

■ Product Profile / Terms and Conditions

Name of Product	BYRSA Lemon infused Ultra Polyphenols-Rich Olive Oil			
JAN Code	198168594100	Package	Materials	Glass (dark glass bottles)
Use by date	2 years from the date of bottling		Size/Inner Capacity	Length(cm)× Width(cm)× Height (cm) Inner Capacity 4,7 4,7 24,0 250 ml
Minimum Units of Delivery	1 pallet (2160 bottles)	Packing	Materials	Carton contains 12 bottles per case Volume
Lead Time	1 – 12 months (depending on harvest)		size/Gross weight	Length(cm)× Width(cm)× Height (cm) Weight (kg) 21,5 17,0 24,5 6,0
Storage Condition	Stored in a temperature-controlled facility. Keep away from light and heat. Packed in dark glass bottles to preserve quality.	Reference Price		Prices are valid before
Certifications (Products/System)	Certified Organic by: Tunisian Government (National Organic Program) CCPB (Italy) USDA Organic		* varied by terms and conditions	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Organic Extra Virgin Olive Oil	Product of Tunisia	Calories 120 kcal Total Fat 14 g Saturated Fat 2 g Trans Fat 0 g Polyunsaturated Fat 1.5 g Monounsaturated Fat 10 g Sodium 0 mg Carbohydrates 0 g Protein 0 g	120 kcal / 15 ml
Product Characteristics		Use Scenes (Usage • Recipes)	
Organic Extra Virgin Olive Oil made from early-harvest olives with naturally high polyphenol content, co-pressed with fresh organic lemons. Cold-extracted by mechanical process to preserve flavor, aroma, and natural antioxidant properties. Displays a clear golden-green color with a vibrant citrus aroma, balanced fruitiness, and subtle artichoke notes. Certified organic, sustainably produced, and free from additives or preservatives. Low acidity (EVOO standard) with good stability and suitable for both raw applications and light cooking. Packed in dark glass bottles to maintain quality.		Ideal for health-conscious daily meals and gourmet cuisine. Best used as a finishing oil to preserve its natural antioxidants—drizzle over salads, grilled vegetables, seafood, soups, and pasta. Excellent with bread, soft cheeses, dressings, and marinades. The fresh citrus aroma pairs beautifully with seafood carpaccio, white fish, chicken, roasted vegetables, desserts with dark chocolate, and fruit-based dishes. Also complements Japanese-style dishes such as tofu, steamed vegetables, and light sautéing.	

■ Product Picture

	<p>Allergen (Specific Raw Materials)</p> <p>None – This product contains no allergenic raw materials.</p>
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■ Company's profile

Company's Name	Green Source International LLC DBA Byrsa Olive Oil		
Annual Sales		Numbers of Employees	2
Name of Representative	Mohamed Ali Hammi		
Messages to Purchasers	<p>BYRSA Olive Oil is a U.S.-based company established in 2002, producing certified organic, early-harvest extra virgin olive oil from its family estate in Testour, northern Tunisia. Made from ancient high-altitude organic olives, hand-harvested and cold-pressed within hours, BYRSA preserves peak freshness, bold flavor, and optimal nutritional value. With ultra-high polyphenol levels (800–2,000+ mg/kg), independently verified by the World Olive Center for Health, it delivers exceptional antioxidant benefits and oxidative stability. Air-shipped to maintain quality, BYRSA offers retailers and chefs a premium, health-focused olive oil that drives strong customer loyalty and repeat purchases.</p>		
Website Address	https://byrsa.us/		
Company's Address	USA	3000 Valley Forge Cir STE 3400 King of Prussia PA 19406 USA	
Factory's Address	Testour Tunisia		
Name of the Person in Charge	Mohamed Ali	E-mail Address	info@byrsa.us
Phone Number	+1 610 938 3218	Fax Number	

■ Selling Points of the production process

BYRSA is produced from ancient, deep-rooted **olive trees** grown at 600 meters in northern Tunisia — a unique terroir renowned for exceptionally polyphenol-rich fruit. Our groves are carefully irrigated and professionally pruned to ensure optimal fruit quality.

The olives are **hand-harvested very early in the season**, when polyphenol and antioxidant levels are at their peak. **Cold-pressed on site within four hours** and **bottled within days**, the oil retains maximum freshness, flavor, and nutrients. Every batch is **certified organic and fully traceable**.

BYRSA is distinguished by its **ultra-high polyphenol levels** — even our lowest batch tests at **864 mg/kg**, while select lots exceed **2,000 mg/kg**, verified annually by the **World Olive Center for Health**. To preserve quality and integrity, BYRSA is **shipped exclusively by air**.

With BYRSA, you're offering more than olive oil — you're providing a **premium, scientifically verified, ultra-healthy product** celebrated for its exceptional flavor and wellness benefits.

Pictures



■ Information of Quality Assurance

Inspection of Products	All batches are organically certified, lab-tested, and verified for polyphenol content. Each lot is checked for acidity, peroxide value, and sensory quality before bottling.			
Hygiene Management	Production Process	Olives are hand-harvested early in the season, cold-pressed within four hours, and bottled within days. The process preserves ultra-high polyphenols, antioxidants, and natural flavor. Estate-grown, single-origin Chetoui olives.		
	Employees	All staff are trained in food safety, hygiene, and organic handling procedures. Harvesting, pressing, and bottling teams follow strict protocols.		
	Facilities and Equipments	Pressing and bottling are conducted in modern, sanitized facilities. Olives are cold-pressed on stainless steel presses within four hours of harvest, ensuring maximum preservation of polyphenols, antioxidants, and natural flavor. The facility includes dark-glass bottling lines, climate-controlled storage, and hygienic handling systems to maintain freshness and quality.		
Emergency Response	The Contact Points	The person in charge	Mohamed Ali	Phone number +1 610 938 3218
	Documentation	All production and quality control documents are fully traceable , including harvest records, lab analysis certificates, organic certification, and batch tracking logs .		