

Spectrum Organic Oils Judged Superior Organic Oils in America by Chefs In America



Spectrum®



- **#1 selling brand of natural and organic cooking oils**

- **Extensive line of culinary oils**

- **Expeller-Pressed**

The *American Masters of Taste* is a food & beverage judging organization made up of 7,500 Chefs and Masters of Taste. Our full time occupation (for 25 years) is selecting superior tasting products in world markets to recommend to taste professionals and ultimately to consumers. The *American Masters of Taste* conducts all taste panel judgments for *Chefs In America*.

The following Spectrum® International Oils have received the Gold Medal Award of Excellence recognition by the American Masters of Taste!

Spectrum® Organic Extra Virgin Olive Oil – This estate-grown Arbequina Olive Oil makes the most of this prized fruit—complex nuances, fruity aromas and nutty flavors with a smoothly serene finish.

Spectrum® Organic Extra Virgin Mediterranean Olive Oil – We cull Mediterranean olives from our long-standing partners for this full-bodied, all-purpose olive oil. This is a perfect everyday use olive oil.

Spectrum® Organic Canola Oil – This oil has a medium- high ‘smoke point’ making it ideal for sautéing at medium-high heat or, because of its neutral flavor, for baking.

Spectrum® High Heat Safflower Oil – This oil contributes monounsaturated fatty acids that can really take the heat. Great for frying.

Spectrum® Organic Virgin Coconut Oil – This oil is best for sautéing at medium heat where the oil’s full flavor is intended as an integral part of the finished dish or, because of its unique flavor, for baking.

Spectrum® Organic All Vegetable Shortening – Made with organic palm oil, Spectrum Organic Shortening is non-hydrogenated making it an excellent alternative to traditional shortening for flaky crusts and crispy fries.

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