

EXTRA VIRGIN OLIVE OIL SPRAY

IGEPAK S.A., a contract filler and company with a wide expertise in the development and formulation of aerosol products has developed an innovative 100% extra virgin olive oil in a convenient spray can, filled with the "BOV" system that allows oil to be sprayed out perfectly without additives. Possibility of adding different flavors to give a special touch to the dishes.

A HEALTHY AND EASY-TO-USE PRODUCT

This olive oil is of vegetable origin, obtained directly from olives and solely by mechanical means. It is a staple in the Mediterranean diet. It gives taste, texture and aroma to dishes, and a moderate consumption has enormous health benefits, because it is an extraordinary source of antioxidants.

Economical to use, you can accurately control the amount of oil applied. It allows an even distribution.



HOW TO USE

Suitable for spraying directly on food or as non-stick coating on pans, grills, pots and molds leaving a thin layer that provides a minimum of calories.



There are 3 diffusion ways depending on the pressure applied:

1. Pressing slightly the actuator a drip is obtained
2. Pressing it a little harder a jet is obtained
3. Pressing it the long way around a haze is obtained

IGEPAK S.A. offers turnkey tailor-made solutions from developing, producing and filling aerosols to delivering anywhere in the world. It also provides support regarding existing regulations The Company's facilities include: White room, water treatment plant (osmosis and CDI), seven fully automatic filling lines. Three of these lines are prepared for filling with the B.O.V. system.

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