

## P.D.O. THRAPSANO Extra Virgin Olive Oil

70006 Thrapsano Heraklion Crete, Greece Tel: +03 28910 41212, Fax: +03 28910 41123, e-mail: agrotikossineterismos@hotmail.com www.cretan-olive-oil.gr

**Thrapsano** lies approximately halfway into Crete's District of Heraklion, on a semi-mountainous area.

The quality traits of the olive oil the **Thrapsano Agricultural Olive Oil Producers Cooperative** produces are interwoven not only with the olive tree varieties cultivated in the area (Psilolia and Koroneiki); the soil's composition; and the area's climate, but also with the way the olive fruit is harvested and then processed (via the joint extraction method).

As a result, the olives yield an olive oil that has a pale green tint, a pleasing bittersweet taste, and a fruity aroma.

# CERTIFICATIONS

#### • Origin:

"Laini", the Thrapsano PDO olive oil, has been designated by the European Union as a product worthy of the Protected Designation of Origin (PDO) label.

### Cultivation:

It is cultivated in compliance with the standards governing Integrated Crop Management systems (ICMs) and Good Agricultural Practices (GAPs) and has been certified in accordance to AGRO 2.1. & 2.2.

#### Quality:

The olive oil's quality is certified according to ISO 9001-2008.

## Safety:

Our olive crop management system and bottling practices are carried out following the EN ISO 22000:2005, ISO 22005:2007 standards.



