



Filippo Berio Mild and Light: Extra Virgin Olive Oil with a maximum natural acidity of 0.3%

Filippo Berio Mild and Light Oil is Extra Virgin Olive Oil with the distinctive aroma of olives at the right degree of ripeness. Like all the oils in the range, Filippo Berio Mild and Light Oil is produced according to the Berio Method, a guarantee of product quality and reliability, certified by SGS.

Milan, June 2020 - **Filippo Berio**, a **SALOV Group** brand which is appreciated and highly regarded around the world for its high quality Extra Virgin Olive Oils, presents **Filippo Berio Mild and Light**, the cold-pressed Extra Virgin Olive Oil characterised by a **rounded and well-balanced flavour**, with hints of fresh grass, thistle and tomato, with an almond-like and slightly spicy aftertaste, and a **maximum natural acidity of 0.3%**.

The importance of low acidity

Low acidity is one of the evaluation parameters for Extra Virgin Olive Oils. The lower the acidity value, the better the quality of the oil. Filippo Berio Mild and Light oil has a maximum natural acidity of 0.3%, more than 2 times lower than the limits set by EU regulations.

Filippo Berio Mild and Light Olive Oil

Taste	round and harmonious
Aroma	hints of fresh grass, thistle and tomato with a slightly spicy almond aftertaste
Available formats and recommended retail price	<ul style="list-style-type: none">• Filippo Berio Mild and Light 1lt. - €6.99/pc• Filippo Berio Mild and Light 750 ml. - €4.49/pc
Recommended uses	fish recipes, fresh vegetables and sauces



Berio Method: guaranteeing quality and reliability from field to bottle

All **Filippo Berio** oils are produced according to the **Berio Method**, a process that guarantees the **identity and quality of Extra Virgin Olive Oil with strict controls at all stages of production, from the field to the bottle**. The Berio Method is based on the application of **integrated cultivation and production techniques** which fully respect the environment and the ecosystem, and on scrupulous controls at all stages of the production and selection process, transport to the mill and pressing of the olives. Only the best olives are used for pressing and this is **strictly performed cold and in the shortest possible time**, resulting in an oil with an unbeatable taste and excellent quality.

SGS certification

For Filippo Berio, quality is a process that must be certified from start to finish, which is why bottles of Filippo Berio Extra Virgin Olive Oil are easily recognisable, even on **supermarket shelves**, thanks to the special **yellow collar on the bottle** which lists the stages of the Berio Method, **certified by SGS**, a company that certifies both **product quality** and **environmental sustainability throughout the supply chain**.

For more information:

Aida Partners - Via Pomponazzi, 9 - Milan - +39 02.89504650
Barbara Fortunati - barbara.fortunati@aidapartners.com
Chiara Bellomi - chiara.bellomi@aidapartners.com



The Filippo Berio Extra Virgin Olive Oils range

The richness of the Filippo Berio Extra Virgin Olive Oil range is completed with **3 more products** guaranteed for quality and safety:

- **Classico** - suitable for all dishes
- **100% Italian** - perfect for enhancing full-bodied flavours
- **Organic** - excellent as a raw condiment for all dishes

The **SALOV Group** was founded in 1919 through the merger of several companies that had been active in the oil trade since the mid-19th century. It is based in Massarosa, in the province of Lucca, and is among the **largest companies in the oil sector** with a consolidated net turnover in 2019 of approximately 275 million Euros and 91 million litres sold.

The SALOV Group, which has always been present on the Italian market with the famous **Sagra** brand, launched the **Filippo Berio** brand for the first time in Italy at the end of 2019, already a well-established brand worldwide and currently market leader in the USA, UK and Russia, as well as in Belgium, Holland and Switzerland. Filippo Berio has a dedicated range for Italy, one capable of responding to an increasingly demanding consumer.

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