

# R.E.V.O.O

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## HIGHLIGHTS REGARDING R.E.V.O.O

- ▶ Revolutionary Extra Virgin Olive Oil (R.E.V.O.O)
- ▶ Up to 30 times higher polyphenol content compared to ordinary olive oil
- ▶ Made with ancient principals' re-thought, redesigned and rebuilt
- ▶ The fuller spectrum of natural bio-active compounds locked in an Omega-9 Oil
- ▶ Certified Koroneiki olives from orchards owned by multi-generational farmers free from any use of fertilizers or pesticides
- ▶ Pressed with patented process and apparatus. Nutraceuticals are protected and collected in every drop



### **POLYPHENOL PROTECTION**

Protect your cells from rusting (oxidation). Olive oil polyphenols contribute to the protection of blood lipids from oxidative damage.



### **TAKE CARE OF YOUR CHOLESTEROL**

Replacing saturated fatty acids with unsaturated fatty acids in your diet contributes to lower or maintain normal cholesterol levels.



### **KEY COMPONENT IN THE MEDITERRANEAN DIET**

The Mediterranean diet is known to be one of the most healthy diets, with olive oil being an essential component. R.E.V.O.O is high in oleic acid, an unsaturated fatty acid that is linked to maintenance of normal cholesterol levels.



### **ULTRA-PURE**

Molecularly tested for toxins to ensure freshness, safety and purity you can trust

## INTRODUCING R.E.V.O.O REVOLUTIONARY EXTRA VIRGIN OLIVE OIL

R.E.V.O.O is exclusively made from Koroneiki olives. Down to the molecular level, it is a truly revolutionary high Phenolic extra virgin olive oil with an unparalleled concentration of the important phytonutrients including polyphenols, in fact up to 30 times higher than standard extra virgin olive oils.

R.E.V.O.O also has a fuller spectrum of other important nutraceutical bio-active compounds like maslinic acid, squalene, vitamin E, when compared to standard extra virgin olive oils.

The olives are harvested from organic olive trees because these olive trees naturally produce more phytoalexins i.e. plant defense compounds to build their immunity and defense against biotic (living insects etc) and abiotic (climatic UV / environmental pollutants etc) attacks. These bio-active defense chemicals make the olive tree a champion of tree-longevity and hence protect the tree and its fruits. These same bioactive compounds are important for human health too.

The new patented technology used to press R.E.V.O.O is purposely designed and built so that the fullest spectrum and maximum level of the nutraceutical compounds and beautiful aromatics are protected and collected in every drop at revolutionary high levels. Much of these sought-after compounds are normally lost or greatly reduced by most standard olive oil pressing methods.

### THE R.E.V.O.O PROCESS

Like every natural product, R.E.V.O.O starts in the the orchards but it's the process that makes this high phenolic olive oil exceptional.

Before pressing, the harvested olives are selected so that only the healthy olives are pressed. Twigs and leaves are cleaned out. Then the olives are thoroughly washed ensuring all environmental surface contaminants are removed.

The pressing: R.E.V.O.O oil is purely mechanically pressed under cold-pressed processing conditions. The difference is the radically re-thought 'enclosed & continuous' system into which no additional process aids, such as water, are added. Also, because the process is continuous and not batch-pressed, all critical process conditions are continuously monitored, controlled, and optimized to maximize natural enzymatic reactions: totally unique!

Most standard extra virgin olive oil systems, adding process aids like water and allowing uncontrolled air (20% oxygen) into the process causes instant damage by oxidation and hydrolysis which greatly reduce the potency of nutraceuticals and dramatically decreases shelf life. Not so in the R.E.V.O.O process.

Every stage of the R.E.V.O.O process has been rethought and designed to gently and effectively capture the goodness inherent in olives. Olives contain two liquids, olive juice-water and olive oil. The R.E.V.O.O process uses gentle natural forces and advanced sensing technology to continuously separate the olive oil from the olive water. This part of the process is so efficient that the oil has zero- emulsified water content, an exceptionally long shelf life, it is ready for bottling within 48-hours and has a unique light mouth feel.

Compare this to the standard process of centrifugation which molecularly infuses water into the oil. This takes months to be removed before bottling and causes damage by hydrolysis, 'washes out' valuable phytochemicals and greatly reduces potency and stay-fresh time.

Every step in the process plays a key role in reaching this revolutionary grade of olive oil. The result is a superior product in every recognized high-quality characteristic. For example, the acidity and peroxide values are low (0,32%) and stay low for an exceptionally long time. This makes R.E.V.O.O stay very aromatic and fresh far longer than standard olive oil, making sure you, the consumer, get optimum phytochemicals and enjoyment in every serving of every bottle.

### ENJOY THE R.E.V.O.O ORGANOLEPTIC EXPERIENCE

R.E.V.O.O has a vibrant, almost fluorescent, yellow to green color, has the much desired R.E.V.O.O bitterness and a recognized peppery pungent throat-burn. The strong aromatics are pleasantly enjoyed as a green, fruity, grassy, pungent green bouquet. The mouth feel is exceptionally light, soft and silky smooth. R.E.V.O.O is here for you to indulge and enjoy alone by spoonful or with almost any daily meal. Why not take a table spoon a day, around 15 ml, to get your daily intake of that Mediterranean goodness naturally produced by the olive tree. We also recommend having your dose poured on top of almost any dish like a green salad, fish, vegetables, pasta, cold meats, soup or whatever you might prefer and turn your meal into a healthy polyphenol-packed experience.

### OLIVE OIL AN ESSENTIAL COMPONENT OF THE MEDITERRANEAN DIET

The Mediterranean diet is generally accepted as one of the most health-promoting diets. One of the cornerstones in this diet is olive oil full of Omega-9 and polyphenols. In addition, this diet is characterized by high intakes of vegetables, fruits, legumes, nuts, beans, cereals, grains, and fish.

Health authorities worldwide recommend us to reduce our intake of saturated fatty acids, typically found in processed- and ultra-processed foods, and increase our intake of unsaturated fatty acids particularly found in olive oil. In general, replacing saturated fats with unsaturated fats in the diet has been shown to reduce and maintain normal blood cholesterol levels<sup>1,2</sup>. Olive oil is a better alternative to the standard refined oils (like corn oil, soya bean oil etc) all being full of Omega-6.

The most important fatty acid in R.E.V.O.O is oleic acid (Omega-9), which in particular has been recognized as a contributing factor for maintaining normal blood cholesterol levels<sup>3</sup>.

As high cholesterol is a risk factor in the development of coronary heart disease<sup>2</sup>, including R.E.V.O.O in your daily diet will be an easy and efficient preventative measure for your long-term health.

## NUTRITION INFORMATION

Serving size Servings per pack		
Average Quantity	15 ml	100 ml
Energy	122 kcal	815 kcal
Energy	511 kJ	3409 kJ
Total Fat	13.7 g	91.3 g
Of which		
- Saturated	2.4 g	15.78 g
- Monounsaturated	9.8 g	65.42 g
- Polyunsaturated	1.5 g	10.10 g
Protein	0 g	0 g
Cholesterol	0 g	0 g
Carbohydrates	0 g	0 g
Sodium/Salt	0 mg	0 mg
Polyphenols	38.2 mg	255 mg
- Of which tyrosol or derivatives	8 mg	53.5 mg
- Of which hydroxytyrosol or derivatives	7.4 mg	49.2 mg

### REVOLUTIONARY HIGH CONCENTRATION OF THE IMPORTANT PHYTONUTRIENTS INCLUDING POLYPHENOLS

Olive Polyphenols	2650 mg / kilo
Hydroxytyrosol & Tyrosol	1300 mg / kilo
Oleocanthal + Oleacein	1200 mg / kilo
Oleuropein	20 mg / kilo
Squalene	3740 mg / kilo
Vitamin E	330 mg / kilo
Maslinic acid	56 mg / kilo

**INGREDIENTS:** Extra virgin olive oil.

**STORAGE:** Dark and below 25 °C.

**ZINZINO POLYPHENOL BLEND:** Oleocanthal, Oleuropein, Hydroxytyrosol, tyrosol and oleacein.

## REVOLUTIONARY EXTRA VIRGIN OLIVE OIL CLAIMS (EFSA)

*In Europe, EFSA has approved claims for olive oil and its polyphenols which both are important for your health. The approved health claims state:*

<sup>1</sup> Replacing saturated fats with unsaturated fats in the diet contributes to the maintenance of normal blood cholesterol levels [MUFA and PUFA are unsaturated fats].

<sup>2</sup> Replacing saturated fats with unsaturated fats in the diet has been shown to lower/reduce blood cholesterol. High cholesterol is a risk factor in the development of coronary heart disease.

<sup>3</sup> Replacing saturated fats in the diet with unsaturated fats contributes to the maintenance of normal blood cholesterol levels. Oleic acid is an unsaturated fat.

<sup>4</sup> The olive polyphenols Hydroxytyrosol, Tyrosol and their derivatives contribute to the protection of blood lipids from oxidative stress. The claim may be used only for olive oil which contains at least 5 mg of hydroxytyrosol, tyrosol and their derivatives per 20 g of olive oil. (R.E.V.O.O has approx. 26 mg per 20 g of oil).

# R.E.V.O.O



## 关于 R.E.V.O.O 的亮点

- ▶ Revolutionary Extra Virgin Olive Oil (R.E.V.O.O)
- ▶ 多酚含量比普通橄榄油最多高出 30 倍
- ▶ 采用古法重新构思、重新设计和重新制作
- ▶ Omega-9 油中锁存有更为丰富的天然生物活性化合物
- ▶ 经过认证的 Koroneiki 橄榄来自农场主拥有的几代传承的果园，不使用任何化肥或杀虫剂
- ▶ 采用专利工艺和设备压榨而成。每一滴营养成分都得到保护和收集



### 多酚保护

帮助细胞抵抗氧化。橄榄油多酚有助于保护血脂免受氧化损伤。



### 关照您的胆固醇

将您的饮食中的饱和脂肪酸替换为不饱和脂肪酸，有助于降低或保持正常的胆固醇水平。



### 地中海型饮食的关键组成部分

地中海型饮食是众所周知最健康的饮食之一，而橄榄油是其中的重要组成部分。R.E.V.O.O 富含油酸，这种不饱和脂肪酸有利于保持正常的胆固醇水平。



### 纯度高

经过分子毒素检测，确保新鲜性、安全性和纯度值得信赖

## R.E.V.O.O REVOLUTIONARY EXTRA VIRGIN OLIVE OIL 简介

R.E.V.O.O 完全由 Koroneiki 橄榄制成。低至分子水平，它是一种真正革命性的高酚特级初榨橄榄油，其重要植物营养素（包括多酚）的浓度极高，实际上比标准特级初榨橄榄油最多高出 30 倍。

与标准的特级初榨橄榄油相比，R.E.V.O.O 还含有更为丰富的其他重要营养生物活性化合物，例如，山楂酸、角鲨烯、维生素 E。

橄榄采摘自有机橄榄树，因为这些橄榄树可天然产生更多的植物抗毒素，即植物防御化合物，以建立其免疫力和防御生物（活体昆虫等）和非生物（气候紫外线/环境污染等）的侵袭。这些具有生物活性的防御化学物质使橄榄树成为长寿树的冠军，从而保护了树木和果实。这些生物活性化合物对人类健康也很重要。

这项用于压榨 R.E.V.O.O 的新专利技术经过专门设计和制造，确保每一滴橄榄油都能以革命性的高水平保护和收集全面丰富和高含量的营养化合物和迷人芳香剂。大多数标准的橄榄油压榨方法通常会使得这些受欢迎的化合物丢失或大大减少。

## R.E.V.O.O 工艺

像所有的天然产品一样，R.E.V.O.O 始于果园，但其加工过程使这种高酚含量的橄榄油与众不同。

在压榨前，对采摘的橄榄进行精心挑选，只有健康的橄榄被压榨。将树枝和树叶清除。然后，将橄榄彻底清洗，确保所有地面上的污染物都被清除。

压榨：R.E.V.O.O 油在冷压加工条件下纯机械压榨。不同之处在于从根本上重新考虑了“封闭和连续”系统，其中没有添加额外的加工助剂，诸如水。同时，由于工艺是连续的，不是批量压榨的，所有关键工艺条件都能得到持续监控、控制和优化，以确保最大限度地实现自然酶反应：完全独特！

在大多数标准的特级初榨橄榄油系统中，会在工艺中添加工艺助剂（比如水），并且允许不受控制的空气（20% 的氧气）进入，导致橄榄油因氧化和水解而立即遭到损害，从而大大降低了营养成分的效力，并且严重缩短了保质期。在 R.E.V.O.O 工艺中却并非如此。

R.E.V.O.O 工艺每一个阶段都经过了重新考虑和设计，以温和有效地捕捉橄榄固有精华。橄榄有两种液体，橄榄汁-水和橄榄油。R.E.V.O.O 工艺利用温和的自然力和先进的传感技术，不断地将橄榄油从橄榄水中分离出来。该工艺的这一部分是如此高效，以至于油的乳化水含量为零，使之具有超长的保质期，可以在 48 小时内装瓶，并且具有独特的清淡口感。

将其与标准的离心过程进行比较，后者是将水分子注入油中。这需要数月的时间在装瓶前去除，并会造成水解破坏，“洗掉”有价值的植物营养素，并且大大降低效力和缩短保鲜时间。

这一工艺中的每一步都至关重要，以此达到这种革命性的橄榄油等级。最终得到在每个公认的高质量特征上都出色的优良产品。例如，酸度和过氧化值很低（0, 32%），并在很长一段时期内保持在较低水平。这使 R.E.V.O.O 能比标准橄榄油更持久地保持芳香和新鲜，从而确保您（消费者）在每瓶每次食用时都能获得最佳的植物营养素和食用体验。

## 享受 R.E.V.O.O 感官体验

R.E.V.O.O 呈黄绿色，色泽鲜艳透亮，拥有强烈的 R.E.V.O.O 苦味和公认的辛辣刺激的灼喉感。香气扑鼻，令人愉悦，这是一种充满绿色、果味、草香的浓郁清香气息。口感极为轻薄、柔和、丝滑。R.E.V.O.O 供您随心享用，您既可以单独食用一匙，也可以在几乎任何日常餐饮中搭配食用。您不妨每天食用一汤匙（大约 15 毫升），让您每天都能摄取源自橄榄树的天然地中海精华。我们也推荐您将橄榄油浇在几乎所有菜品上食用，比如蔬菜沙拉、鱼、蔬菜、意大利面、冷肉、汤羹或任何您喜欢的菜品上，让您享用一顿健康、富含多酚的美味餐饮。

## 橄榄油是地中海型饮食的必要组成部分

地中海型饮食被普遍认为是最有助于健康的一种饮食。富含 omega-9 和多酚的橄榄油是这种饮食的基础之一。此外，这种饮食的特点是蔬菜、水果、豆类、坚果、豆子、麦片、谷物和鱼类的摄入量很高。

全球卫生部门建议我们减少饱和脂肪酸的摄入量（通常见于加工食品和超加工食品中），并增加不饱和脂肪酸的摄入量（尤其见于橄榄油中）。总体而言，将饮食中的饱和脂肪酸替换为不饱和脂肪酸，已被证实可降低并维持正常的血胆固醇水平<sup>1,2</sup>。橄榄油是富含 omega-6 的标准精制油（如玉米油、大豆油等）更好的替代品

R.E.V.O.O 中最重要的脂肪酸是油酸（omega-9），油酸已被公认为特别有助于维持血胆固醇正常水平的成分<sup>3</sup>。

高胆固醇是冠心病发展的一项风险因素<sup>2</sup>，在您的日常饮食中加入 R.E.V.O.O 是一项简单、有效的预防措施，可以帮助您保持长期健康。

## 营养资料

食用份量 每包装份数		
平均含量	15 毫升	100 毫升
能量	122 千卡	815 千卡
能量	511 千焦	3409 千焦
总脂肪	13.7 克	91.3 克
其中		
- 饱和脂肪	2.4 克	15.78 克
- 单不饱和脂肪	9.8 克	65.42 克
- 多不饱和脂肪	1.5 克	10.10 克
蛋白质	0 克	0 克
胆固醇	0 克	0 克
碳水化合物	0 克	0 克
钠/盐	0 毫克	0 毫克
多酚	38.2 毫克	255 毫克
- 其中酪醇或衍生物	8 毫克	53.5 毫克
- 其中羟基酪醇或衍生物	7.4 毫克	49.2 毫克

### 革命性高浓度的重要植物营养素, 包括多酚

橄榄多酚	2650 毫克/公斤
羟基酪醇和酪醇	1300 毫克/公斤
橄榄油刺激醛 + Oleacein	1200 毫克/公斤
橄榄苦苷	20 毫克/公斤
角鲨烯	3740 毫克/公斤
维生素 E	330 毫克/公斤
山楂酸	56 毫克/公斤

**成分:** 初榨橄榄油。

**保存方式:** 避光, 低于 25 °C。

**ZINZINO 多酚类复合成分:** 橄榄油刺激醛、橄榄苦苷、羟基酪醇、酪醇和 oleacein。

## REVOLUTIONARY EXTRA VIRGIN OLIVE OIL 声明 (EFSA)

在欧洲, EFSA 已批准了橄榄油及其多酚的声明, 这二者对您的健康非常重要。经批准的健康声明:

<sup>1</sup> 将饮食中的饱和脂肪替换为不饱和脂肪有助于维持正常的血胆固醇水平 [单不饱和脂肪酸 (MUFA) 和多不饱和脂肪酸 (PUFA) 为不饱和脂肪]。

<sup>2</sup> 将饮食中的饱和脂肪替换为不饱和脂肪已被证实可降低/减少血胆固醇。高胆固醇是心脏病发展的风险因素。

<sup>3</sup> 将饮食中的饱和脂肪替换为不饱和脂肪有助于维持正常的血胆固醇水平。油酸是一种不饱和脂肪。

<sup>4</sup> 橄榄多酚羟基酪醇、酪醇及其衍生物有助于保护血脂免受氧化应激。此声明仅可用于每 20 克至少含有 5 毫克羟基酪醇、酪醇及其衍生物的橄榄油。(每 20 克 R.E.V.O.O 橄榄油约含 26 毫克)。