



**SUPERIOR- QUALITY
EXTRA VIRGIN OLIVE OIL**



A FAMILY PASSION SINCE 1943

FOUNDATION

Michele and his wife, Anna, founded the company, incorporating their family name: Oil Mill Timperio.

INCREASING QUALITY

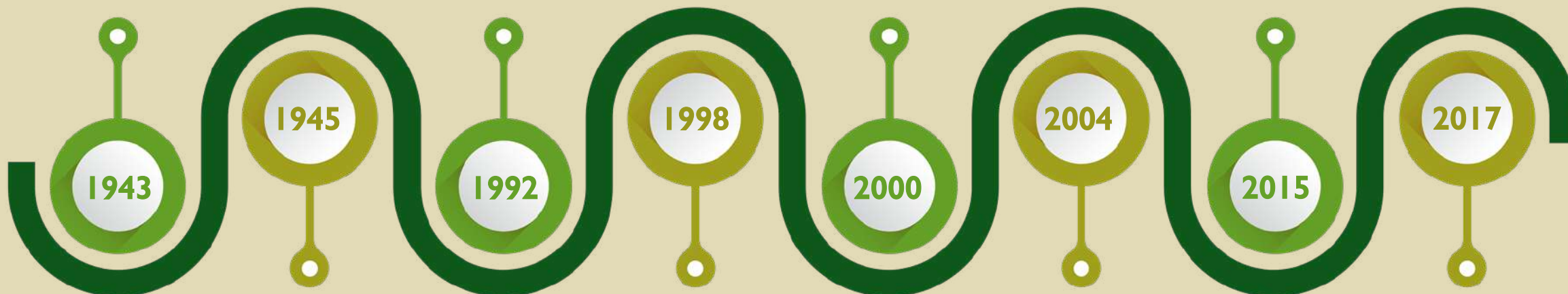
Started a close collaboration with the Faculty of Agriculture of Molise University, with special focus on formulating antioxidants content and taste experiences for oil products.

EXPANDING INTERNATIONAL BLUEPRINT

Continued strengthening Oil Mill Timperio's overseas partnerships in Europe (Belgium, Germany, Poland, Switzerland) and South America (Brazil) markets.

STEPPING INTO ASIA

Oil Mill Timperio's footprint reached Asia, building its pioneer market and regional hub: Singapore.



RESTARTING

After World War II, the Oil Mill Timperio began to contribute in building Italian communities through provision of incentives for farmers to restart olive productions.

FIRST STEPS ABROAD

Oil Mill Timperio began distributing internationally, within the North America markets: United States of America (USA) and Canada.

GREAT SUCCESS

Oil Mill Timperio upgraded their traditional presses extraction system to a modern one (Pieralisi), focused on automation of milling methods, without compromising the quality of the olive oil products.

ONGOING SUCCESS

Upgraded the olive oil extraction system to include cold-pressing cutting-edge decanter centrifugation system, which guarantees higher antioxidant content, and richer flavor of the olive oil products.



OUR VALUES

**EXCELLENT
QUALITY**



**PASSIONATE
CRAFTSMANSHIP**



INTEGRITY



**CUSTOMER
COMMITMENT**



INNOVATION



SUSTAINABILITY



Our Company has a vibrant, exhilarating corporate culture based on the strong commitment to our core values. These core values are at the hearth of what we do.



OUR VISION

"Our vision is twofold. It goes further than delighting people across the globe with the most exquisite extra virgin olive oil. That's our starting point. We have a great desire to achieve it while also nurturing the environment through sustainable practices and habitat conservation. We want to accomplish the best of both worlds."

CEO - ORLANDO TIMPERIO





OUR MISSION

While preserving the olive-oil making **family heritage** that has been handed down from generation to generation, Oil Mill Timperio's Mission is to **embrace modern technologies** to offer **outstanding Italian extra virgin olive oil products** with guaranteed distinctive flavors across the globe.



WHY CHOOSE TIMPERIO?



Through automated temperature check systems, the temperature is maintained below 27°C throughout the entire production process.



We guarantee product freshness, and we mill olives within 12 hours of harvesting.



We never lose sight of our mission, and we deliver products of best quality and taste experience.



We have full visibility and control over the entire production process, end-to-end.



We strive to create the most favorable conditions for our partners to operate in.



Our hills host nearly 60,000 century-old olive trees of Gentile Nera. Its productions offer a distinct extra-virgin olive oil inherently rich in antioxidants and low in acidity.

WHAT OUR CUSTOMERS SAYS ABOUT US?



I met Orlando in 2012. Since then we became good friends and business partners. Our clients love Timperio oils for their unique taste, value for money, and quality.

JOANNA, POLAND



I came across Timperio oils by chance nearly 25 years back. Since then, we proudly distribute Timperio's across Winnipeg, and we cannot afford not to have it even in our own kitchen.

PETER, CANADA



It's a simply superb extra virgin olive oil!

LORENZO, ITALY



OUR FIGURES



75 YEARS
OF HISTORY AND
INNOVATION



40%
OF SALES IN
OVERSEAS MARKET



25 YEARS+
OF PARTNERSHIP
WITH UNIVERSITY OF
MOUSE (ITALY)



4 YEARS+
OF PROGRESSIVE
PREENCE IN ASIAN
MARKET



11 COUNTRIES
OF GLOBAL
PRESENCE



500 +
LOYAL CUSTOMERS
WORLDWIDE



OUR

EXTRA VIRGIN OLIVE OILS

PRODUCT CATEGORIES



ORGANIC SELECTION

Highest quality, premium grade extra virgin olive oil, made from the first cold pressing of the finest Italian olives, lovingly grown in accordance with the most stringent organic farming standards certified by Suolo e Salute®.



TRADITIONAL EXTRA VIRGIN OLIVE OILS

A unique balance of intense and fresh flavors, spicy and lingering tastes, with a pleasant kick and sharp bitter aftertaste, along with scents of fresh olives and hints of tomatoes and almonds. Our extra virgin olive oil made of semi-ripe olives from early season harvest or ripe olives from the late season harvest will not only thrill your taste buds but will also boost the nutrition content of your meals.



FLAVORED EXTRA VIRGIN OLIVE OILS

Celebrating the soul of Italian cuisine, these condiments combine all-time favorite culinary herbs, scents, and ingredients of the Mediterranean region with its favorite child - extra virgin olive oil. Allow your taste buds to be seduced by the exquisite flavor of Timperio Extra Virgin Olive oils infused with locally sourced white-truffle, chilli-pepper, basil, garlic, rosemary and lemon.

ORGANIC SELECTION



ORGANIC BIO/OLIO

Nothing compares with this highest quality, premium grade extra virgin olive oil. It's made from the first cold pressing of the finest Italian olives, lovingly grown in accordance with the most stringent organic farming standards certified by Suolo e Salute®.

Its intense and full-bodied flavors make it the perfect healthy dip or final touch for your meals. Try it drizzled over fresh or steamed vegetables, meats, pasta, seafood, rice based dishes, and pizzas, to enjoy a superbly tasty meal packed with nutritious compounds that fight for your good health.

TRADITIONAL EXTRA VIRGIN OLIVE OILS



TIMPERIO NOBILE

Early season harvest of semi-ripe olives infuses this extra virgin olive oil with a unique balance of intense and fresh flavors, spicy and lingering tastes, with a pleasant kick and sharp bitter aftertaste.

It's a superb dip for all your meals: nutritious, healthy and tasty. Packed with nature's goodness, it will bring an extraordinary fresh aroma and fragrance to all sorts of dishes. A few teaspoons of Timperio Nobile drizzled over your meals will not only thrill your taste buds but will also reduce occurrence of heart disease, lower your bad (LDL) cholesterol, decrease your blood sugar, and help your skin to glow.



TIMPERIO GENTILE

An extra virgin olive oil made of ripe olives from the late season harvest – a gracious balance of bold flavors, scents of fresh olives and hints of tomatoes and almonds.

Its balanced flavor along with a high smoke point well above standard cooking temperatures make it an excellent choice for all kinds baking, roasting, frying, stir frying and even deep fat frying. Not only does Timperio Gentile add fabulous flavors to your meal but it also boosts its nutrition content because all those healthy benefits are retained during cooking. It's good for you and your family. Try it today – it makes perfect health sense, and there is no reason not to.

FLAVOURED EXTRA VIRGIN OLIVE OILS



WHITE-TRUFFLE FLAVORED EXTRA VIRGIN OLIVE OIL

The perfect combination of forest flavors and nature's goodness in a dip that will delight even the most demanding truffle lovers' palates.

Allow your taste buds to be seduced by the exquisite flavor of freshly harvested white truffles from the mountainous upper Molise region in harmony with its most delicate aroma. A few drops of it will make it the perfect gourmet finish for any dishes of pasta, salads, risottos, and pizzas.



BASIL FLAVORED EXTRA VIRGIN OLIVE OIL

Celebrating the soul of Italian cuisine, this dip combines the all-time favorite culinary herb of the Mediterranean region with its favorite child - extra virgin olive oil.

Our basil flavored extra virgin olive oil permeates your cooking with the fragrance and aroma of Italian fresh basil gathered at the height of the summer. It captures the heady scent of an Italian summer in its full force and inherent freshness to boost the healthiness of your meals, while graciously seducing your palate. Try it drizzled over your most favored dishes of vegetarian pastas, salads or tomato-based dishes. It also makes a terrific base for sorbets.

FLAVOURED

EXTRA VIRGIN OLIVE OILS



GARLIC & ROSEMARY FLAVORED EXTRA VIRGIN OLIVE OIL

Combining two classic seasonings of Italian culinary culture: Italian fresh garlic, together with the enchanting flavor of rosemary.

Our garlic and rosemary aromatized Timperio Nobile adds a healthy touch to salads. Use it as a marinade or as a flavorsome dipping sauce for barbecued meats, seafood, and vegetables.



CHILLI-PEPPER FLAVORED EXTRA VIRGIN OLIVE OIL

An exciting infusion of Timperio Nobile with carefully selected locally sourced dried chillies creates our chilli pepper extra virgin olive oil.

With a enjoyably spicy fragrance, its balanced flavor adds zing to dishes of pasta, soups, sauces, and pizzas.



LEMON FLAVORED EXTRA VIRGIN OLIVE OIL

Highlighting the typical flavors of the Mediterranean, this lemon flavored extra virgin olive oil brings a long-lasting fragrance of Sicilian lemons to your table.

Its lemon-aromatized Timperio Nobile adds zing to fish dishes, salads, cooked and raw vegetables, and white meats.

BENEFITS OF EXTRA VIRGIN OLIVE OIL



IMPROVES
HAIR HEALTH



LOWERS
CHOLESTEROL



AIDS
DIGESTION



PREVENTS
CANCER



REJUVENATES
SKIN



FIGHTS
INFLAMMATION



IMPROVES
BRAIN FUNCTION



REDUCES HIGH
BLOOD PRESSURE



PROTECTS YOUR
BONES



REDUCES EFFECT
OF DIABETES



TIMPERIO FAMILY

MICHELE & ANNA TIMPERIO:
THE FOUNDERS



TIMPERIO FAMILY



ORLANDO TIMPERIO:
CHIEF EXECUTIVE OFFICER



ORLANDO & ADELE TIMPERIO



PRODUCTION SITE



2017



is the year we installed a modern, top notch Pieralisi Group centrifugal extraction system which guarantees higher antioxidant content, and richer flavor of the extra virgin olive oil products.

12



hours is the time frame between harvesting and milling to guarantee freshness, high antioxidants content and low acidity of our oil products.

27



degree Celsius is the maximum temperature allowed throughout the production process. We only perform COLD EXTRACTION to safeguard and guarantee top product quality.

AWARDS & CERTIFICATIONS



We embrace the most stringent organic farming standard certified by Suolo e Salute®, a control body authorised by the Italian Ministry of Agricultural, Food & Forestry policies.



We are able to trace our products' supply chain in full, from farm to plate. Farmers are audited and organoleptic are documented, so customers can trust the history, origin and sustainability of our products.



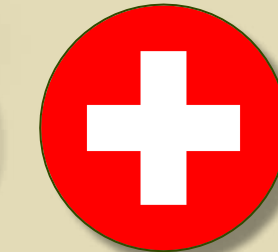
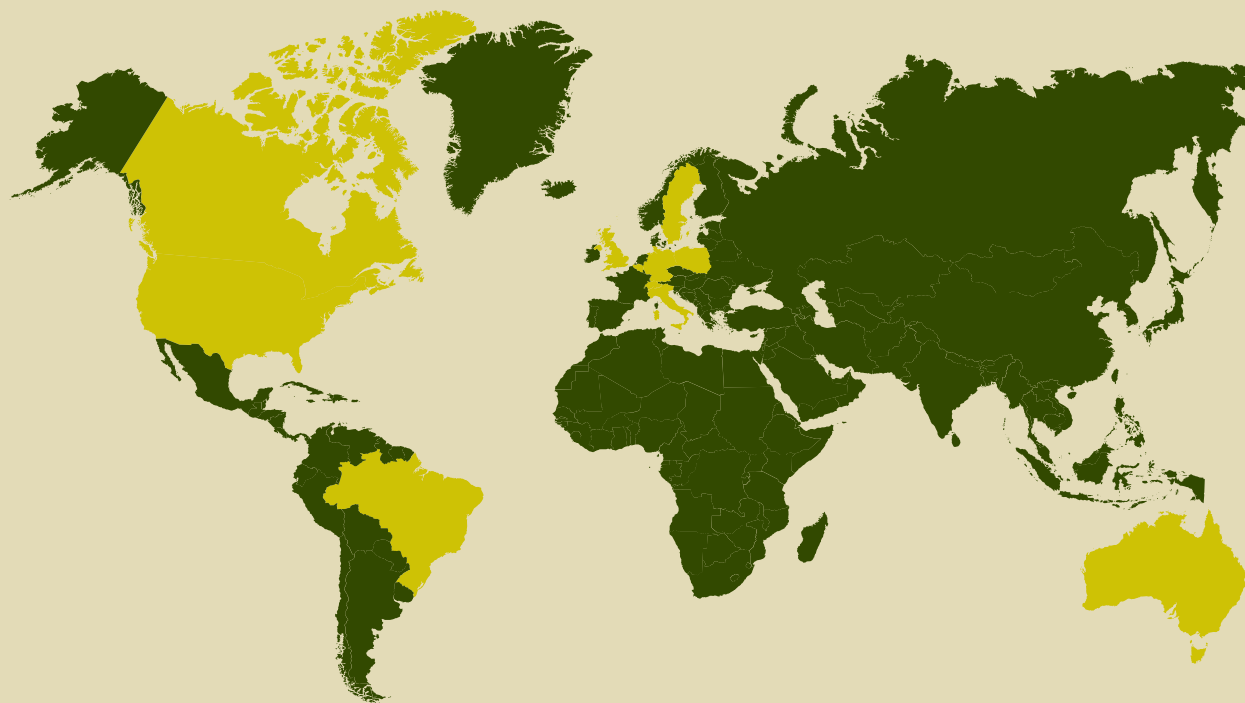
The Guild of Fine Food and Retailers, United Kingdom:
Gold Award for Truffle Oil (2015)



The Guild of Fine Food and Retailers, United Kingdom:
Silver award for Lemon Oil (2015)

WHERE YOU CAN

FIND OUR EXTRA VIRGIN OLIVE OILS





CONTACT US



To learn more about our Family Passion for Extra Virgin
Olive Oils, please do not hesitate to get in touch



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