



Pensamento Colossal

The best from Portuguese Speaking Countries to the World

We are a Portuguese company, based in Mirandela, that counts with experience in production process and commercialization of high quality food products from the Portuguese Speaking Countries

The Olive Oil Benefits



Extra virgin olive oil – An incredibly healthiest fat on planet due to:

- Powerfull Anti-oxidant and Anti Inflammatory compounds in it which benefits your Heart, Brain, Joints and Skin;
- Improves Blood Cholesterol level as well High Blood Pressure;
- -Stabilize **Diabetes** & protect against **Insuline Resistance**;
- Assists Weight loss;
- Powerfull Anti-Bacterial properties particularly effective against Helicobactor Pylori, the bacteria responsible for Stomach Ulcer and Cancer.

The Olives



Olive groves are mostly young, although there are some with centuries-old olive trees.

During the year the olive groves are carefully cleaned and the soils treated, contributing to their good development.

Olive harvesting is done with rigor and care, in manual and machine mode using hat or canvases, avoiding direct contact of the olive with the floor.











MILLS – Traditional Mill



Reception Area





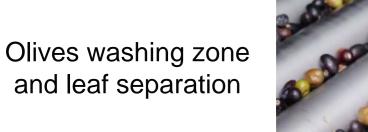




Fresh olives reception

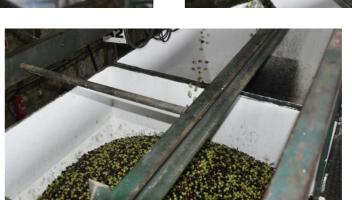
Olives washing line and olives storage













Individual Storage bins

MILLS – Traditional Mill



Crushing line







Stone Mill Gauges



Three stages decanter

Pressing line







Olive paste

Pressing of olive paste

MILLS – Traditional Mill



Centrifugation line







Inox deposits for olive oil storage





SEIRAS



With careful selection and cold extraction of olives,

SEIRAS

the olive oil of excellent quality & perfect to the most demanding paladar, has finally come to you!

Made with olives Verdeal, Madural, Cobrançosa and Negrinha

Nutricional Values: per 100ml

Energy/Calorias: 900kcal

Lipids of which: 100g

Saturated fat: 15g

Sugars: 0g

Proteins: 0g

Sodium: 0g

Maximum Acidity: 0.3% Peroxides Index: ≤ 20

Wax: ≤ 150

Extra Virgin Olive Oil



ESTACAL



A nectar with harmonious taste of bitter dry fruits, smooth and fruity

ESTACAL

The olive oil that results of traditional young olive groves with the indigenous varieties of the area – Verdeal Transmontana, Cobrançosa and Madural

Nutricional Values: per 100ml

Energy/Calorias: 821kcal

Lipids of which: 91,2g

Saturated fat: 13,1g

Sugars: 0g

Proteins: 0g

Sodium: 0g

Maximum Acidity: 0.4% Peroxides Index: ≤ 20

Wax: ≤ 150

Extra Virgin Olive Oil

Glass bottles from 500ml, 750ml, & 1L Tin bottles from 1L, 3L & 5L









With experience in different sectors of production, processing and packaging, knowledge of market requirements, high quality products & direct follow-up to each client/partner

we present you

Pensamento Colossal

The best from Portuguese Speaking Countries to the World

Commercial Department

Phone / Whatsapp: (+351) 910 158 703

Email: commercial.pc2020@gmail.com

Address: Avenida das Amoreiras nº307, 1º Dto

5370-351 Mirandela, Portugal

