

# Blended seed, olive oil offers higher cooking temperatures

Olive Pride's blend of seed oils (canola, sunflower and corn) and extra virgin olive oil, produces oil recommended for hot applications (frying, grilling, stews and baking), releasing a well-balanced olive oil flavour, a higher smoke point and a more affordable yet high quality alternative.



"As a premier culinary academy in South Africa, the academy is dedicated to ensuring that our graduates are properly equipped with the requisite knowledge and skills when they enter the industry," explains Garth Stroebe from the SA Chefs Academy.

"It is important that our students are exposed to superior quality produce during the learning phase of their journey so that they are able to make informed choices when practicing their craft. We use the Blend and Extra Virgin varieties from Olive Pride and have found them perfectly suitable for our needs. The flavour profile, mouth feel and viscosity of the product are well suited to both hot and cold application, while not overpowering and masking the identity of the dish itself."

SCP (Southern Canned Products) distributes Olive Pride range of olive oils made from the finest Spanish olives, adhering to strict European standards and Spanish Manzanilla olives, available in a choice of pitted black or green olives.

For more, visit: <https://www.bizcommunity.com>