

Do you ever ponder the discrepancy between the claims of "extra virgin" and "non-extra virgin" olive oils? Despite the seemingly insignificant distinction between "extra virgin" and "virgin," the quality of extra virgin olive oil is light years ahead of its non-virgin counterparts. What, therefore, is meant by "extra virgin olive oil"? To buy [extra virgin olive oil](#) follow the link.

For the best quality olive oil, you should choose for extra virgin olive oil. According to European legislation, in order to be labeled "extra virgin," the juice must be produced in a certain method and exhibit a number of defining qualities.

PRESSING

Only the first, cold press may be considered extra virgin olive oil. Only mechanical separation techniques (no chemicals) such as a hydraulic press or centrifuge may be used to press it.

CHEMICAL-FREE

Olive oil labeled as "extra virgin" must be chemical-free. Because of its high level of purity, extra virgin olive oil is often considered to be among the healthiest cooking oils available.

ACIDITY

The oil is pH- and acid-tested just before being bottled. The acidity level must be below 0.8% for it to pass the test, while many premium olive oils from Italy have acidity levels considerably lower than that. To put it in perspective, the acidity of regular olive oil may range from 0.8% to 2.0%. Testing for acidity is essential since it has such a profound impact on the final product's taste. To get [Private label olive oil](#) follow the link.

NOT A SINGLE FLAW

Light, heat, and oxygen are particularly detrimental to the quality of extra virgin olive oil. Any of these elements might impact the olive oil during manufacturing (and post-production), leading it to have some form of sensory flaws. This is why the olive oil is put through rigorous quality assurance testing before being bottled and given the "extra virgin" designation.

Pasta Bread Olive Oil Eataly

QUALITY IMPROVEMENT

Eataly Italia's buyers travel across Italy in search of the finest extra virgin olive oil from the hands of local artisans. All of the extra virgin olive oils we carry are produced in Italy under strict quality control measures, although some of the bottles will have a DOP or IGP stamp with a code number on the label to show that they are certified. The European Union (EU) issues these certification marks to ensure quality control, consumer safety, and product authenticity.

DOP, which stands for "Protected Designation of Origin," certifies that the extra virgin olive oil was produced, processed, and packaged in a particular region and in accordance with established practices. A discipline, or disciplinary text, governs the whole process, from raw material acquisition to final product packaging. To see a video on [Private label olive oil](#) follow the link.

IGP, which stands for "Protected Geographical Indication," is a designation that certifies the extra virgin olive oil's high quality and/or widespread renown are intrinsically tied to the specific location in which it was grown, harvested, and processed.

Both the IGP and DOP certifications for food are challenging to get, but the primary distinction is that the requirements for a DOP designation are more stringent. On Eataly.com, each bottle will state whether it is an IGP or DOP product, and there will be an official stamp on the bottle. Keep your eyes out for these signs at stores.

The DOP and IGP Symbols

We get all of our extra virgin olive oil from small family farms in Italy and sell it only at Eataly. After reading our tutorial on how to choose the best olive oil, feel free to peruse our online catalog of 100% extra virgin olive oil or locate the Eataly nearest you.