

Low Production Volume & Cold Pressing Extraction

The annual production is limited to an average of about 30 tons. This is a gift from nature which is produced in small quantities.

To ensure the richest nutrients closest to the raw ingredients, it is produced using a cold-pressing method that extracts at low temperatures without applying heat, minimizing the loss of nutritional components.

This is 100% cold pressed premium olive oil.

**TOP 1% PREMIUM
EXTRA VIRGIN
OLIVE OIL**

Negev Extra Virgin Olive Oil is of the highest premium quality with an acidity level between 0.1 and 0.25

FDA REGISTERED

Best Quality GUARANTEE

**TOP 1%
PREMIUM
EXTRA VIRGIN**

**Vitamin E
Polyphenols
& Plant Sterols**

**TOP 1%
PREMIUM EXTRA VIRGIN**

**10%
EXTRA VIRGIN
(Low acidity)**

**89%
VIRGIN & PURE & POMACE
(High acidity for industrial use)**

Negev's Special Manufacturing Process



Quality control of olive oil through water supply in desert area with annual rainfall of less than 10 cm



Produced using organic farming methods in an environment free from pests



Weed removal around olive trees using sheep herds



Cold pressing within 3 hours on the day of harvest