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Greek Organic olive oil: But how can this be distortion of bulk olive oil? by [Oliveoil](#)

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Sometimes for the easy money, some sell cheap olive oil mixed with vegetable oils, water colors or olive oils used for previous years. The good olive oil however is that produced recently - this year -. The life of the olive oil ranges from 12 to 24 months. But fraud and alteration in the cheap olive oil is not just financial fraud, but rather converts an entirely beneficial product injurious to health.

The European Union, recognizing the magnitude of the problem, decided to adopt additional measures to protect consumers from black market and distortion of the olive oil by removing the 16kilo cans, with special regulations enter into force by November 2003. As olive oil consumers we should know that the movement is allowed only in packages up to 5 liters.

But how can we guard against all of us ordinary consumers who do not have the expertise and means to separate the good, quality and pure extra virgin olive oil?

The only sure way to ensure that the Organic olive oil we eat is pure, with quality and taste, is to buy a standard, olive oil. Standardization is a process that provides a shield for the consumer.

Choosing a package branded olive oil to 5 liters, which is hermetically closed with a safety cap, we can feel safe, because they have become integrated quality controls at all stages of production - from our oil mill to our table, with modern methods based on the specifications the competent state bodies. Thus, we can be sure that the olive oil we consume is fine, quality and fresh. In contrast, no one can vouch for our authenticity and quality of olive oil in bulk or cheap olive oil.

Our guide is the superior taste and quality guaranteed. The choice of olive oil is a matter of knowledge.

Diamandino have shared its deep knowledge and unparalleled care for olive oil with you.

Because Diamantine people know how to distinguish the good oil from the very early. Travel, since the very flowering of the olive in Greece to find the side of farmers. Watching the "liomazoma" and olive oil production in our mill. Control samples with the most stringent criteria to ensure that they purchase olive oil with superior quality and flavor characteristics. We select only those varieties that give annually to the Diamandino the Traditional, Classic, Soft, green olive oil and biology, solid rich flavor that so many years trust. All this knowledge and passion of its people Diamandino, reflected in the Integrated Quality Guarantee Diamandino every package you buy and every drop is concentrated in Diamandino you drop on your plate.

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