

FOR IMMEDIATE RELEASE:

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**NON-GMO AVOCADO OIL IS WHAT'S IN...
OFFERING HEALTH BENEFITS & SO MUCH MORE**

June 1, 2016, *Lauderdale Lakes, FL*: **De La Rosa Real Foods & Vineyards** is pleased to announce that their newly released Cold Pressed 100% Pure Avocado Oil has been making a big impact in the market. Pressed from the fleshy pulp of the Avocado and not the seed, **De La Rosa's** Avocado Oil is Non-GMO, Kosher, Vegan and Gluten-Free, making it perfect for all cooking needs providing top quality and superb taste to meals that health conscious consumers seem to be looking for. And of course all the while providing the numerous health benefits that are attributed to this mighty fruit. Avocado Oil is what's in, and for good reason.

Considered a "Super-Food" the Avocado is currently one of the most widely beneficial foods readily available in the market today. However, when it comes to Avocado Oil **NOT** all oils are the same. **De La Rosa's** Avocado Oil is made from the purest process. Cold-Pressed from the actual pulp and not the seed, most of the beneficial properties associated with the fruit are retained in the process. In addition, and equally important, Avocado Oil also boasts the highest smoke/flash point of any oils at an extreme 520°F, virtually guaranteeing the prevention of oil degradation, or *Lipid Oxidation*, which is the release of toxic chemicals that result from overheating. This makes Avocado Oil the perfect ingredient for all your stir frying, deep frying, baking, sautéing, and roasting recipes. And, if in the mood for a lighter meal, then just drizzle it over a salad and enjoy all the same benefits. Some people say that Avocado Oil can very costly, that's why its good news to hear that **De La Rosa** offers the most affordable prices per ml/bottle in the market today. At **De La Rosa** Quality, Purity & Taste are never compromised.

Health Benefits & Characteristics of **Avocado Oil**:

- High Smoke Point of 520°F makes it the perfect Oil for Stir Frying, Deep Frying, Baking, Sautéing, & Roasting
- Naturally Low in Acidity. High in Monounsaturated Fats & Fatty Acids, Excellent Source of Vitamin E
- Rich in Oleic Acids which May Lower Risk of Some Cancers, Prevent Flare-Ups of Certain Auto-Immune Diseases, Speed Cell Regeneration
- Avocado Oil is Anti-Inflammatory; Can Help Keep Blood Pressure at Normal, Healthy Levels
- High Concentration of Beta-Sitosterol that can Help to Prevent Damage to Arterial Walls which in turn Lowers the Risk of Heart Disease Caused by Plaque Deposits
- NON GMO. Vegan. Gluten Free. No Preservatives, No Additives added EVER!
- Pressed from the Avocado Fruit/Pulp – Not the Seed. Light in Flavor
- Available in 250 ml and 500 ml size bottles
- Kosher for Passover and All Year Round to the Strictest Religious Standards as Dictated by Halacha produced under the Strict Supervision of Star K and 1K Kosher
- A Portion of Profits go to the "Rescue The Children Fund" to Aid Abused Children through The **Lev Avraham Foundation**



De La Rosa Real Foods is dedicated to providing the highest standard of purity in food and wine based on the principle of humane treatment of the Divine Creation. **De La Rosa – Putting "Heavenly Sparks" Back into Food.**

For more information please visit: www.delarosa613.com Call: 718-333-0333 or 855-252-5613.

De La Rosa Real Foods & Vineyards. 2648 NW 31st Ave. Lauderdale Lakes, FL 33311

**Real Foods for Real People!
Always Kosher - Always NON-GMO - Organic Whenever Possible**

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