



*Dal 1935 selezionatori di
Olio Extravergine di Oliva*

OUR PRODUCTS



Extra Virgin Olive Oil Delicate olive oil - 100% italiano

And 'produced from the first cold pressing of ripe olives with an acidity always less than 0.8% with a smooth taste and light that does not pinch the throat. For lovers of sweet oil that does not have to cover the taste of the fish.



Extra virgin olive oil IGP Toscano

Exclusively certified Tuscan extra virgin olive oil IGP can be defined as such, and only the Consortium is able to guarantee it with its own brand. The certainty of having to deal with a "real Tuscany" is the presence of the label on the packaging of the Consortium, to ensure that all stages of production, from cultivation and harvesting of the olives, to their crushing to bottling, take place in Tuscany and that its qualitative characteristics and typical correspond to those given in the specification.



Olive Oil and Extra Virgin Olive Oil - 100% italiano

Extra virgin olive oil: extracted by simple pressing of the olives, and having a maximum acidity dell'0, 8%. It is the product of better quality;

Olive oil: with acidity not exceeding 1, 5%, obtained from a mixture of "refined olive oil" and of virgin olive oil (extra virgin, virgin, virgin).

Our History



In 1935 Alfredo Losito start the sale of olive oil.

Those were the days when transportation of olive oil in drums were done, since then A. Losito was selling the best olive oils selecting especially virgin oils to satisfy the then restricted to the region of Puglia.



The son of the founder, Charles Losito began to expand sales both nationally and internationally, maintaining, albeit with some modifications, the traditional craftsmanship that has always characterized the **OLEIFICIO Losito**.



Today, the company is run by his nephews Roberto, Alfredo, Lorenzo, Antonio; supported by experienced staff, has assimilated all the ancient tradition of the old founders, continues to expand in the international field, keeping faith with the ancient principles in the careful selection of the best and extra virgin olive oil coming from the regions of Tuscany, Liguria, Umbria.



Times have changed, the requirements also, for which **our company has expanded and equipped with high technologies** to meet the customer the best possible Italian and foreign markets.

For three generations, our company thanks to his experience, has taught us that all our energies should be directed to the **quality and safety of the product**.



Olive oil

Characteristics of the oil

The olive oil has exceptional qualities that vary depending on the area in which it is produced. Contains carotene, tocopherols, phospholipids and substances that protect and help the human body such as fatty acids and proteins. In addition to having excellent digestibility and assorbinemto, it also helps digestion. The quality of this product help the body of individuals of any age. To appreciate and assimilate its qualities it is advisable to use it raw for salads, dressings etc. but it is also very good and cooked for frying. The types are many, olive oil par excellence is "extra virgin olive oil", and this product you get when you use quality olives are taken to the mill immediately after harvest and are processed accurately. You have to be able to appreciate the true quality of this product as they are really unique and irreplaceable. The extra virgin olive oil is a staple food in the diet of children, as it is rich in oleic acid is particularly recommended in the diet of those who do sports because it is readily digestible source of energy and is essential in old age as it limits the loss of calcium in bones. It is rich in vegetable fats very important to give energy to our body and health. In addition, the aromas present in the oil, make the food especially tasty. Especially if you use extra virgin olive oil Italian.

It protects the heart and arteries, slows down the aging brain, prevents arteriosclerosis and lowers the level of cholesterol in the blood, and, above all, fights free radicals.

The extra virgin olive oil is not only a delight for the palate. It is also good for your health. This precious food due to its high content of oleic acid, protects the heart and arteries, slows down the aging brain, prevents arteriosclerosis. It lowers the level of cholesterol LCL (the "bad" cholesterol) and raises HDL ("good"). As prescribed by nutritionists, extra virgin olive oil is that product, both in cooking and as a condiment, is easily digested by the body because its percentage of fatty acids is very similar to that of breast milk, perfect food under any point of view.

Source: www.ricetteonline.com

