

MILLE

This project's origins dates back from the tells of my father, it begins over 5000 years ago when the only olive oil was produced from the olives harvest whose "mother" grew up spontaneously.

Our farm is located in hilly and disconnected territory where since several centuries a particular kind of wild olives, called "olivastri", spontaneously grew up in the riversides and in the sides of typical handmade drywalls that characterize our landscape. These drywalls were built stone over stone by the farmers, who used to delineate the boundaries of their lands.

These small and wild olives produce a captivating "nectar" with a strong and particular smell. This nectar, tasty and bitter, was used as a medicine both alone natural in purity and with the addition of healthy herbs to treat allergies and sunburn.

Fascinated by those tells about the history of wild olive trees and their special properties we decided this year to restart the production of this "nectar". Undoubtedly it has not been easy restart the production from uncultivated trees whose olive oil come from small drupes with very low yield. However, the effort has been repaid by the result, this year we have obtained the olive oil with the highest level of Polyphenols. The analysis of that olive oil have surprised and confirmed the matter of the fact, 1000mg level of Polyphenols. From this result we have chosen the name of our new product "Mille" that means "Thousand".

Polyphenols are a very important substance for the preservation of the oil because of their antioxidant properties, it gives to the oil a fruity smell and a bitter taste slightly spicy. Numerous studies have proved the properties and benefits of these substances on the human organism such as:

1. Antioxidant: Antioxidant protect cells from damage caused by free radicals which develop with normal cellular metabolism or because of stressful events, such as radiation, smoke, pollutants, UV rays, emotional and physical stress, chemical additives, viral and bacterial attacks etc.
2. Anti-cancerous: General speaking Polyphenols have proved an impact on the first phases of cancer development by protecting cells against the direct attack of carcinogens or by altering their activation mechanism.
3. Anti-atherogenic: is widely reported as the oxidation of lipids , especially LDL is the cause of the development of atherosclerosis and related illnesses (stroke, thrombosis and cardiovascular disease in general)
4. Antinflammatory
5. Antibacterial and antiviral
6. Antiaging: with beneficial effects on the skin and on the hair.

"Mille" can be used both as condiment, only a few drops (as decoration) give an incredible fragrance and flavor and as healthy cosmetic for face, body and hair.

Mille for your Taste: it has an intense almond green fruity, even with the smell you can feel the (almost) overpowering bitterness. In the mouth, initially you feel the spicy, replaced soon after by a strong bitter and intense that fills the palate.

The properties of olive oil as a beauty treatment have been recognized from the most ancient population all around Arabic and Mediterranean countries. The Phoenicians named it "liquid gold", the Egyptians used it to soften the skin and to make the hair shiny, and finally the

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athletes in ancient Greece used it to massage and clutches. Referring to the long-lived tradition listed before, following the "thousand" uses of Mille.

Mille for your Health: used as a healthy supplement, you only need one teaspoon every morning to get the diary recommended intake of polyphenols and important vitamins (E, A) for all the for the natural prevention of all cancers of the gastrointestinal tract.

Mille for your Face: used as Make-up Remover, just a few drops of olive oil on a diskette or a cotton swab to remove traces of makeup and smog from the skin. Can be used also as Beauty mask, with added honey and yogurt for dry skin , or with clay for the fat skin and complete the treatment with a gentle and relaxing massage with a few drops of Mille in purity.

Mille for your Body: given the excellent moisturizing properties Mille is ideal for all skin types, used for a relaxing massage. In truth uses may be different, such as to lubricate and smoothen the surface layers of the skin (heels, elbows or feet) to treat cellulite (enriched with drops of aromatic essences to anti-cellulite action) to reduce stretch marks, for drainage massages and strengthen the nails.

Mille for your Hair: perfect as pack for brittle hair, dandruff or split ends, grease hands with olive oil and then pass them on the hair, avoid touching the scalp (may become too greasy), rub the tips, combed hair and leave on for 25-30 minutes and then remove with neutral shampoo.

Waiting for the launch of Mille's cosmetics line, hope our recommendations can benefit your health and your beauty.

Choose "Mille" for your Taste, Choose "Mille" for your Health, Choose "Mille" for your Beauty, Choose "Mille" for YOU

Mille...not just olive oil
Mille...long life's elixir

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