



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 oils and olive oil blends has inspired undying loyalty from employees and customers alike. When product quality, consistency and authenticity matter... **trust Catania brands.**

PRODUCT COMPARISON CHART

Product	Flavor Profile	Cost	Heat Stability
100% OLIVE OILS			
Marconi Extra Virgin Olive Oil (PET)	■■■■■■■■■■	■■■■■■■■■■	■□□□□□□□
Marconi Pure Olive Oil	■■■■■■■■□□	■■■■■■■■□□	■■■■□□□□□□
Marconi Olive Pomace Oil	■■■□□□□□□□	■■■■■■□□□□	■■■■■□□□□□
BLENDED OILS			
Sicilia 50/50 Canola/EVOO Blend	■■■■■■■■□□	■■■■■■■■□□	■■■■□□□□□□
Sicilia 75/25 Canola/EVOO Blend	■■■■■■□□□□	■■■■■■□□□□	■■■■■■■■□□□□
Sicilia 90/10 Canola/EVOO Blend	■■■■□□□□□□	■■■■□□□□□□	■■■■■■■■■■□□
Casa Mia 75/25 Veg/Pomace Blend	■■■□□□□□□□	■■■■□□□□□□	■■■■■■■■■■□□
Casa Mia 90/10 Veg/Pomace Blend	■□□□□□□□□□	■■■□□□□□□□	■■■■■■■■■■□□
Casa Mia Blended Oil	■□□□□□□□□□	■■■□□□□□□□	■■■■■■■■■■■■
La Spagnola Blended Vegetable & Pure Olive Oil	■□□□□□□□□□	■■■□□□□□□□	■■■■■■■■■■■■
Spagna 80/20 Veg/Pomace Blend	■■■□□□□□□□	■■■□□□□□□□	■■■■■■■■■■■■

SHOULD YOU CHOOSE 100% OLIVE OIL OR A BLEND?

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

Pure and 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% olive oils will break down easily (smoke) and lose flavor when subjected to high heat applications such as sauteing, 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.

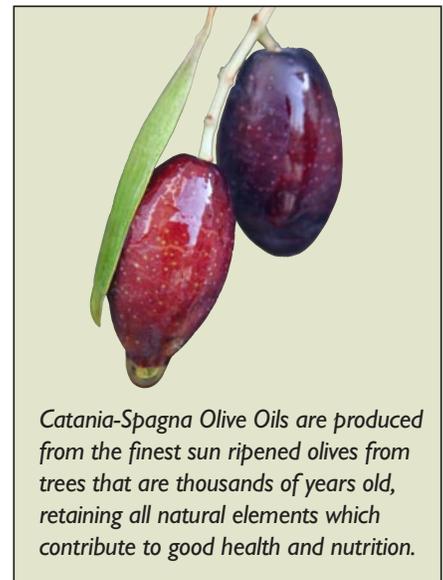
Blends are Better for Cooking and Multi-Purpose Use

Blended Olive Oils can be used at the table, in your favorite kitchen recipe, and also for sauteing, 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. Note that Sicilia 25% Extra Virgin Olive Oil blend is less expensive, has a higher smoke point and more flavor than Olive Pomace Oil, and can even rival Pure Olive Oil for flavor.

For more information regarding a specific product, please email: oils@cataniausa.com



Catania-Spagna Olive Oils are produced from the finest sun ripened olives from trees that are thousands of years old, retaining all natural elements which contribute to good health and nutrition.

