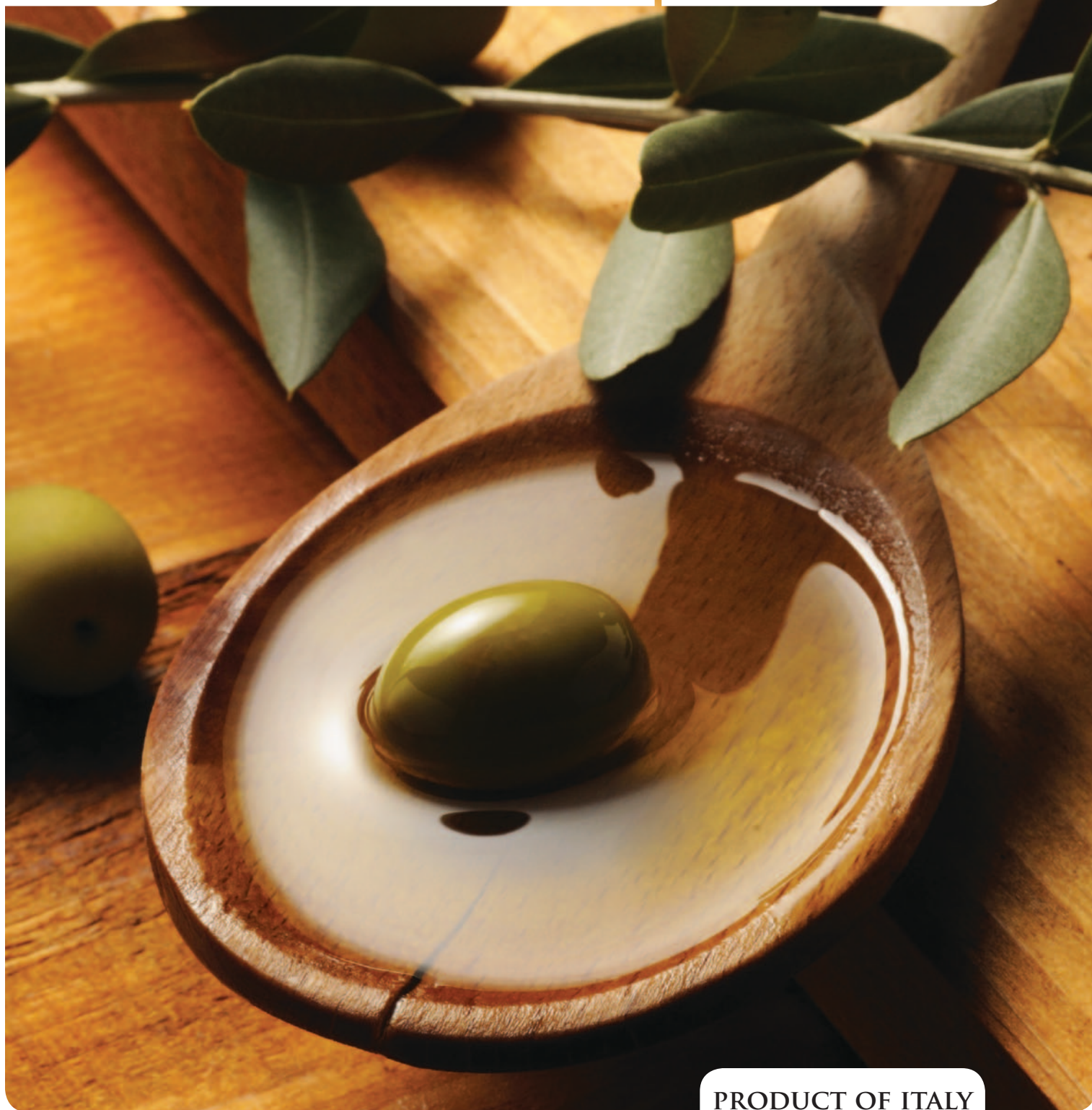


EXTRA VIRGIN OLIVE OIL

Bold, fruity flavors from olives grown in central and southern Italy yield the authenticity that only a true "Product of Italy" could



PRODUCT OF ITALY



*Earning a proud place in the kitchens
of sophisticated chefs everywhere*

Drizzle on the perfection to enhance flavor or
add a finishing touch with true olive oils from
the Italian countryside.

Product Inspiration

Direct from the olive groves of central and southern Italy to your kitchen, our extra virgin olive oils were produced and bottled by a family that's been in the olive oil business for three generations, earning its oils the distinctive "Product of Italy" designation. Robust and fruity, our unfiltered variety boasts a strong peppery finish while our filtered version is full bodied and balanced with a finishing touch of pepper. Use as finishing oils or to add flavor. Either way, they'll bring out the olive oil aficionado in you.

Ideal Use

Include a true product of Italy on your tables or in your kitchen:

- Finishing oil
- Healthy alternative to butter
- Salads
- Grilled vegetables
- Pasta

Features/Benefits

- Designated as a "Product of Italy" and sourced from only Italian olives for a distinct, fresh flavor
- Bold, fruity flavor from olives grown in Italy; long shelf life is two years from production date
- Unfiltered has a distinctive cloudy appearance; filtered is a dark green oil with low acid content
- Contains monounsaturated fatty acids, which are considered healthy dietary fats

A-Code	Product Description	Pack Size
1945534	Italian Extra Virgin Olive Oil	4/3 liter
1945526	Unfiltered Italian Extra Virgin Olive Oil	4/3 liter

Ingredient

– Extra virgin olive oil

Food Fact

Olive oil protects against heart disease as it controls the "bad" levels of LDL cholesterol and raises levels of the "good" cholesterol, HDL.



For more information about Rykoﬀ Sexton™ products, visit www.usfoods.com or contact your local US Foods representative. 06-2012