

A close-up photograph showing a hand pouring a golden liquid, likely oil, from a glass bottle onto a breaded food item, possibly a fish fillet, which is resting on a wooden surface. The oil is captured mid-pour, creating a thin stream that falls onto the food and then onto the wooden surface below. The background is dark, making the oil and the food stand out.

**Oil Is Our Passion**

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# Oil Is Our Passion



Celebrating twenty years in business this year, Frylite, Ireland's leading edible oil specialist, is delighted to announce that it has just launched a delicious new range of Cremonini olive oils.

For us, it's all about the taste and we invite you to share in our passion by sampling our cold pressed extra virgin olive oil which is characterised by its outstanding, fruity taste or by trying our delicious pomace olive oil which offers a smooth taste, aroma and colour. Both oils are produced in the luscious valleys and hillsides of Forlì, using the finest olives and techniques perfected over generations.

Loved by chefs the world over, Cremonini oils are now sold in 150 countries worldwide. We are confident that, you too, will love our new range of olive oils. After all, hundreds of chefs from across Ireland put their taste buds to the test and helped us to track down an oil which not only tastes great but is fantastic to cook with.

## Why Cremonini olive oils deserve a place in your kitchen

- For their delicious, authentic taste and Italian flavour.
- Ideal for all types of cooking, frying and baking. Perfect for making sauces, marinades and dressings or simply for drizzling and dipping.
- So your customers can enjoy the taste of a natural, healthy oil, low in saturated fat and high in vitamins and anti-oxidants.
- Because chefs across the world who know their oils, choose Cremonini.



For further information or to order your Cremonini oils today, contact Jonathan McLaughlin, Group Marketing Manager on 00 44 (0) 78 94 19 44 57 or email him on [jonathan@frylite.com](mailto:jonathan@frylite.com)

  
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