

DER FEINSCHMECKER

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Hamburg, 20th June 2007

Dear Madams and Sirs,

DER FEINSCHMECKER - Germany's leading magazine for culinary lifestyle (about 110 000 copies sold each month) - provides an important platform for olive oil for the fifth year running. No other magazine in German speaking countries focuses on this healthy and tasty foodstuff in such a thorough way.

Just now, the editors have concluded their tasting of approximately 1000 olive oils from every continent - the biggest olive oil test of this kind in Europe! Olive oils from all over the Mediterranean, from South Africa, California, Chile and Australia were tasted. The international jury consisted of experts from Germany, Italy, Spain and Australia. They tasted and judged the oils using professional criteria.

We are happy to inform you, that your oil (see the attached diploma) is among the top 200 olive oils of our tasting. It is therefore included in our special issue "Olive oil - 200 top olive oils from all over the world"! In this special issue your olive oil is presented with a foto and your dealer in Germany or alternatively with your mail address.

Please note, this special issue is produced exclusively by our magazine, it is by no means an advertisement. The result of the tasting is the only criteria for the appearance in the special olive oil issue. Our recommendations are free of charge, of course.

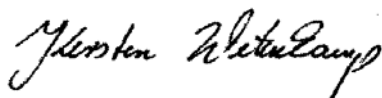
If you want to order one or more copies of the olive oil issue, please contact Mrs. Evelyn Nagel, e-mail: evelyn-christiane.nagel@jalag.de

For further details, see the paper attached.

See also our homepage: www.der-feinschmecker-club.de/go/olio

Let me thank you again for taking part in our tasting. Furthermore, I would like to invite you to take part in our tasting in December 2007!

Sincerely,



Kersten Wetenkamp
Editor Wine & Cooking

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DER FEINSCHMECKER

DAS INTERNATIONALE GOURMET-JOURNAL

The magazine DER FEINSCHMECKER and „Mastri Oleari“
have honored the excellent olive oil



LE DUE BAIE EXTRA VERGINE

produced by

FRANTOIO BO

SESTRI LEVANTE, LIGURIEN, ITALY

It has been included in the FEINSCHMECKER-Special „Olivenöl“



2007

Madeleine Jakits
Madeleine Jakits, editor-in-chief DER FEINSCHMECKER, Hamburg

DER FEINSCHMECKER is Germany's leading magazine for culinary lifestyle.