

Bea



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@beaoliveoil



The FDA and Bureaucracy are Significant Barriers Between Small Farmers Selling their Oil and the USA Receiving Quality Italian Oil

You may choose an option on the left to manage your account or select an FDA system below.

To obtain access to available FDA systems, choose the **Update System Access** option to add the FDA system to your account.

Registration and Listing Programs

Food

Food Facility Registration

Export Listing Module

Acidified/Low-Acid Canned Foods Registration
and Process Filing

Qualified Facility Attestation

Shell Egg Producer Registration

***The goal is to find out whether he has an FDA number and if so what it is. If he does not know what that is explain in a simple way that it's just a number needed for American food exports. Be clear and concise. Be aware that Italians in the oil industry are suspicious of everyone, especially a random person calling. Be polite, swift, and enthusiastic, sound like a business opportunity but not a scam (for example we are starting with the money question before the fda question. Use your judgement on this vibrational level when you can)

*Oleificio means oil mill in italian. Sometimes they also use the word frantoio.

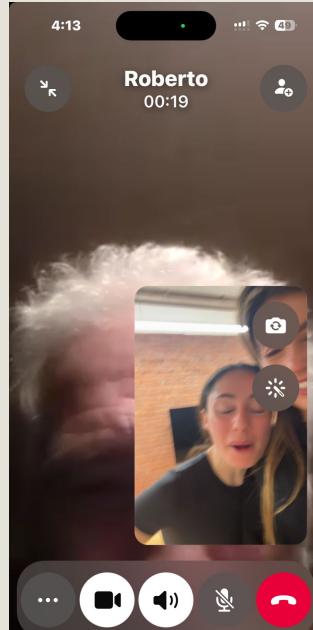
* their mill opens at 9am italy time. By noon they will likely be having lunch. When I called today he 9:30 he answered. Right at 9 is probably too soon, you know how they are.

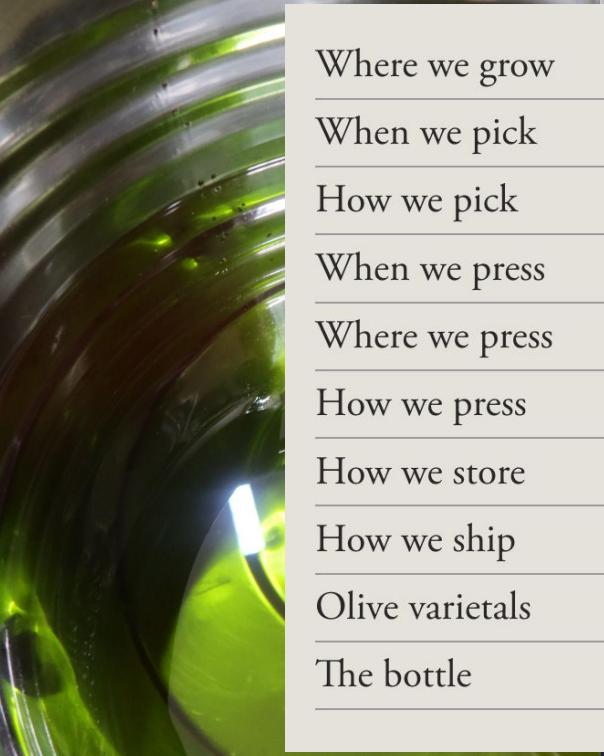
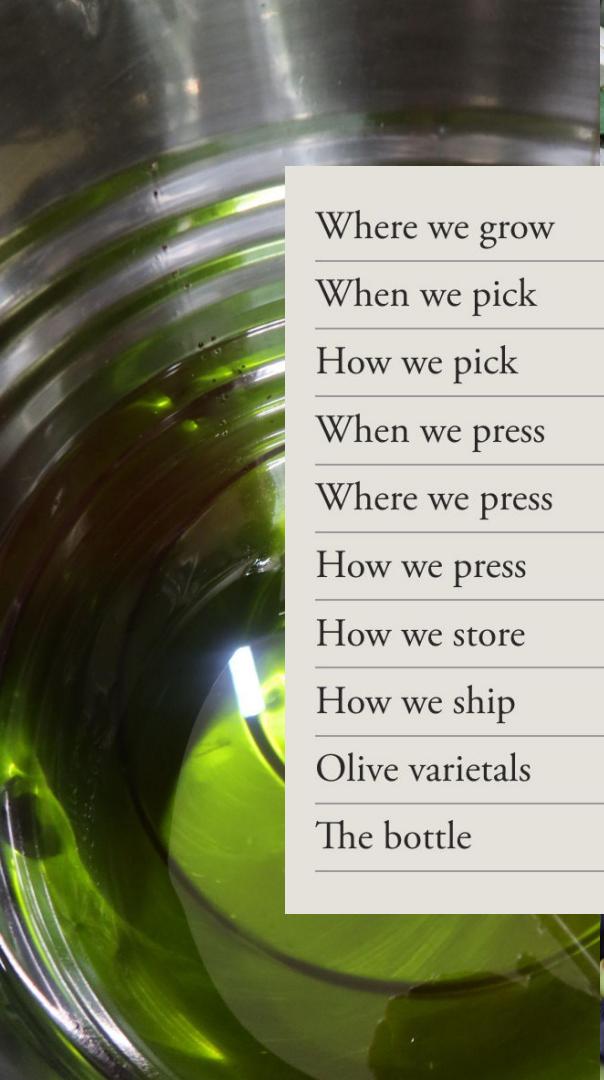
Script

Him: He is going to answer the phone with: "pronto"

Andrew: "Hi my name is Andrew, i am American, and i am calling for my friend Beatrice because she does not speak italian. Beatrice is also from new york and is starting an olive oil company and will be opening it in Italy. Can i have some help with the registration process in October?

The Spirit of Adventure Directly Affects the Olive Oil's Quality





Where we grow

+

When we pick

+

How we pick

+

When we press

+

Where we press

+

How we press

+

How we store

+

How we ship

+

Olive varietals

+

The bottle

+

Radical Transparency

We Are Obsessed With What's Inside the Bottle and Not at All with the Packaging



EXTRA VIRGIN OLIVE OIL ANALYSIS REPORT 2024

SAMPLE: BEA_OLIVE_OIL

Characterization of minor polar compounds with HPLC-DAD-FLD method

	mg/L
	SAMPLE BEA_OLIVE_OIL
Hydroxytyrosol	0.559
Tyrosol	1.708
Elenolic acid derivatives	35.060
Elenolic acid	72.377
Deacetoxy Oleuropein Aglycone	15.936
Secoiridoid derivatives	43.625
Lignani	97.329
Oleuropein Aglycone	162.779
Oleocanthal	63.931
Taxifolin	0.077
Apigenin	0.595
Luteolin	0.198
Vanillic acid	0,002
Composti minori Polari totali	494.174

Product Parameters

Acidity (% Oleic ac.)	0.06
Peroxides (mEq/Kg)	6.49

Our Success is Defined by How Well We Answer Calls for Help



Our Logo is a Mark of Gratitude and a Seal of Trust



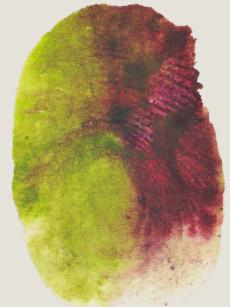
Francesco



Athos



Giorgio



Quality Olive Oil Is True



Tasting & Questions

