is the original maker of California organic citrus-crushed olive oils & artisan vinegars since 1995. O has received 17 awards from the annual International Fancy Food Show, including the 2013 sofi Silver for our Orange Blossom Vinegar, 2012 sofi Gold for our California Fig Balsamic Vinegar and the 2012 Los Angeles International Gold Medal for our California Premium EVOO.



THE O OLIVE OIL DIFFERENCE

- O is unlike other brands, whose process is to infuse oil with flavorings. We CRUSH ORGANIC citrus and biodynamically grown, Mission olives TOGETHER.
- Crushing citrus and olives together results in a density of flavor unparalleled by other methods. You can taste the difference!
- Healthy, sustainably grown non-sprayed ingredients.
 No non-food additives or preservatives. 100% real food, family farmed in California. Always

OUR ARTISAN VINEGARS

- We use original recipes and premium varietal wines from California's Napa & Sonoma Valleys, resulting in flavors that are rich, deep & complex.
- Each batch is made by hand and slowly barrel-aged.
- Our California Balsamics test 30x LOWER than the most rigorous safe standards established by California's Prop 65 for lead in vinegar, making them the healthy alternative to imports.
- It's all about good grapes locally grown, family farms in Sonoma, California.

OUR PRODUCTS HAVE BEEN FEATURED ON:

- The Food Network
- Iron Che:
- Ton Chet
- Top Chef All-Stars
- Bon Appetit
- Food & Wine
- The New York Times
- Fine Cooking
- Cooks Illustrated
- Saveur magazines and many others.

We are proud to partner with *Martha Stewart's*Cooking School on PBS!



CALIFORNIA ARTISAN OLIVE OILS

CALIFORNIA OAK-AGED VINEGARS

O Meyer Lemon

1/2 Gallon: 1629690 / 2 pk 250mL Bottles: 1629377 / 6 pk

Crushed organic Meyer lemons and California Mission olives. Never infused. Amazing and delicious since 1995. Add floral citrus notes to arugula & grated Parmesan. Simply beautiful over heirloom tomatoes or shaved, raw asparagus.

O Tahitian Lime

1/2 Gallon: 1629708 250mL Bottles: 1636497 / 6 pk Perfect paired with O Ginger Rice

Vinegar. Splash on grilled Ahi with soy. Toss with chilled grilled shrimp, feta & mint. Adds a twist of bright citrus flavor to rotisserie chicken.

O Organic California EVO

1/2 Gallon: 9577461 500mL Bottles: 9577479 / 6 pk

New! Organic California arbequina olives grown in the fertile coastal northern California soil. High in polyphenol & antioxidant richness.

Bright & fruity. A favorite of chefs!

O Fresh Basil

1/2 Gallon: 9577511 250mL Bottles: 9577545 / 6 pk

New! Fresh cut basil crushed with olives. Real food. Nothing artificial or flavored. Drizzle over flatbreads and fresh mozzarella & tomatoes. Enjoy the flavor of Summer all year long.

O Eureka Lemon

1/2 Gallon: 1636661

An aromatic oil made from crushing whole lemons & olives together. The perfect kiss to a Caprese salad.

O Blood Orange

1/2 Gallon: 1636588 / 2 pk 250mL Bottles: 1636463 / 6 pk

Delicious citrus notes of crushed organic blood oranges. Aromatic & versatile. Beautiful with baby spinach, red onion, blue cheese and O Porto Vinegar. Perfect drizzled over Fall veggies, pork loin or duck.

O Jalapeño-Lime

1/2 Gallon: 1636646

The smoky flavor of Jalapeño without the burn! Ambrosial flavor on fresh fish with tortillas. Delicious drizzled over pan-seared sole or brushed on grilled corn. Absolute yum in hummus or grilled romaine Caesar salads.

O Ultra Premium EVO

1/2 Gallon: 1636844 375mL Bottles: 1629930 / 6 pk

Our premium blend of California Arbequina, Koroneiki and Arbosana olives. "Smooth & sumptuous, almost drinkable with complex, fruity aromas and flavors, evocative of apples ripe melons, fresh greens and green or black olives. Lovely and versatile..."

—Fine Cooking, Great Finds 2006

O Roasted Garlic

1/2 Gallon: 1639319 250mL Bottles: 1636554 / 6 pk Fresh kettle roasted garlic & California extra virgin olive oil. No flavorings.

extra virgin olive oil. No flavorings. No additives. Superior small batch quality. Sumptuous with O Honey Apple Vinegar, pears & blue cheese. Perfectly delicious for flatbreads and fresh vegetables.

All our olive oils are cold pressed and unfiltered.



Note: All our citrus olive oils are made with organic fruit crushed with biodynamically grown California Mission olives from local family farms.

CALIFORNIA RICE VINEGARS

O Yuzu

1/2 Gallon: 1639293 200mL Bottles: 1639277 / 6 pk

Yuzu is the unique sweet tart flavor of lime, tangerine, grapefruit, pine, and meyer lemon. We steep & age fresh yuzu in California rice vinegar. Bracing and delicious. Perfect over Yellowtail sashimi and sliced cucumbers.

O Ginger

1/2 Gallon: 1639285

Fragrant & sublime. We crush whole fresh ginger & age slowly in small batches in California rice vinegar. Add sparkle to Asian & Nuevo Latino inspired salads & noodle dishes. Splash on shaking beef salads with O Tahitian Lime Olive Oil. Light and healthy.

Contact your US Foods® Territory Manager to place your order today. If you have any questions, please call a Food Innovations Chef Advisor at

888-352-FOOD (3663)

For a complete list of all our offerings, please visit us at: www.foodinno.com



O Champagne

1/2 Gallon: 1639152 / 2 pk 200mL Bottles: 1636695 / 6 pk

Our most popular vinegar.
Sparkling, crisp, light and dry.
Handmade in small batches in
Sonoma California. Beautiful paired
with O Meyer Lemon Olive Oil.

O California White Balsamic 1/2 Gallon: 1639160 / 2 pk 200mL Bottles: 1636760 / 6 pk

Golden notes of apple, pear and almonds. A blend of smooth & sweet California muscat and malvasia grapes. Amazing drizzled over fresh pears & shaved apples. CA Prop 65 compliant.

O California Fig Balsamic 1/2 Gallon: 7880966

200mL Bottles: 7880990 / 6 pk

Sweet & juicy California Figs steeped in our California Balsamic. Delicious with prosciutto and ricotta or goat cheese.

O Port Balsamic

1/2 Gallon: 1639137 250mL Bottles: 1636828 / 6 pk

Two favorites aged together. Hints of black currant & plum, oak-aged in sweet Sonoma balsamic. Brush on pork chops, apples & grilled onions. CA Prop 65 compliant.

O Porto

1/2 Gallon: 1638691

Aged Napa Port in Sonoma oak. Rich & sultry. Possibly our favorite, blended with O Blood Orange Olive Oil & drizzled over salads with crumbled blue cheese.

O Citrus Champagne

1/2 Gallon: 1638675 200mL Bottles: 1636703 / 6 pk

A twist of lemon & the sparkle of dry champagne. Brightens grilled Mahi Mahi, halibut or potato salads. Mix with O Jalapeño-Lime Olive Oil & splash over grilled shrimp & sea salt.

O Honey White Balsamic

1/2 Gallon: 9577222 200mL Bottles: 9577354 / 6 pk

New! Sweet clover honey steeped in our California Golden Balsamic. Splash over lentils with pears salad, chicken, grains, blue cheese & just about everything!

O Honey Apple Cider

1/2 Gallon: 1639129 200mL Bottles: 1636810 / 6 pk

Sweet clover honey aged in Sonoma apple cider vinegar. Aromatic, sweet & tart. Delicious on pulled pork or with O Roasted Garlic Olive Oil.

O Sherry

1/2 Gallon: 1629799 / 2 pk 200mL Bottles: 1636687 / 6 pk

Voted best domestic Sherry vinegar by "Cooks Illustrated" – June 2016! The smoky apricot notes of our California sherry vinegar come from a splash of apricot wine. Amazing brushed over seared scallops. Makes lentils sing! A lovely vinaigrette mixed with chopped shallots and O California Premium EVOO.

O California Balsamic

1/2 Gallon: 1639194 / 2 pk 250mL Bottles: 1629781 / 6 pk

Aged 8 years traditionally in Sonoma oak, in small batches. Rich, sweet, deliciously complex. Our obsession with quality led us back to Sonoma grapes. CA Prop 65 compliant.

O Orange Blossom Champagne

1/2 Gallon: 7881089 200mL Bottles: 7881121 / 6 pk

New! Gently crushed orange blossoms with sweet Muscat and Champagne grapes. Delicious on roasted beets with mint. Splash on grilled fish with O Tahitian Lime Olive Oil & soy.

O Zinfandel

1/2 Gallon: 1629773 200mL Bottles: 1629740 / 6 pk

Sweet dark cherry notes with big Zin flavor. Voluptuous berry flavors. Gourmet Magazine's favorite. Cook's Illustrated calls it the best gourmet red wine vinegar.

O Pomegranate Champagne

1/2 Gallon: 1638758 200mL Bottles: 1636786 / 6 pk

Sweet, scarlet and lush. Pomegranate steeped and aged in California Champagne. Beautiful on arugula salads with shaved manchego. Healthy & antioxidant rich.

O Cabernet

1/2 Gallon: 1639145 250mL Bottles: 1636836 / 6 pk Sonoma grapes. Smoky, round and delicious with notes of fresh plum

delicious with notes of fresh plum and cherry. Drizzle over sliced avocado, oregano, salt & pepper. Marinate steaks with soy, garlic & cracked black pepper.

O Tarragon Champagne 1/2 Gallon: 9780928

200mL Bottles: 8396534 / 6 pk

New! Fresh tarragon & champagne vinegar aged in California oak. Echoes of anise & marjoram. A classic in chicken stew with mustard seeds.

