

Suggested Media Questions

Olivado Avocado Oil

1. What three adjectives best describe the taste of Olivado Avocado Oil?
2. What are some of the suggested ways to cook with Olivado Avocado Oil?
3. When used for high-temperature cooking, how does avocado oil compare with other oils, such as olive or canola?
4. What makes this avocado oil different from others in the market?
5. Olivado Avocado Oil is made using New Zealand and Australian Haas avocados. How do these avocados differ from avocados grown in other places in the world?
6. Olivado Avocado Oil is described as an “extra-virgin, cold-pressed” oil. What does this mean?
7. How do the health benefits of avocado oil compare to other “healthy” oils?
8. How does Olivado Avocado Oil fit into the popular “Mediterranean diet”?
9. What other oils does Olivado make?
10. Olivado Avocado Oils are fairly new to the United States. Where can they be purchased? And, what is the price?
11. What is the shelf life of Olivado Avocado Oil?
12. What are some of your favorite recipes that incorporate avocado oil?



To receive more information on Olivado and a sample of their Avocado Oil, or to schedule an interview, please contact:

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