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# CATALOG

2024

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## OUR PRODUCTION :

> Inspired by a long lost 200-year-old Bulgarian tradition, we started our own production of premium quality cold-pressed oils from organic raw nuts (Walnut, Hazelnut, Almond & Others)

> Focused on the health benefits and driven by our consciousness for reducing the environmental impact, we created a unique production technology and KNOW-HOW that preserves all nutrients and vitamins in the products and does not pollute the nature in the process.

Here is how :



### 100% HANDMADE WITH LOVE :

> In a unique OAK press, using only premium quality RAW and clean nuts, we manually extract and bottle our organic oils.



### NO OXYDATION & LOW ACIDITY :

> The use of a wooden press prevents the oxidation of the oils and preserves 100% of the nutrients (Omega 3 & 6 fatty acids) and all other healthy vitamins.

> The absence of contact with metal together with the low extracting temperature (<22°C/71.6°F) contributes for a record low acidity in the final product <0.1%



### PREMIUM SELECTION FOR GOURMET TASTE :

> For our oils, we use exclusively premium and quality organic nuts and seeds.

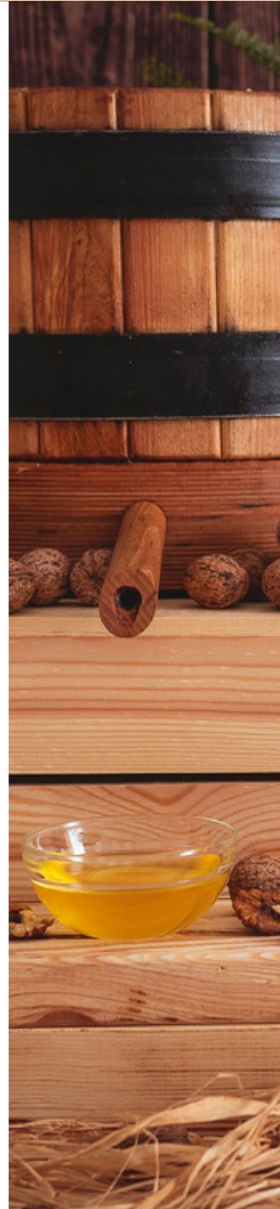
> The taste of our RAW oils is delicate and fresh, not overpowering and bitter like all the rest, which makes them perfect for everyday use.



### ZERO WASTE :

> Unlike the roasted nut oils, our production method allows us to make supreme Flour from the pressed seeds and nuts, which is simply a zero waste process.

> Not using electricity for our machines also add value to our mission for green and circular economy.



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## GOURMOLI - ORGANIC WALNUT & HAZELNUT OILS & VEGAN FLOURS

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- Our organic oils and 100 Organic and produced exclusively according to traditional methods from premium quality organic RAW Materials.
- The oils are available in 2 sizes :
  - 250 ml.
  - 500 ml.



Obtained from the defatted walnuts or hazelnuts from the oil production, our flour is a fine and tasty powder, full with minerals and healthy amino acids. It is suitable for gluten-free and vegan diets.

It can be used daily in :

- Homemade pastries
- Yoghurt or cottage cheese
- Smoothies, soups, shakes, etc.

Available in 300g packs or in bulk.



The elegant dark UV glass bottles protects the oils from direct light and help preserve their supreme taste and health benefits:

- Reduces cholesterol, prevents the formation of atherosclerotic plaques on the walls of blood vessels
- Helps treatment of hypertension.
- Encourages the breakdown of fat
- Controls blood sugar
- Improves skin and hair condition
- Has antioxidant effect, increases immunity
- Normalizes digestion
- Supports brain function
- Has an anti-inflammatory effect.





## GOURMOLI - ORGANIC COSMETICS

100% organic cold-pressed oils for natural and daily care of the skin and hair.

### ALMOND KERNEL OIL

Natural organic product and is very rich in vitamin E!

- Deeply moisturizes and nourishes the skin, making it soft and elastic;
- Reduces the appearance of fine lines and wrinkles;
- Helps soothe irritated skin;
- Promotes hair growth and reduces hair loss
- Strengthens hair and reduces split ends.



### PLUM KERNEL OIL

Excellent moisturizer that helps keep its anti-inflammatory properties that reduce redness and irritation.

- Reduces the appearance of fine lines and wrinkles;
- Helps fade dark spots;
- Helps in strengthening and nourishing the hair;
- Provides relief for a dry and itchy scalp;
- Helps prevent split ends and breakage.



### APRICOT KERNEL OIL

Has a high content of essential fatty acids, such as Omega 6 and 9, vitamins A, E, F, as well as B-group vitamins. In skincare, it acts as a softening agent, deeply hydrates, and is suitable for all skin types, including sensitive skin.

- Extremely effective in moisturizing the skin, making it soft and smooth;
- Rich in vitamin A and essential oils that support the skin cell regeneration;
- Helps balance moisture levels and enhance skin elasticity;
- Assists in soothing dry and irritated skin;
- Can be used to nourish the hair, making it softer and more shiny.



## OUR GOURMET PARTNERS & OUR UNIQUE COMPETITIVE ADVATAGES

Our gourmet products have seduced numerous icons of  
French gastronomy and luxury life :

SHIRVAN RESTAURANT IN PARIS  
2 MICHELIN STARS CHEF


The two Michelin Star chef, Akram Benallal uses our Gourmoli walnut oil and Flour in several recipes in his gastronomic restaurant in the heart of Paris.



Golden  
S P O O N

GOLDEN SPOON RESTAURANT IN  
PARIS

Just a few minutes from the iconic Eiffel Tower, the female chef Farida Seddoud serves her elegant dessert creation with Rosova. You can currently find it on the menu alongside her other delicious dishes.

 **IMPORTANT POINTS**  
FOR A GREAT QUALITY:

- TEMPERATURE OF PRESSING (max. 30°C)
- NO CONTACT WITH METAL
- LACK OF OXIDATION
- LOW ACIDITY (below 0.2%)
- PRESERVES ALL OMEGA FATTY ACIDS, VITAMINS & ANTIOXIDANTS
- 100% RAW & FIRST QUALITY NUTS AND SEEDS

**OUR**  
COLD PRESSED OILS

- < 22°C ✓
- wooden press ✓
- YES ✓
- < 0.1% ✓
- YES ✓
- YES ✓

**MOST OF THE OTHER**  
"COLD PRESSED OILS"

- > 40°C ✗
- steel press ✗
- NO ✗
- > 2% ✗
- NO ✗
- NO ✗

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## OUR TEAM

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**Hristo Vataшки**

Co-founder &  
CEO



**Stefan Lukanov**

Co-founder &  
Production Director



**Ivo Balevski**

Co-founder &  
Project Director



**Hristijan Petrov**

Co-founder &  
Chief Technologist

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