

### Olive Oil



Olive oil is a major agricultural product of the Greek economy, particularly dietary and of great economic importance for the region of Achaia. It is considered to be at the top of the dietary food chain, with high biological value, due to polyphenols and vitamin E, that provide high antioxidant activity. It is also a source of income for farmers, especially in mountainous regions of Achaia.

Cultivation of olive trees is the main source of income for the residents of Achaia prefecture and it's usually described as a traditional cultivation emanating from ancient years. In many areas the presence of aged trees, called "old" trees, whose trunk diameter exceeds the 1 to 1.5 meter, proves the involvement of residents in this cultivation from many centuries ago.

The total number of olive trees is 4.126.391, and the number of olive producers is 24.819, while oil production reached 9.011.355 kg (6.702.016 kg in the province of Patras) in 2001-2002. Cultivation is extensive even though one will find scattered trees all around. Areas known for systematic cultivation of the olive (olive) are mostly located in western Achaia (hilly area) in the provinces of Patras and Aigialeia.



Olive oil is a group of monounsaturated fats that are primarily composed of oleic acid, which is a type of omega-7 fatty acid. It is also rich in antioxidants, including polyphenols and vitamin E, which help to protect the oil from oxidation and maintain its health benefits. Olive oil is a staple in the Mediterranean diet, which is associated with a lower risk of heart disease and other chronic conditions.