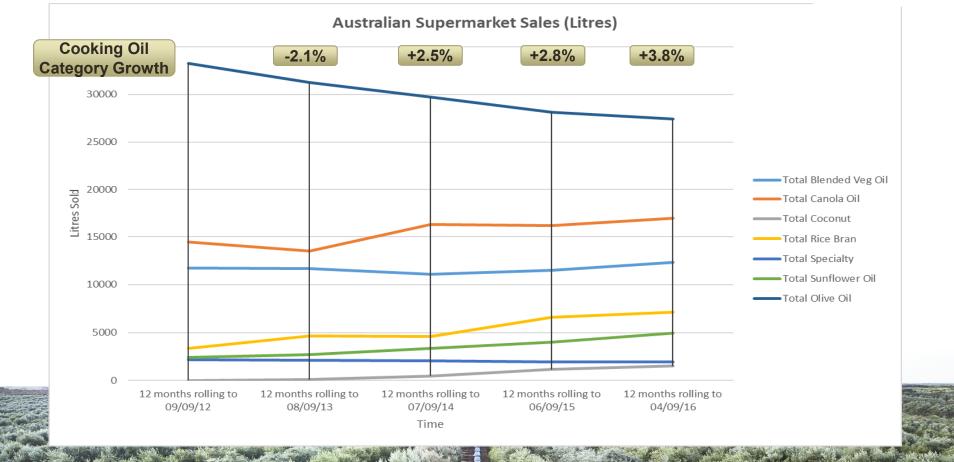
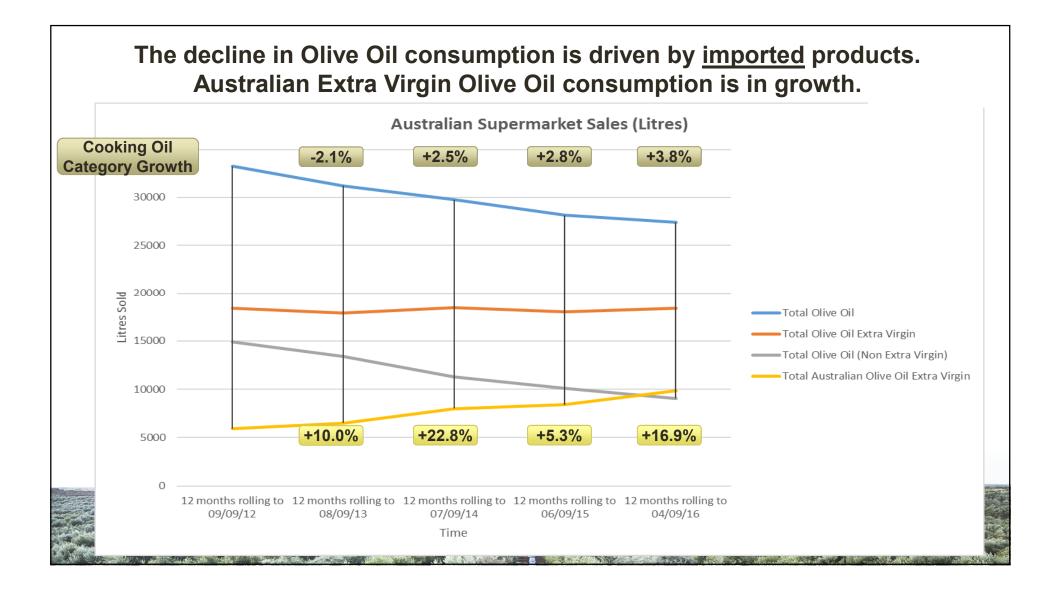
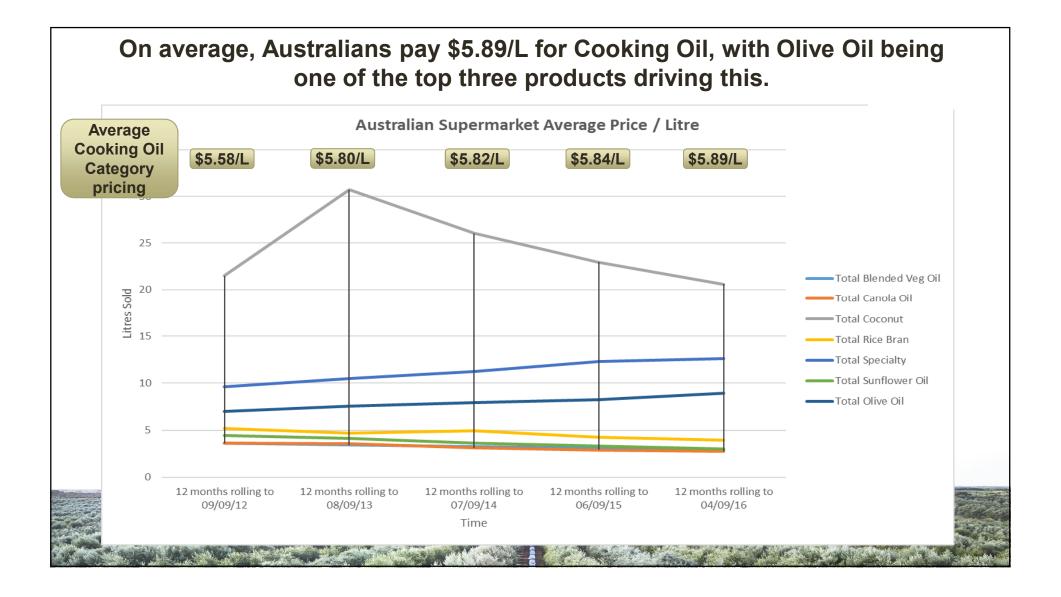
Growth of Australian Extra Virgin Olive Oil in the Australian Market

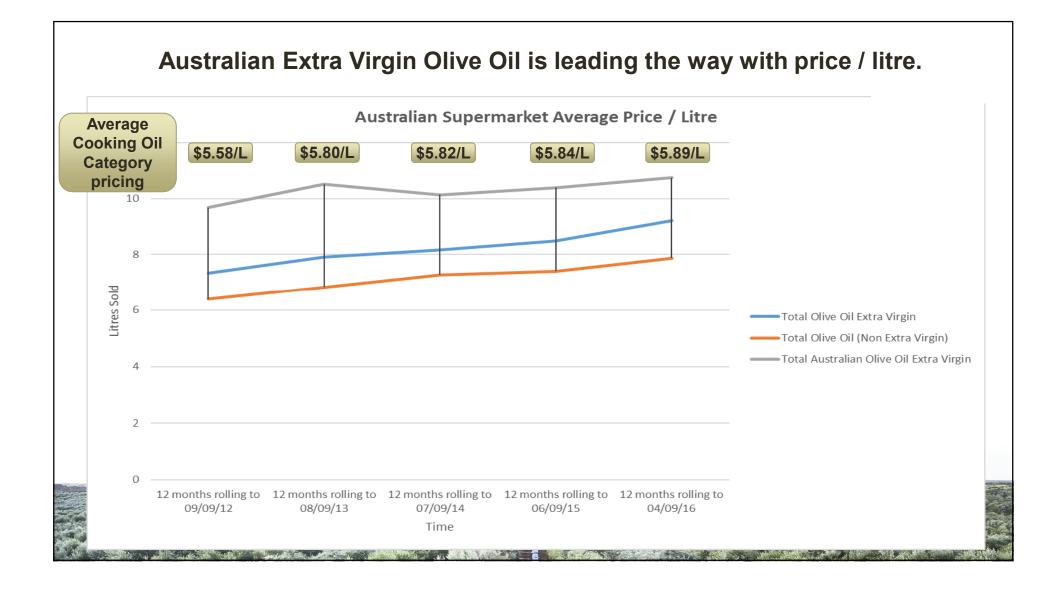




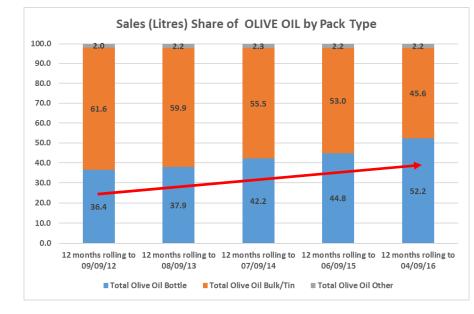


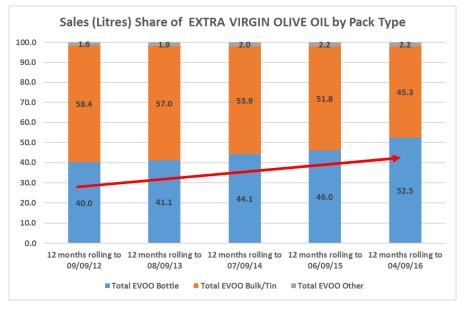






As Australian households gradually become smaller and smaller we are seeing a trend of consumers buying more and more bottles than bulk formats (tins).









AUSTRALIANS have different types of Cooking Oils in their pantry and used for different occasion

Help <u>BUST THE MYTHS</u> for Australians to make the best choice when buying Cooking Oil

'All oils are the same, right?'



Australian Extra Virgin Olive Oil is the freshest and heathiest oil – 100% natural fresh juice of the olive *'I can't cook with Extra Virgin Olive Oil'*



Australian Extra Virgin Olive Oil is one of the most stable and safest oil in the market – high smoke point *'I have a different oil in my pantry for different needs or recipes'*



Australian Extra Virgin Olive Oil is very versatile and tastes great – the only oil you need in your pantry