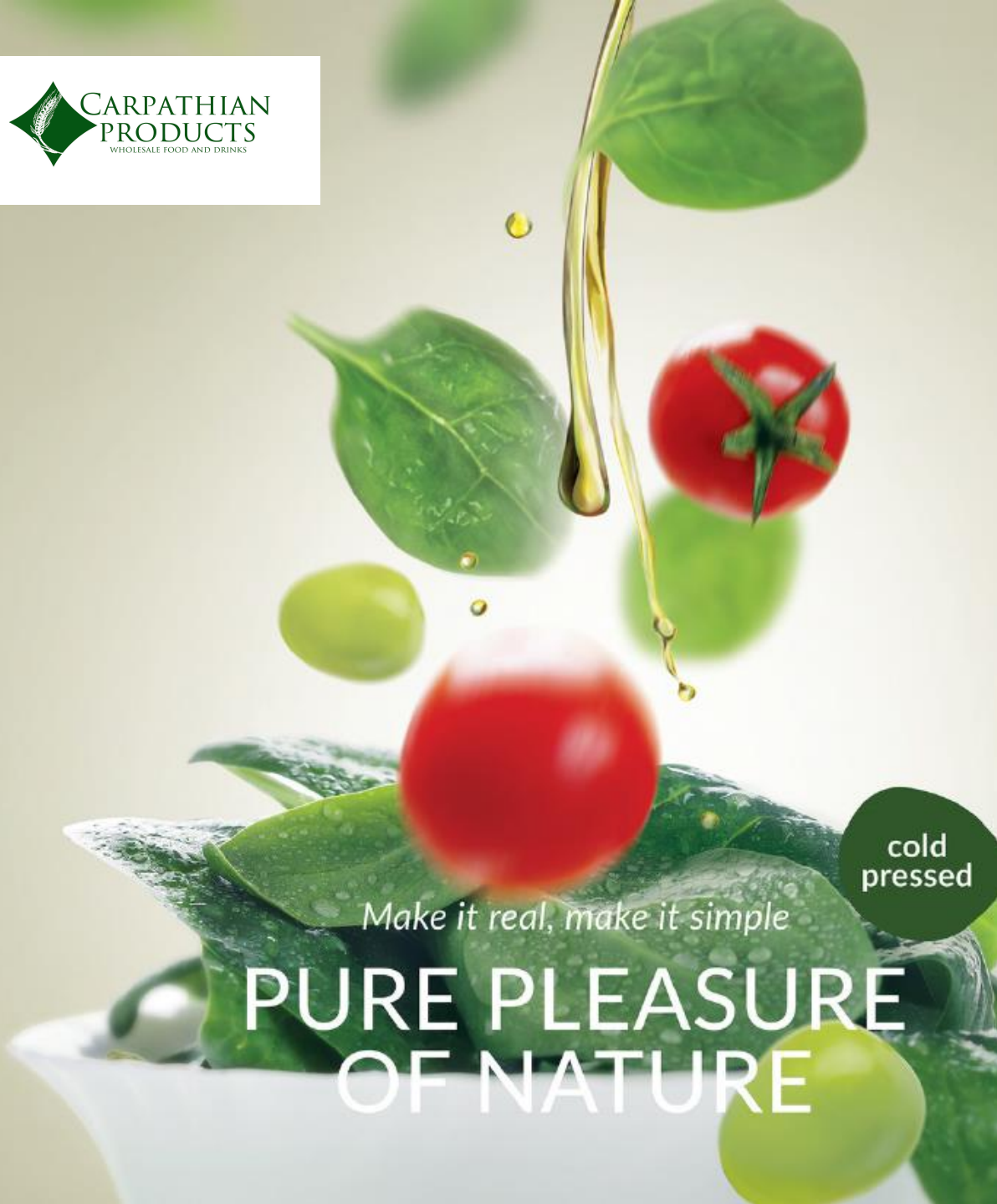


ARTISAN PRODUCTION

BIOTECA OILS

*Made by means of cold-pressing procedure,
where family traditions are the basis.*



cold
pressed

Make it real, make it simple

PURE PLEASURE OF NATURE

Bio teca





Grape seed oil

Balance of white and red
grapes



*Ideal for salads, meat,
fish, pasta dishes,
baked or stewed
vegetables, and pastries*



Grape seed oil

Merlot-Cabernet



*Perfect for BBQ
meat, salads, baked
or stewed
vegetables.*





Grape seed oil

Sauvignon-Chardonnay



Perfect for salads, fish and seafood, pasta and rice dishes, baked or stewed vegetables.

Health benefits

Cold-pressed grape oil contains a wide range of biologically active components, including the antioxidant Proanthocyanin and Vitamin E, which protect cells from degeneration, damage by free radicals and helps the immune system.

High concentration of Omega-6 makes this oil not only tasty, but also an extremely healthy supplement for your dishes.



Application

Cold-pressed grape seed oil is often used in cooking of cold dishes.

...

With grape seed oil, it is possible to prepare extremely tasty sauces, marinades, homemade mayonnaise, various dressings that gently emphasize the aroma and taste of dishes, giving them a zest.

...

A few drops of grape seed oil will turn boiled rice into a delicious risotto, and a slice of baguette into a surprisingly light and healthy sandwich.

...

Grape seed oil together with soy sauce will give a special unforgettable taste to the prepared dishes.

Composition / Ingredient / Состав:
grape seed oil / ulei din semințe de struguri /
масло из виноградных косточек – 100 %

Nutritional value at 100 g of the product: / Valoarea nutritivă la 100 g de produs: / Пищевая ценность на 100 г продукта:

Fats – 99,7 %, among them: / Grăsimi – 99,7 %, dintre ele: / Жиры – 99,7 %, в их составе:

Saturated fats: / Acizi grași saturați: / Жирные кислоты насыщенные:	11,6 g
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Fatty acids monounsaturated: / Acizi grași mononesaturați: / Жирные кислоты мононенасыщенные:	16,0 g
Omega-9	15,8 g

Fatty acids polyunsaturated: / Acizi grași polinesaturați: / Жирные кислоты полиненасыщенные:	0,6 g
Omega-3	70,5 g
Omega-6	

Sugar / Zahăr / Сахар	0,00 g
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Protein / Proteine / Белки	0,00 g
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Alimentary fiber / Fibre alimentare / Пищевые волокна	0,00 g
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Salt / Sare / Соль	0,00 g
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Vitamin E / Vitamina E / Витамин E	12,18 mg
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Energy value at 100 g of product: 897 kcal Valoarea energetică la 100 g de produs: 897 kcal Энергетическая ценность на 100 г продукта: 897 kcal



Walnut oil



Great for salads, all kinds of porridges, poultry meat and pastries

Health benefits

Walnut has long been considered the fruit of wisdom and intellectual development.

It contains a high amount of vitamins (A, D, E, K, C, P, PP) and vitamins B, micro and macro elements (zinc, magnesium, phosphorus, calcium, iron, cobalt, selenium) antioxidants, as well as biologically active substances coenzyme Q10.

The ratio of fatty acids OMEGA-3 and OMEGA-6 in walnut oil is ideal - 1: 4. Polyunsaturated fatty acids play an important role in the health of the liver, heart and brain.

Walnut oil helps to reduce weight and improve the activity of the digestive system.



Application

Walnut oil often replaces olive oil, sunflower or peanut oil.

...

It is a great ingredient for making sauces and salad dressings.

It gives fresh salads very rich flavor bouquet, especially when nut kernels are added.

...

Dressing on the basis of walnut oil, together with herbs, pomegranate sauce or balsamic vinegar will turn most simple vegetables into a masterpiece of culinary art.

...

This aromatic oil is indispensable in marinades for the preparation of poultry, fowl and fish.

Composition / Ingrediente / Состав:
walnut oil / ulei din miez de nuci /
масло из ядра грецкого ореха – 100 %

Nutritional value at 100 g of the product: / Valoarea nutritivă la 100 g de produs: / Пищевая ценность на 100 г продукта:

Fats – 99,7 %, among them: / Grăsimi – 99,7 %, dintre ele: / Жиры – 99,7 %, в их составе:

Saturated fats: / Acizi grași saturați: / Жирные кислоты насыщенные:	6,1 g
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Fatty acids monounsaturated: / Acizi grași mononesaturați: / Жирные кислоты мононенасыщенные: Omega-9	27,0 g 16,7 g
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Fatty acids polyunsaturated: / Acizi grași polinesaturați: / Жирные кислоты полиненасыщенные: Omega-3 Omega-6	10,2 g 61,8 g
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Sugar / Zahăr / Сахар	0,00 g
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Protein / Proteine / Белки	0,00 g
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Alimentary fiber / Fibre alimentare / Пищевые волокна	0,00 g
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Salt / Sare / Соль	0,00 g
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Vitamin E / Vitamina E / Витамин E	18,0 mg
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Energy value at 100 g of product: 897 kcal Valoarea energetică la 100 g de produs: 897 kcal Энергетическая ценность на 100 г продукта: 897 kcal



Pumpkin seed oil



*Perfect for salads,
porridges, soups,
grilled vegetables and
desserts*

Health benefits

One of the undoubted benefits of the pumpkin seed oil is a complex of polyunsaturated fatty acids: Omega-3 and Omega-6. Pumpkin seed oil is a good source of antioxidants, magnesium and zinc - all of which can help to keep your heart healthy. Vitamin A is a fat-soluble vitamin, traditionally associated with vision and eye health. A unique complex of phospholipids, vitamins E, B1, B2, C, P, F, and antioxidant, prevent cell ageing, promote the elimination of toxic substances from the body, strengthen the immune system and improves metabolism. It is also used for the prevention of gastric ulcer, as well as for the prevention of cirrhosis of the liver and heartburn.



Application

Pumpkin seed oil is used to give a unique flavor to salads, porridges, potatoes, sauerkraut, sauces, vinaigrettes, soups, pastries, and even desserts.

...

The use of pumpkin seed oil in the diet allows you to saturate the body with lots of vitamins and nutrients,

...

It is perfect with peas, beans, zucchini, pumpkin, and lentils.

...

An excellent dressing for salads from green vegetables and fruit, especially mixed with apple cider

Composition / Ingrediente / Состав:
pumpkin seed oil / ulei din semințe de dovleac /
масло из семян тыквы – 100%

Nutritional value at 100 g of the product: / Valoarea nutritivă la 100 g de produs: / Пищевая ценность на 100 г продукта:

Fats – 99,7 %, among them: / Grăsimi – 99,7 %, dintre ele: / Жиры – 99,7 %, в их составе:

Saturated fats: / Acizi grași saturați: / Жирные кислоты насыщенные:	14,2 g
Fatty acids monounsaturated: / Acizi grași mononesaturați: / Жирные кислоты мононенасыщенные: Omega-9	36,46 g 16,7 g
Fatty acids polyunsaturated: / Acizi grași polinesaturați: / Жирные кислоты полиненасыщенные: Omega-3 Omega-6	0,3 g 61,8 g
Carotenoid / Caratenoizi / Каротиноиды	12,00
Sugar / Zahăr / Сахар	0,00 g
Protein / Proteine / Белки	0,00 g
Alimentary fiber / Fibre alimentare / Пищевые волокна	0,00 g
Salt / Sare / Соль	0,00 g
Vitamin E / Vitamina E / Витамин E	2,18 mg

Energy value at 100 g of product: 896 kcal
Valoarea energetică la 100 g de produs: 896 kcal
Энергетическая ценность на 100 г продукта: 896 kcal



Hemp seed oil



*Great for salads,
sauces, porridges,
dressings
ready meals,*



Wellness properties

Hemp seed oil contains antioxidants, carotene, phospholipids, as well as many beneficial minerals and vitamins - A, B1, B2, B6, E, K, O. But the most valuable in hemp oil is a high content of polyunsaturated fatty acids - which is more than in any other vegetable oil.

It normalizes hormonal balance, reduces cholesterol, improves metabolism. Hemp seed oil has a beneficial effect on heart muscle, significantly improves the well-being of people suffering from cardiovascular diseases, . Beneficially affects many endocrine diseases



Application

The use of this product is an integral part of many nutritional systems, due to its high nutritional value.

...

Hemp oil should be added to cold dishes, such as sauces, dressings for salads, including fruit salads.

...

It can be used as an additive to ready-made soups, porridges, vegetables, pasta, or tapas.

...

It is used in preparation of homemade classic mayonnaise and sauces.

Composition / Ingredient / Состав:
hemp seed oil / ulei din semințe de cînepă /
масло из семян конопли – 100 %

Nutritional value at 100 g of the product: / Valoarea nutritivă la 100 g de produs: / Пищевая ценность на 100 г продукта:	
Fats – 99,7 %, among them: / Grăsimi – 99,7 %, dintre ele: / Жиры – 99,7 %, в их составе:	
Saturated fats: / Acizi grași saturați: / Жирные кислоты насыщенные:	12,9 g
Fatty acids monounsaturated: / Acizi grași mononesaturați: / Жирные кислоты мононенасыщенные: Omega-9	11,1 g 18,6 g
Fatty acids polyunsaturated: / Acizi grași polinesaturați: / Жирные кислоты полиненасыщенные: Omega-3 Omega-6	10,0 g 57,2 g
Sugar / Zahăr / Сахар	0,00 g
Protein / Proteine / Белки	0,00 g
Alimentary fiber / Fibre alimentare / Пищевые волокна	0,00 g
Salt / Sare / Соль	0,00 g
Vitamin E / Vitamina E / Витамин E	11,0 mg
Energy value at 100 g of product: 897 kcal Valoarea energetică la 100 g de produs: 897 kcal Энергетическая ценность на 100 г продукта: 897 kcal	



Sunflower seed oil



*Perfect for salads,
including fruit salads,
soups, pastries and
bread*

Health benefits

Sunflower seed oil has been widely used for centuries.

It is well known for its beneficial effects due to high concentration (90 to 95 %) of mono- and polyunsaturated fatty acids. Our body is not able to synthesize these polyunsaturated fatty acids, which is why they are considered to be essential.

It also contains Vitamins A, B, D, E, and K. The high vitamin E content makes the oil a natural ally in combating free radicals and preventing aging of tissue and cells and the possible onset of degenerative diseases.



Application

Sunflower seed oil is used as a good seasoning for fresh salads, including fruit salads

...

It gives a unique flavour to ready porridges and soups.

...

It is perfect to be used as a topping for healthy sandwiches.

...

An excellent addition to bread and pastries. Especially if fresh or roasted sunflower seeds are added.

Composition / Ingrediente / Состав:
sunflower seed oil / ulei de floarea soarelui /
масло из семян подсолнечника – 100%

Nutritional value at 100 g of the product: / Valoarea nutritivă la 100 g de produs: / Пищевая ценность на 100 г продукта:

Fats – 99,6 %, among them: / Grăsimi – 99,6 %, dintre ele: / Жиры – 99,6 %, в их составе:

Saturated fats: / Acizi grași saturați: / Жирные кислоты насыщенные:	12,0 g
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Fatty acids monounsaturated: / Acizi grași mononesăturați: / Жирные кислоты моновенасыщенные: Omega-9	24,0 g
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Fatty acids polyunsaturated: / Acizi grași polinesăturați: / Жирные кислоты полиненасыщенные: Omega-3 Omega-6	8,3 g 64,0 g
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Sugar / Zahăr / Сахар	0,00 g
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Protein / Proteine / Белки	0,00 g
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Alimentary fiber / Fibre alimentare / Пищевые волокна	0,00 g
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Salt / Sare / Соль	0,00 g
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Vitamin E / Vitamina E / Витамин E	80,0 mg
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Energy value at 100 g of product: 896 kcal Valoarea energetică la 100 g de produs: 896 kcal Энергетическая ценность на 100 г продукта: 896 kcal



Milk thistle seed oil



*Great for salads, all
kinds of porridges,
vegetables and
fruits*



Wellness properties

Even in ancient times, the oil obtained from the seeds of milk thistle was valued for its unique abilities. The main active ingredient in this plant is silymarin. The peculiarity of milk thistle is that this substance is no longer found in any other plant. This substance works as a strong antioxidant, and has a huge effect on the liver, maintaining its health. Milk thistle seed oil also contains vitamins: A, B1, B2, B5, B6, B9, B12, C, D, E, K and F, as well as nutrients: potassium, calcium, magnesium, zinc and others. Its special composition allows it to be used as: anti-inflammatory, analgesic, bactericidal, healing, immunostimulating and anti-radiation.



Application

Milk thistle seed oil is widely used as an ingredient for salad dressings.

It is very good especially if nuts are added.

...

A great addition for sauces and seasonings.

...

This is a valuable dietary product that is compatible with all porridges and cereals.

...

Potatoes, beet and radish salads with a few spoons of milk thistle seed oil open up with a completely new taste.

Composition / Ingrediente / Состав:
milk thistle oil / ulei de semințe de armurariu /
масло из семян расторопши – 100 %

Nutritional value at 100 g of the product: / Valoarea nutritivă la 100 g de produs: / Пищевая ценность на 100 г продукта:	
Fats – 99,8 %, among them: / Grăsimi – 99,8 %, dintre ele: / Жиры – 99,8 %, в их составе:	
Saturated fats: / Acizi grași saturați: / Жирные кислоты насыщенные:	25,0 g
Fatty acids monounsaturated: / Acizi grași mononesaturați: / Жирные кислоты мононенасыщенные: Omega-9	45,0 g 39,0 g
Fatty acids polyunsaturated: / Acizi grași polinesaturați: / Жирные кислоты полиненасыщенные: Omega-3 Omega-6	2,0 g 62,0 g
Sugar / Zahăr / Сахар	0,00 g
Protein / Proteine / Белки	0,00 g
Alimentary fiber / Fibre alimentare / Пищевые волокна	0,00 g
Salt / Sare / Соль	0,00 g
Vitamin E / Vitamina E / Витамин E	52,0 mg
Energy value at 100 g of product: 884 kcal Valoarea energetică la 100 g de produs: 884 kcal Энергетическая ценность на 100 г продукта: 884 kcal	