

# VIRGIN OIL PRESS LTD.



## VEGAN MAYONNAISE



Our brand has been known for its high quality cold-pressed oils. We have been using a bespoke, proprietary technology for over 10 years, perfecting the process of cold-pressing along the way. As a result, we now press oil from 18 different types of seeds. During our eco-friendly Zero Waste production, each by-product is used: they will be sold as quality food products, animal feed, or cosmetics. Products from our Gourmet sub-brand are produced by using the saved by-products of oil pressing. Our newest gourmet product, Grapoila Vegan Mayonnaise has been developed – in harmony with our philosophy – from the best natural ingredients without any synthetic additives (coloring agents, preservatives, etc.). We target vegan customers, the ones on special diet or those eating simply health-consciously. Vegan mayonaises – prepared without egg or any ingredients from animal sources – have been on the market, but Grapoila Vegan Mayo is even more special from a gastronomic, nutritional or an ecological aspect.

Oil is fundamental when preparing a mayonnaise. As consumers expect extraordinary taste and high nutritional values, we choose only the best ingredients for the Grapoila vegan mayo. Instead of the usual, refined cooking oils we only use pure cold-pressed sunflower oil, that gives a unique character to our mayo revealing the original taste of the naturally grown seeds. Moreover, Grapoila vegan mayo features only natural emulgents: to reach the ideal consistency we use defatted seed flours – the results of our Zero Waste production methods. Seed flours have high nutritional values on their own, too, so by using them we boost the mayo with vegan proteins, vitamins and minerals. We increase fibre content by additional bamboo fibre and reach the desired sourness by adding apple vinegar and lemon juice.

All of this have contributed to a mild, tasty and healthy - vegan and gluten free – mayonnaise, a real gourmet sauce for those who do not want to sacrifice any culinary delights for being healthy and eco-conscious!



- **vegan**
- **from premium quality cold-pressed oil**
- **only natural ingredients**
- **rich in unsaturated fatty acids, vitamins and fibre**
- **healthy**
- **eco-friendly production and packaging**



- **without soy, egg or milk**
- **gluten-free**
- **without synthetic additives (preservatives, colourants, flavour enhancers)**
- **does not contain palm oil and any refined oils**





VEGAN



## USPs

- vegan; gluten, egg, soy and milk free
- for health-conscious and other special diets
- made from premium quality cold pressed oil (instead of refined oils)
- with natural thickeners instead of industrial emulsification
- delicious, creamy gourmet product with the characteristic taste of cold-pressed oils
- **without synthetic additives (preservatives, colourants, flavour enhancers)**
- its taste and color are direct results of its natural ingredients
- rich in unsaturated fatty acids, vitamins and fibre
- eco-friendly production and packaging

## LOGISTICS, PRODUCT DATA

<b>Usage:</b>	It is an excellent substitute for traditional mayonnaise.
<b>Packaging:</b>	in 200 g square bottle
<b>Storage:</b>	In a dry, cool place, protected from light. It is recommended to stir before use and store in a refrigerator after opening.
<b>Best before:</b>	Half a year from day of production.
<b>Logistics:</b>	Dimensions (W x D x H): 62,5 x 62,5 x 80 mm, 24 db / box (box dimensions: 130x265x245 mm)



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