continuously producing olives and olive oil! It covers an area of around 124 acres with 9000 olive trees, 2000 citrus trees, pecan nuts and pomegranates.

Points of interest:

1. The Departments of Biology and Chemical Engineering of the University of Patras closely monitor the quality control and assurance in all steps of the its cultivation & production.
2. The soil is not cultivated, remaining undisturbed to allow the enhancement of micro-organisms in the soil as well as the tree roots. The trees are carefully managed to establish maximum growth and healthy, productive olive trees.
3. We only produce high quality organic extra virgin olive oil with increased polyphenol content. Strakka Ltd established in 1953, owns now the organic olive orchard, where harvesting, milling, and bottling of olive oil is done on the premises.
4. **Strakka olive oils satisfy the *E.U. Health Claim* (Commission Regulation (EU) 432/2012) for enhanced health protective properties** that states: Olive oil polyphenols protect blood lipid from oxidative stress. The beneficial effect is obtained with a daily intake of 20g of olive oil.

Our organic line consists of:

- extra virgin olive oils, high phenolic, early harvest
- olive oil dressings infused with organic essential oils of orange, lemon, chili, garlic, oregano, basil, mint, rosemary
- table “kalamata” olives with vinegar and “green” olives with garlic and coriander

- black olive paste with oregano and green olive paste with garlic & coriander

The organic extra virgin olive oil is carefully blended from Koroneiki, Kalamon and the local Cypriot variety of olives to produce its splendid flavor. Its character and high quality makes it ideal for salads and for fine cooking, and as a medicinal daily supplement! They are packaged for Ho.Re.Ca. and retail.

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