



Cauvin

Cauvin

Source de goût



OLIVE RANGE

Olive Range

Cauvin
Source de goût



The Authentic /
The Original

1L 3336590082018

75 cl 3336590080717

50CL 3336590082120

Extra virgin COI* certified

* international Olive Oil Council

Olive range

Cauvin **Bio**
Source de goût



ORGANIC

1L	3336590080342
75CL	3336590083787
50CL	3336590083503/3336590080328
25CL	3336590083282
2L	3336590083220

Extra virgin COI* certified

* international Olive Oil Council

Cauvin Millesime

Cauvin
Source de goût



Extra virgin olive oil Millesime

Composed of 4 varieties of olive: Picholine, Aglandau, Négrette and Olivière selected for their balanced fruity, bitterness and spicy taste

50cl 3336590090556

PCB 12

Origin France

Extra virgin COI* certified

* international Olive oil Council

Savory Olive

Cauvin
Source de goût



Intense taste
Extra virgin olive oil
from young olives

Green
Ardent
And spicy aromas

75cl 3336590080748

25cl 3336590080243

Origine Spain

NEW !



The Tasty: Old-fashioned taste
Virgin olive oil extracted
from picked and ripened
olives anaerobically
before being pressed in
the mill.

Characteristics :
An ancestral traditional
recipe of black fruity olive,
tapenade and cacao.

50cl 3336590090594 PCB 12

Origine France

Conventional, specialty olive oil, segmented by taste

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Selection range



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Extra virgin olive oil Selection Gault et Millau

monovarietal Arbequine

Conventionnel

1L 3336590090020

50cl 3336590090129

Not filtered

2L 3336590083237

1L 3336590081011

PCB 8

Organic

75cl 3336590093755

NEW ! 25cl 3336590093250



Oil with pieces of fruit Gault and Millau selection

Walnuts with kernels 25cl 3336590104291

Hazelnut with hazelnut pieces

25cl 3336590105298

Spicy with chili

Chile de Arbol

25cl 3336590101290

Truffle grape oil with slices of Tuber

Aestivum 1.1%

25cl 3336590102297

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The PREMIUM Cauvin range, recommended by the gastronomic guide Gault et Millau, is composed of 4 monovarietal olive oils, Arbequine, from a preserved territory in northern Spain and 4 oils with fruit shards.

L'ARBEQUINE SÉLECTION

Spanish Extra virgin olive oil

Sweet notes of fresh almond and an aromatic balance create a pleasant oil with character.

25cl

 Assolonnement  Cuisson



HUILE DE NOIX AVEC ÉCLATS SÉLECTION

Walnut oil with walnut in pieces

The fruity aromas of this walnut oil will go wonderfully with a salad, a cheese or a fish-based preparation.

25cl

 Assolonnement



HUILE DE NOISETTE AVEC ÉCLATS SÉLECTION

Haselnut oil with nuts in pieces

This oil with hazelnut in pieces will deliciously flavor salads, grilled fish, goat cheese, with a unique note.

25cl

 Assolonnement



HUILE PIMENTÉE SÉLECTION

Spicy oil (Chili oil)

Its unique olive oil taste combined with the subtle strength of Chile de Arbol pepper will enhance pizzas, but also pasta and grilled meats with a Mediterranean flavor.

Made with sunflower oil, extra virgin olive oil, Chili de Arbol, pepper and seasonings.

25cl

 Assolonnement



Cauvin Bio

Source de goût


L'ARBEQUINE SÉLECTION BIO

Spanish Organic Extra virgin olive oil

A fresh organic olive oil well balanced between fruity, bitterness and spiciness.

25cl
75cl

Espagne

 Assolonnement  Cuisson



HUILE A LA TRUFFE AVEC ÉCLATS SÉLECTION

Grapeseed oil with truffle sliverings

This precious oil will perfume all your dishes, from the most festive to the simplest: a trickle on an egg or steamed potatoes.

Made with grapeseed oil and Tuber Aestivum Truffle sliverings 1,1% and natural flavor.

25cl

 Assolonnement



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Cuisine and Balance Range

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Source de goût



Grape seed oil
Virgin rapeseed oil
Refined rapeseed oil
Balance and Mediterranean
flavor
Special melted oil



Organic virgin rapeseed
oil
Organic virgin sunflower
oil
Organic frying oil
Omegabio 4 citron &
mediterranean oil
Organic virgin High oleic
sunflower oil
Organic seasoning
rapeseed & olive oil

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DISCOVERIES RANGE

Discovery range 25cl

Cauvin



Avocado oil
Walnut oil
Virgin Hazelnut oil ^{PCB 8}
Spicy pizza oil
Roasted virgin Sesame



Organic virgin argan oil
Organic virgin avocado oil
Organic virgin hemp oil
Organic flaxseed virgin oil
Organic hazelnut virgin oil
Organic hazelnut virgin oil
Organic virgin pumpkin
seed oil
Organic rasted viergin
sesame oil

Organic virgin camelina oil

New !

25cl 3336590105250

France Origine

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HUILE DE NOIX

Walnut oil

Pure oil, blend of virgin and refined walnut oil. In vinaigrette or a trickle on vegetables. Rich in omega 3.



Assaisonnement



HUILE VIERGE DE SÉSAME GRILLÉ

Virgin toasted Sesame oil

Cold pressed virgin oil. On oriental salads, soy sauce or a vegetable fondue



Assaisonnement



Cuisson

HUILE D'AVOCAT

Avocado oil

Pure oil, blend of virgin and refined avocado oils. On pasta, mozzarella and tomatoes or in a meat marinade.



Assaisonnement



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25 cL

HUILE VIERGE DE NOIX BIO

Organic Virgin Walnut oil

Organic virgin oil, cold pressed.

A trickle on an endive salad, grilled fish or fresh cheese. Rich in omega 3.



Assaisonnement



25 cL

HUILE VIERGE DE NOISETTE BIO

Organic Virgin hazelnut oil

Organic virgin oil, cold pressed.

On a green salad, goat cheese or split pea soup.



Assaisonnement



25 cL

HUILE VIERGE D'AVOCAT BIO

Organic Virgin Avocado oil

Organic virgin oil, cold pressed.

On a gazpacho, a green salad or a smoothie.



Assaisonnement



Cuisson



25 cL

HUILE VIERGE DE LIN BIO

Organic Virgin Flaxseed oil

Organic virgin oil, cold pressed.

To mix with white cheese and honey. Do not heat. Rich in omega 3.



Assaisonnement



25 cL

HUILE VIERGE DE PÉPIN DE COURGE BIO

Organic Virgin Pumpkinseed oil

Organic virgin oil, cold pressed.

On a vegetable or potato gratin.



Assaisonnement



50 cL

HUILE DE NOIX DE COCO BIO

Organic Coconut oil

Organic virgin oil, cold pressed.

Concrete oil (liquid above 26° and solid below 22°) and very resistant to temperatures.



Cuisson



Friture



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Creative Range 25cl

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Organic olive oil with garlic and parsley aromas 25cl 3336590101214

PCB 8

Organic olive oil with Ginger and lemon aromas oil 25cl 3336590103263

Organic olive oil with Curry aroma 25cl 3336590151028

Organic olive oil with violet aroma 25cl 3336590151004

Organic olive oil with Peppermint aroma 25cl 3336590151011

Organic olive oil with organic pine nuts and basil aroma 25cl 3336590101245

Organic sesame virgin oil with cumin aroma 25cl 3336590151035

New !

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Your sales contact:

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BBD products: 18 months except for
Flaxseed oil 9 months.

Prices guaranteed for three months,
evolving according to raw material
market prices

Incoterm: ExW Saint Gilles France

Term of payment: 30 days invoice
date – paiement before departure
for the first orders



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Cauvin
Source de beauté

Cauvin
Source de BIO