

Virgin plum oil comes from the Plum d'Ente, a variety of the Prunus Domestica species, grown in Lot et Garonne for the production of the flagship product of our region: Pruneau d'Agen AOP.

The various marketing operators sell an increasingly large portion of pitted Agen Prunes. This stone, which in the past was waste destined for destruction, is now used and produces new added value: it is said to be up-cycled.

Botanical species

Prunus Domestica

Agricultural area

South West France

Sourcing type

Agro industry

Cultivation method

Conventional

Local Sourcing

Final process area

South West France (Perles de Gascogne)

Part used

Almond

Mode

First Cold Press

Additives

None

The stoness obtained are sent to us daily in order, after several operations, to extract the almonds. For this purpose, the successive operations are carried out in a dedicated workshop, and are the washing of the kernels (water), in order to remove the remains of pulp, the drying of the entire kernel (hot air), in order to stabilize it, then the breaking and separation of the almonds and the shell (optical sorting). The almonds are then stored in a cold room and pressed as needed.

Up-Cycling

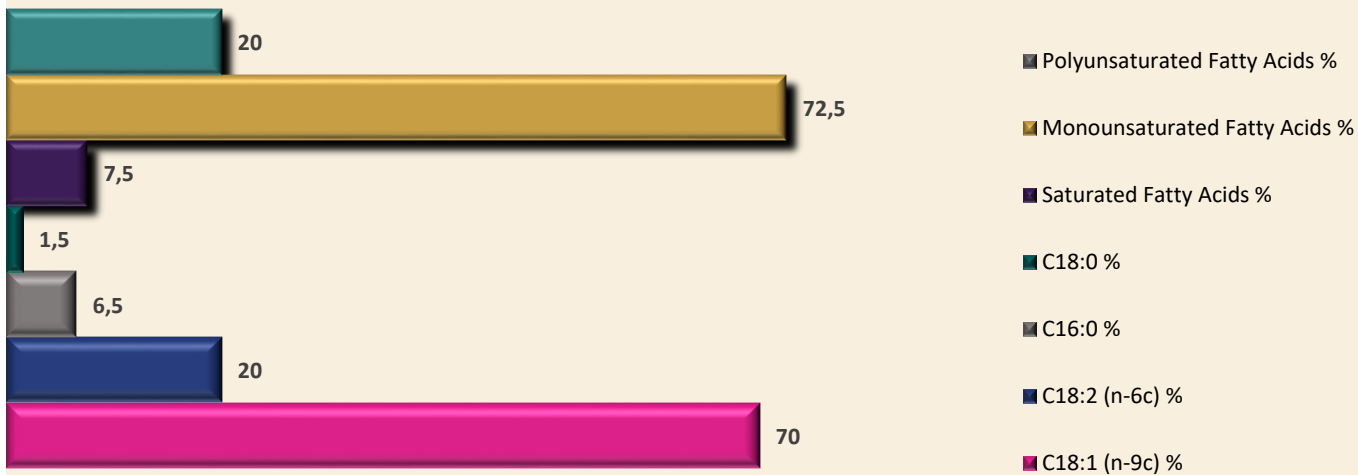
It should be noted that our stone washing water, sweetened by pulp residue, is completely methanized in order to produce biogas. The shells separated from the almonds, made up almost entirely of cellulose and lignin, are also used for the production of energy in biomass boilers or the production of our exfoliating powders. The almonds are finally cold pressed to extract our delicious virgin plum oil.



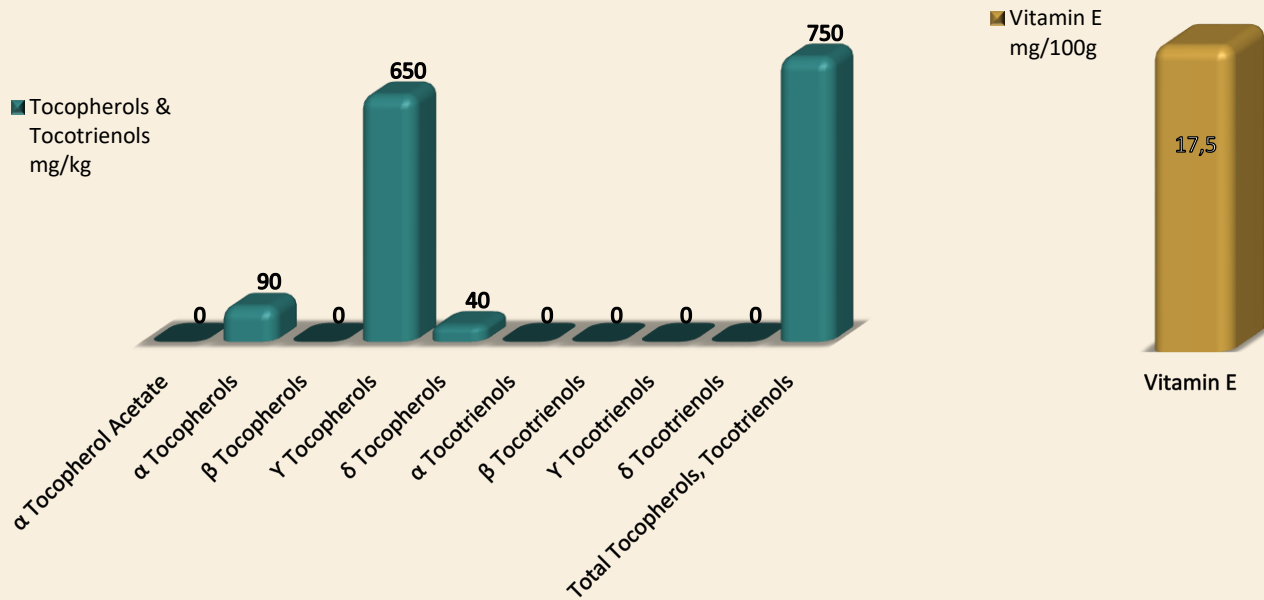
Quality Criteria

Peroxide Index	< 10	meqO2/Kg
Acid Index	< 4	mg KOH/Kg
Saponification Index	188-199	Without

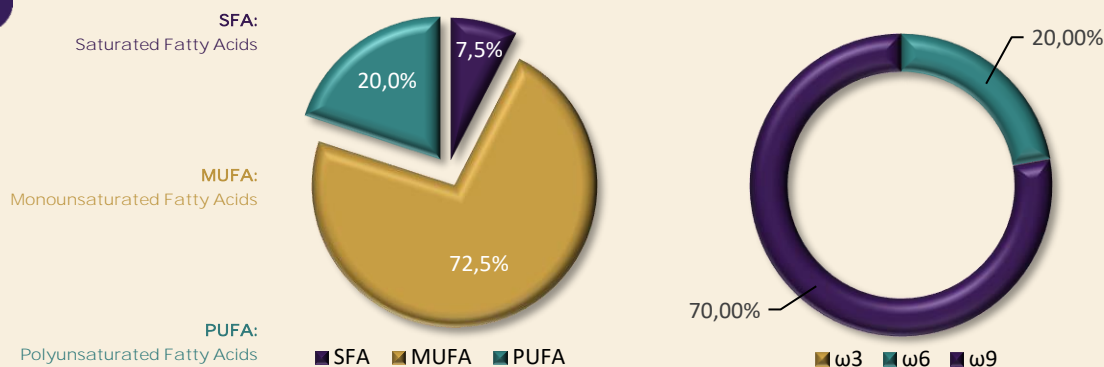
FATTY ACIDS COMPOSITION



UNSAPONIFIABLE

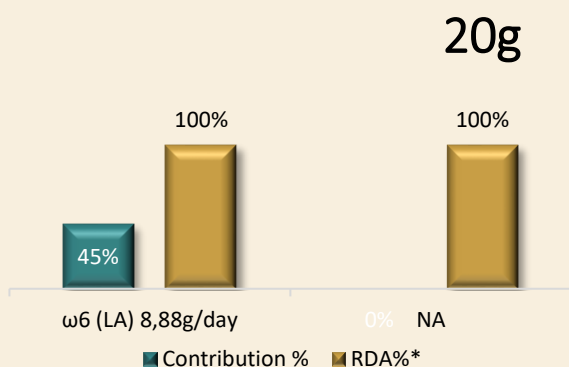


Rich in Vitamin E (mainly γ tocopherols)



Mainly composed of Oleic acid (MUFA and ω9) and linoleic acid (PUFA and ω6), this oil is low in saturated fatty acids. This composition ensures good stability and, thanks to other factors, interesting nutritional and health qualities.

*RDA: Recommended Dietary Allowances (Ref ANSES)
 ANSES: National Agency for Food Safety, Environment and Labour (French equivalent of USDA)



Composed of 20% linoleic acid (LA), essential fatty acid (EFA), a consumption of 20g/day (1.5 tablespoons) provides 45% of Omega 6 needs.

NUTRITIONAL CLAIMS

- Is naturally rich in Vitamin E
- Is naturally rich in monounsaturated fatty acids

HEALTH CLAIMS

- Linoleic acid contributes to maintaining normal cholesterol levels. The beneficial effect is obtained by the daily consumption of 10 g of linoleic acid.
- Consumption of fats rich in unsaturated fatty acids in the diet as a substitute for fats rich in saturated fatty acids has been shown to lower/reduce blood cholesterol levels. High cholesterol levels are a risk factor for the development of coronary heart disease.
- Vitamin E helps protect cells against oxidative stress

ORGANOLEPTIC DESCRIPTION



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Golden yellow light, slight green highlights

Group Gold

Intensity (1 to 10)



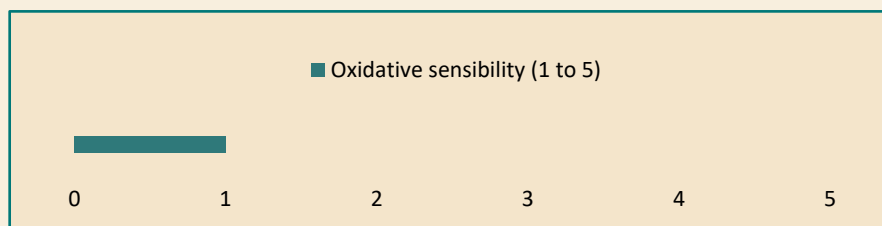
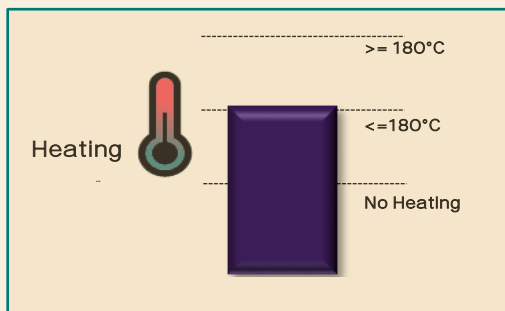
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Intense almond flavor

Group Dry fruit

Intensity (1 to 10)

UTILISATIONS



Store preferably in a cool, dry place and away from light and heat.

A true kitchen perfume, virgin plum oil is an exceptional flavoring ingredient.

Cold or hot, it brings aromatic diversity and can, through its exceptional power, serve as a flavor enhancer.



The delicate and subtle scent of almond blends wonderfully with mirabelle plums. Perfect combination to prepare my tasty specialty of foie gras with mirabelle plums. Chef Thomas FRANCOIS, At 12 (57-Delme in Moselle)

Many recipes are available on: www.perles-gascogne.com www.perles-gascogne.com

Very aromatic

Flavor enhancer

www.perles-gascogne.com

