

# Oilio®

*Cooking for professionals*





## THE OILIO BRAND

Oilio is a leading brand within the world of vegetable oils and fats. Under the leadership of CEO Lars Schipper, the brand Oilio is developed into a well-known name on the international market. Oilio is synonymous with quality, sustainability and sleek branding that enjoys worldwide recognition.

At Oilio, we believe in responsible and sustainable business practices. This is at the heart of our brand and our daily work. Our extensive range includes everything from high-quality vegetable oils to innovative frying oil blends, available in a wide range of packaging. Our focus on quality and flexibility allows us to respond perfectly to our customers' needs, anywhere in the world.

With Oilio, our customers not only choose a reliable partner, but also a brand that contributes to a sustainable future.

*"With our Oilio brand, we combine quality and sustainability to make a positive impact worldwide. Our brand stands not only for sleek branding, but above all for responsibility to people, the environment and the market."*

- Lars Schipper  
Owner of Oilio



## SOYBEAN OIL, RAPESEED OIL AND SUNFLOWER OIL

Soybean oil, rapeseed oil and sunflower oil are three of the most widely used vegetable oils worldwide. These oils are loved for their versatility and practicality. Soybean oil, with its mild flavor, is ideal for stir-frying, deep-frying and as an ingredient in sauces. Rapeseed oil, also known as Canola oil, is known for its neutral flavor and high combustion temperature, making it perfect for baking, frying and dressings. Sunflower oil, pressed from sunflower seeds, offers a light flavor and high smoke point, making it excellent for both baking and frying.

With a rich history ranging from soybeans in ancient China to the native cultivation of sunflowers in North America, these oils have become fixtures in kitchens around the world. They form the basics of countless dishes and are available in a variety of packaging to suit the needs of professional kitchens and households alike.







**PRACTICAL  
AND TASTEFUL**



## OLIVE OIL; LIQUID GOLD FROM SOUTHERN EUROPE

Olive oil is one of the oldest and most prized culinary oils in the world. For a long time, olive oil has been produced in the Mediterranean region, where the olive tree is considered a symbol of peace, fertility and well-being. From ancient Greece and Rome to today's modern cuisine, olive oil has a rich tradition and remains an indispensable ingredient in countless dishes.

### HEALTH BENEFITS OF OLIVE OIL

Olive oil is praised not only for its taste, but also for its health benefits. Extra virgin olive oil, the least processed variety, is often considered an essential part of the Mediterranean diet, which is recognized worldwide as one of the healthiest diets.

### APPLICATIONS IN THE KITCHEN

The versatility of olive oil makes it a favorite in both traditional and modern cuisines. Extra virgin olive oil, with its rich and full flavor, is perfect for drizzling over salads, fresh bread or grilled vegetables. Milder varieties are excellent for cooking, baking and stir-frying. Olive oil can also be used in marinades, sauces and even desserts, where it adds a unique depth and smoothness.

Olive oil is more than just a cooking ingredient; it is a symbol of tradition, health and culinary sophistication. With its rich history and wide range of uses, olive oil remains an essential choice in kitchens around the world.

## THE VERSATILITY OF CORN OIL AND PEANUT OIL

Both corn oil and groundnut oil are versatile oils suitable for everyday use in the kitchen. They not only offer practical benefits when preparing hot dishes, but also add a subtle flavor to cold preparations. Thanks to their wide applicability and flavor profile, corn oil and peanut oil remain popular choices in households and professional kitchens worldwide.



### CORN OIL

Corn oil, extracted from the germs of corn kernels, is a versatile and neutral-tasting oil. This oil has its origins in the 19th century, when the technology to extract oil from corn was developed in the United States. Thanks to its high smoke point, corn oil is ideal for frying, baking and stir-frying, while its mild flavor is perfect for dressings and marinades. This makes it a popular choice for those who are looking for a balanced oil for daily use.

### PEANUT OIL

Peanut oil is a classic choice in cooking, especially in Asian and African dishes. This oil, made from pressed peanuts, has a subtle nutty flavor and a very high smoke point, making it ideal for wok cooking, deep-frying and frying at high temperatures. Peanut oil originated in South America, where peanuts have been cultivated for thousands of years. The spread of the crop through the slavery trade also brought peanut oil to Africa and Asia, where it became a regular part of the cuisine.





# START COOKING WITH OILIO TODAY!

*Discover our full range*



**CHEF BASIL WILL BE  
AT YOUR SERVICE**





# OILIO SPECIALTIES; FOR A CULINARY DISH

For those looking for an extra addition in the dish, Oilio offers a unique line of specialty oils. These exclusive oils are specially designed to add an extra dimension to dishes, whether it's sophisticated flavors, aromatic accents or culinary versatility.

With ingredients of the highest quality and careful manufacturing processes, our specialty oils have a unique place in the range. From refined avocado oil, with its smooth and creamy flavor, to the robust and pronounced notes of toasted sesame oil, there is always an oil that perfectly suits your cooking style. In addition, we offer flavorful options such as chili oil and garlic oil, ideal for giving dishes a spicy or savory twist. For more versatility in the kitchen, our sunflower oil/olive oil and wok oil are excellent choices, designed to combine flavor and functionality.

These specialty oils are not only great for cooking and baking, but also perfect as finishing touches. Drizzle them over salads, stir them into dressings, or use them as a dip to give a dish just that little bit extra. With Oilio specialty oils you can give your culinary creations a unique signature.





# OILIO DEEP-FRYING OIL; FRYED PERFECTION.

Our Oilio frying oil products are specially developed to meet the highest standards for professional kitchens and home cooks at the same time. With a wide range of carefully formulated blends, we offer the perfect oil for every frying application.

The unique compositions of our frying oils are designed to combine versatility and quality. Whether you're frying fries, snacks, fish or vegetables, our oils ensure that the product's natural flavor and texture are brought out in the best possible way. Thanks to the high smoke point and longevity of our blends, they perform consistently, time after time, even under heavy use.

At Oilio, we understand that every customer has unique needs. That's why we offer an extensive selection of frying oil blends, so you'll always find a product to suit your specific needs. From light, neutral oils to blends with subtle flavor notes - Oilio offers the perfect solution for all your frying needs.

With Oilio frying oil you get a reliable and tasteful product that is suitable for a wide variety of dishes. Discover the possibilities and experience how our oils take your dishes to a higher level.



**SUSTAINABLE  
PACKAGING**



**VISIT  
OILIO.COM**



Dieplood 40  
4251 LV Werkendam  
The Netherlands  
Tel. +31 (0)183 763 795  
E-mail: [info@olio.com](mailto:info@olio.com)  
[www.olio.com](http://www.olio.com)

