



Cauvin

Source of taste

THE GUIDE
of our oils

Olive OILS

All our olive oils are cold extracted and obtained directly from olives and solely by mechanical means.

BENEFITS

- Omega 3
- Omega 6
- Omega 9
- Vitamin E

	EXTRA VIRGIN	EXTRA VIRGIN UNFILTERED	VIRGIN	FLAVORED
Omega 3				
Omega 6				
Omega 9	●	●	●	●
Vitamin E				

USAGES

- Seasoning
- Cooking
- Frying

	EXTRA VIRGIN	EXTRA VIRGIN UNFILTERED	VIRGIN	FLAVORED
Seasoning				
Cooking				
Frying				

STORAGE

- In the refrigerator after opening
- Away from heat and light

	EXTRA VIRGIN	EXTRA VIRGIN UNFILTERED	VIRGIN	FLAVORED
In the refrigerator after opening				
Away from heat and light				

RANGES



Tasty OILS

Our planet is full of surprises and bold flavours... These flavours can be yours, with this range of flavourful oils, picked up from around the world.

	WALNUT	HAZELNUT	AVOCADO	ARGAN	COCONUT	SPICY OIL <small>made with sunflower & olive oil</small>
BENEFITS						
Omega 3	●					
Omega 6	●			●		●
Omega 9		●	●	●		
Vitamin E						

USAGES

Seasoning						
Cooking						
Frying						

STORAGE

In the refrigerator
after opening
Away from heat
and light

RANGES



Tasty OILS

BENEFITS

Omega 3
Omega 6
Omega 9
Vitamin E

	SESAME	CAMELINA	FLAXSEED	HEMP	PUMPKIN SEED	TRUFFLE OIL <small>made with grape seed oil</small>
Omega 3		●	●	●		
Omega 6	●			●	●	●
Omega 9	●				●	
Vitamin E						●

USAGES

Seasoning
Cooking
Frying

Seasoning						
Cooking						
Frying						

STORAGE

In the refrigerator
after opening
Away from heat
and light

In the refrigerator after opening						
Away from heat and light						

RANGES





Plain oil or technical mixture, conventional or organic, each one has an acknowledged use or nutritional quality.

BENEFITS

	GRAPE SEED	RAPESEED	OLEIC SUNFLOWER	SUNFLOWER
Omega 3		●		
Omega 6	●	●		●
Omega 9		●	●	
Vitamin E	●			

USAGES

Seasoning
Cooking
Frying

Seasoning				
Cooking				
Frying				

STORAGE

In the refrigerator
after opening
Away from heat
and light

In the refrigerator after opening				
Away from heat and light				

RANGES



Technical OILS

Designed for your home as well as for out-of-home catering professionals.

Oil blends:

BENEFITS

- Omega 3
- Omega 6
- Omega 9
- Vitamin E

	3-OIL BLEND	4-OIL BLEND	RAPESEED & OLIVE SEASONING	BUTTER FLAVOR COOKING OIL
Omega 3	●	●	●	
Omega 6				●
Omega 9	●	●	●	
Vitamin E				

USAGES

- Seasoning
- Cooking
- Frying

Seasoning				
Cooking				
Frying				

STORAGE

- In the refrigerator after opening
- Away from heat and light













In the refrigerator after opening				
Away from heat and light				

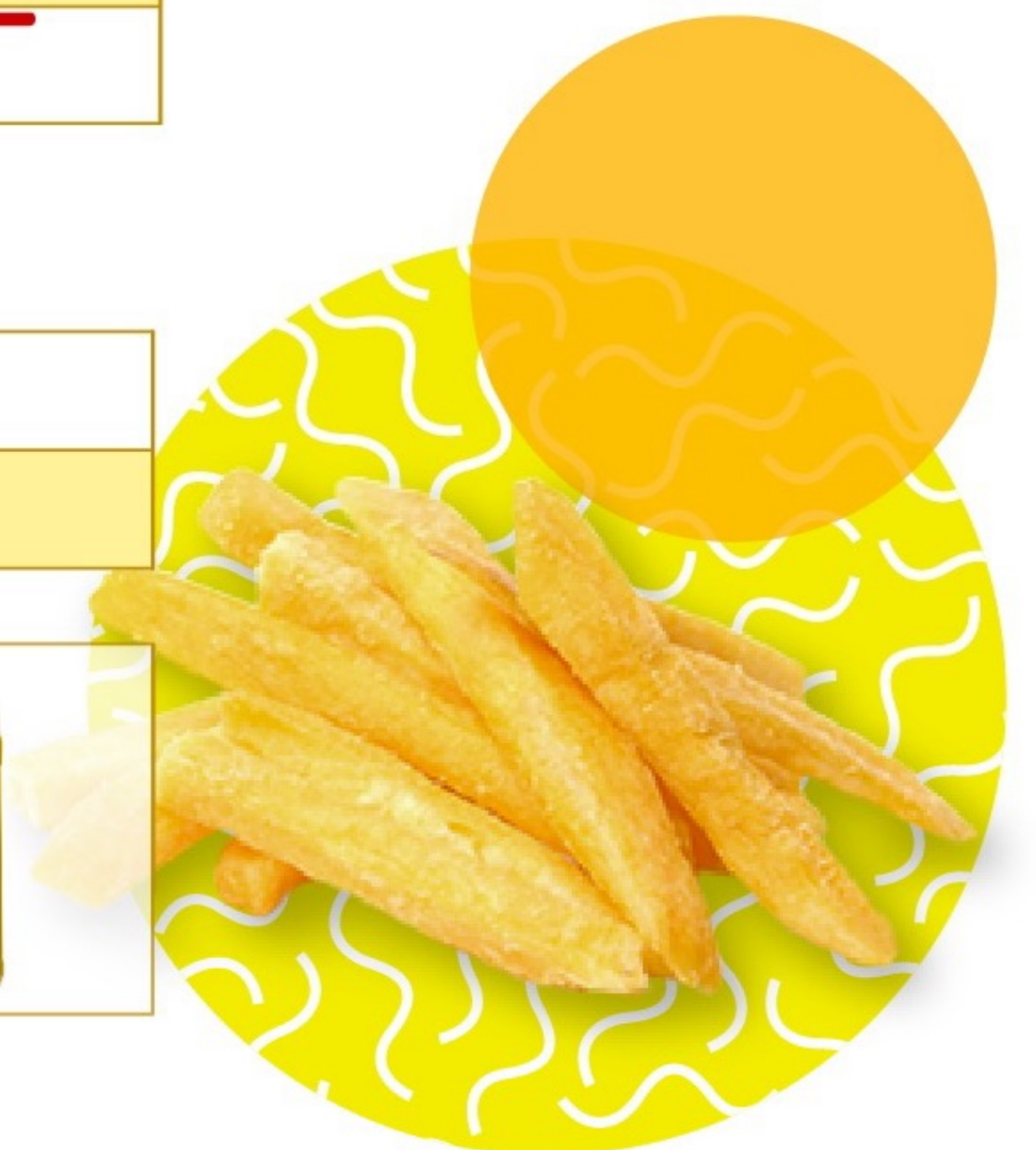
RANGES



Technical OILS

Frying oils:

BENEFITS	CHEF FRYING	PERFORMANCE FRYING	EXCELLENCE FRYING	SPICY FLAVORED FRYING
Omega 3				
Omega 6	●	●		●
Omega 9		●	●	
Vitamin E				
USAGES				
Seasoning				
Cooking				
Frying				
STORAGE				
In the refrigerator after opening				
Away from heat and light				
RANGES				



Organic VINEGARS

Spicy or sweet-and-sour, our 4 organic vinegars offer powerful aromas. They are complemented by a ready-to-use two-phase dressing.

USAGES

- Seasoning
- Cooking
- Frying

	RED WINE VINEGAR	WHITE WINE VINEGAR	APPLE CIDER VINEGAR	BALSAMIC VINEGAR OF MODENA PGI
Seasoning				
Cooking				
Frying				

STORAGE

- In the refrigerator after opening
- Away from heat and light

RANGES

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