

亞歷山大 特級初榨橄欖油

| 500毫升/500ml |



用人手採摘只種植於無污染的希臘聖山—阿托斯山(Mount Athos)上的優質橄欖果實。

Only handpick the high quality olives grown on the pollution-free Holy Mountain of Greece (Mount Athos).

- 味道濃郁，非常適合涼拌或醃麵包，有助消化及促進新陳代謝；
- 酸度在0.8%以下，具保濕和防曬美容功效。
- Rich in flavour. Excellent for cold dressing or bread dipping. Helps digestion and boosts metabolism.
- As acidity is below 0.8%, it possesses moisturising and sun protecting beauty effects.



亞歷山大 初榨橄欖油

| 500毫升/500ml |

用人手採摘種植於希臘境內不同無污染地區之優質橄欖果實。

- 味道濃郁，適合涼拌、醃麵包、清炒、灼煮、作醬料或醃製食物，適合一般的中、西式烹調方法。
- Rich in flavour. Great for cold dressing, bread dipping, stir frying, seasoning and marinating. Suitable for oriental and western style cuisines.

莎塔里 初榨精煉橄欖油

| 1公升 / 1L |
| 500毫升/500ml |

用人手採摘種植於希臘境內不同無污染地區之優質橄欖果實。

- 燃點較高，適合煎、炒、煮、炸等210℃以下之高溫烹調方法。
- Higher smoke point. Suitable for high heat cooking methods below 210℃, e.g. deep/stir frying, etc.

為何選擇「莎塔里」？
因為我們顏色更綠，味道更濃，口感更好！
Why choose "Tsantali"?
Coz' we are greener, stronger and tastier!

莎塔里(亞洲)有限公司

Tsantali (Asia) Ltd

香港荃灣柴灣角街66-82號金熊工業中心E座8樓
Unit E, 8/F, Golden Bear Industrial Centre,
66-82 Chai Wan Kok St, Tsuen Wan, N.T.

電話：(852) 2357-0388 網址：www.tsantali.com.hk
傳真：(852) 2357-0688 電郵：info@tsantali.hk

TSANTALI

SINCE 1890

Leading brand in
希臘 Greece
領導品牌

為家人，您必選的食用油 ✓
For Family
your selected Cooking Oil





認識「莎塔里」

「莎塔里」是希臘一家著名的企業。希臘莎塔里思企業集團自1890年起已擁有希臘境內面積最大的葡萄及橄欖莊園。TSANTALI is a famous Greek enterprise. The Tsantalís family has owned the largest vineyards and olive orchards in Greece since 1890.

「莎塔里」獲邀成為2010年上海世博會希臘館的贊助商。TSANTALI was invited to be the sponsor of the Greek Pavilion in the World Expo 2010 Shanghai China.

「莎塔里」秉承傳統的橄欖油製作工序。所有橄欖經人手採摘，整個處理過程在24小時內完成。The procedure of making TSANTALI olive oil has remained the traditional way. All olives are picked by hand in pollution-free areas and bottled within 24 hours.

ABOUT TSANTALI



HISTORY OF OLIVE OIL

橄欖油的歷史

橄欖油在地中海沿岸國家已有數千年的豐富歷史。橄欖油除了是上等的食用油之外，更具有藥用及美容護髮功效。Olive oil has a rich history of thousands of years in the Mediterranean coastal countries. Apart from being the superior cooking oil, olive oil also possesses the medicinal, skin and hair care effects.

橄欖油被公認是一種對身體有益的膳食脂肪，能改善血脂及降低心血管發病率。根據世界衛生組織的調查顯示，地中海沿岸居民的膽固醇和罹患心血管疾病的比例明顯較其他國家低，並指出是跟他們每天食用橄欖油有密切的關係。Olive oil is widely known as a beneficial source of dietary fat which can improve the lipid profile and reduce cardiovascular morbidity. According to the World Health Organization survey, the Mediterranean coastal residents who dine with olive oil every day, show significantly lower proportion of cholesterol and less chance of getting cardiovascular disease.

Elements and advantages of olive oil

橄欖油的成分及優點



- 含豐富單元不飽和脂肪酸
Rich in monounsaturated fatty acid
- 含少量飽和脂肪酸
Low in saturated fatty acid
- 含微量多元不飽和脂肪酸
Low in polyunsaturated fatty acid
- 含奧米加-3及奧米加-6
Contains Omega-3 and Omega-6 fatty acids
- 含豐富的角鯊烯、黃酮類物質和多酚化合物
Rich in plant squalene, flavanols and polyphenols
- 含豐富維他命A, D, E, F, K等多種脂溶性維生素
Rich in fat-soluble vitamins A, D, E, F, K