



[Biokfarm.com](https://biokfarm.com)



# COMPANY PROFILE

# **BIOXFARM**

2021

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# Exelien Organic

*"Our goal has been to develop an innovative and versatile EVOO Oil, designed as a food supplement."*

We have rediscovered and selected the best native cultivars of our territory to offer a product that is both good and balanced to the palate. A unique and refined flavor that comes from the long tradition of Italian olive oil production. We make olive oil 'as it was once upon a time' combining the heritage of the past with a look towards the future. The high content of polyphenols and vitamin E, along with other nutrients (squalene, vitamins A-D-K) and over 86% unsaturated fatty acids (including oleic and linoleic acids), make EXELIEN an incredibly healthy product that is useful in the daily diet.

## A force of Nature

We are able to reach nutraceutical values thanks to a mix of native olives, without ever using chemicals in the cultivation phase and above all, without ever adding the final product



### **Vitamin E: 29 mg/100 ml**

Helps protect cells from oxidative stress



### **Polyphenols: 276 mg/kg**

They help protect blood lipids from oxidative stress



### **Rich of Unsaturated Fats**

Known as 'Good Fats', these lipids help to maintain normal blood's cholesterol levels.

## Taste

The light and balanced taste of Exelien Organic has been developed to satisfy even the most delicate palates, such as those of babies and children.

Exelien Organic has a balanced taste with light bitter/spicy notes. It can accompany any dish, especially if served raw.

### 01. Indicated during pregnancy and child nutrition

Exelien is particularly indicated in the diet carried out during pregnancy and early childhood. Thanks to its high content of vitamin E, and its essential fatty acids (linoleic acid and linolenic acid), Exelien is able to positively affect the mineralization and development of bones during childhood.

### 01. Helps the immune and cardiovascular system

Thanks to its antioxidant properties, Exelien Organic is able to contribute to the strengthening of the immune system. It has been shown that both vitamin E and phenolic compounds (such as hydroxytyrol and oleuroein) reveal advantages in the prevention of the cellular aging process and some diseases.

At the same time, the unsaturated fatty acids and the high content of polyphenols within Exelien, lower the levels of LDL ("bad") cholesterol and can increase those of HDL ("good") cholesterol. The beneficial effect of olive oil consumption has been demonstrated in both primary and secondary prevention of certain cardiovascular diseases.



## Supply Chain fully Trackable

BioXFarm provides to its customers a product traceability system that allows the end user to visualize all the production phases of a specific batch, from harvesting to storage.

It is possible to use it by consulting the traceability section of our website: [Bioxfarm.com](http://Bioxfarm.com)



## Storing with nitrogen saturation

As soon as they come out of our mill, the different Extra Virgin Olive Oils (no cultivar is mixed during this phase) are placed in tempered steel silos that do not release any harmful substance and guarantee impermeability to direct light. All silos are saturated with nitrogen (inert gas) for food use, in order to avoid direct contact with oxygen and placed in a controlled temperature environment, in order to avoid sudden temperature changes during the decanting phase.

*The wisdom of  
the past meets  
the innovations of  
the future*

ORGANIC  
CERTIFIED SINCE  
1997


## Our Partners

To optimize the processes of harvesting and production we rely on highly specialized institutions such as CREA (Council for Research in Agriculture and Analysis of Agricultural Economics) and UNICAL (University of Calabria) for the certification of the sensorial analysis, thanks to the use of the latest technology applied to olive growing we constantly monitor the production procedures and treatment of land, ensuring higher and higher quality standards. In addition, the company is in the process of halal certification with WHAD Italy, so from November 2021 our products will receive halal certification.

UNIVERSITÀ  
DELLA CALABRIA 



## How we produce our Olive Oils

The methods of production and storage also have an extraordinary importance. In BioXFarm we combine a centuries-old heritage of olive oil production with the most modern techniques of harvesting and storage to offer the consumer a wide range of high quality product and strictly 

### 01 Soil Care

The soil is subjected to surface tillage and organic fertilization in full compliance with the regulations imposed by organic certification. Thanks to our partnership with CREA, we are able to constantly monitor the status of these

### 03 Milling

Once harvested, the olives are transported to our mill (no cultivar is mixed during this step). Where they are cold pressed

### 02 Harvesting

The harvest is carried out during the period from September to the end of November. The olives are harvested by hand or through the use of special machines that prevent the plain from being damaged during the process.

### 04 Quality Control

Every time a batch of olives has been milled, the resulting oil is subjected to stringent quality controls and the process of verifying the degree of acidity.

## ABOUT US |

In 1809 our ancestor Antonio Scervino became a Bourbon landowner, acquiring the right of ownership of the first historical piece of olive grove, still today the heart of our company.

But it is in the 90s that the company decides to give itself as a mission the development of organic and sustainable food products, obtaining in 1997 the organic certification ICEA N.R275.

In the 10's the turning point happened. The company moved to the new factory in Cotrada Ciuranà. The investments in advanced facilities, and the availability of large spaces allow a further quality leap in the production and distribution of our products, projected towards excellence.

In 2020 Exelien, the result of years of research and study of native cultivars is launched on the market. An evoo oil with a high content of vitamin e, polyphenols and unsaturated fats, a unique and innovative product.



## OUR VALUES |

In a world that is increasingly questioning the problem of scarce natural resources, atmospheric pollution and global warming, BioXFarm, a company based in Southern Italy, has set as its primary objective the valorization of genuine food products, completely natural and, above all, in line with the principles of sustainability. People rely more and more on the common sense of companies so, as a farm, we have decided to put at the base of all our choices the safeguard of biodiversity and environmental resources.

In the development of our products we have totally excluded the use of chemical synthesis substances, valuing our fields through the application of a cultivation system aimed at full respect for environmental sustainability. We implement specific interventions required by the specification of organic production certified by ICEA.

Our products are the result of years of research and selection of the best cultivars, cultivated through superficial working of the soil and fertilization with crop residues. Each phase of cultivation is monitored, allowing us to guarantee a meticulous agronomic management and to obtain a superior quality product.



The flavor, the phenolic and vitamin E content, as well as all the nutrients, ranging according to the climatic conditions in the area of production, the quality of the olives and when they are harvested. The methods of production and storage also have an extraordinary importance. In Bio X Farm we combine a centuries-old heritage of olive oil production with the most modern techniques of harvesting and storage to offer the consumer a wide range of high quality product and strictly controlled at all stages of the production chain.

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## Contact Us:

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