



ECOLOGICAL  
EXTRA VIRGIN  
olive oil

*El Buen  
Samaritano*

- PRODUCT OF SPAIN -



**100%**  
OF THE PROCEEDS  
GOES TO SUPPORT THE  
CHARITABLE  
SOCIAL WORK

*"Health & Solidarity"*







# El Buen Samaritano



## Who we are

The Good Samaritan Association was formed in 1993, and its Rehabilitation Center was founded in 1995. It is an Evangelical NGO whose founders are members of ECM (European Christian Mission) and of the AMEC (Andalusian Missionary Evangelical Church). Its main focus is helping those struggling with

drug addictions and social exclusion, and its values are founded on Biblical principles. More than 450 men with drug or alcohol problems have been helped by our organization, whose technical team is composed of both professionals and volunteers. The residents of the therapeutic community at the

Center come from all over Spain (and occasionally from abroad). They follow a complete therapeutic program which includes occupational therapy, psychological attention, learning about healthy use of leisure time (sports, outings) and preparation for the phase of reintegration into family, society and work.



**100%**  
OF THE PROCEEDS  
GOES TO SUPPORT THE  
CHARITABLE  
SOCIAL WORK

*"Health & Solidarity"*



## Quality

The Rehabilitation Center is located in the heart of Spain's Sierra Morena, the largest area of ecological olive oil production in all Europe. Part of the occupational therapy for the residents is the work of caring for and harvesting the fruit of the 800 olive trees on the property, which have had, for the last ten years, certification from the Andalusian

Committee for Ecological Agriculture. The olives are processed and their oil packaged by the Pedroches Olive Cooperative in Pozoblanco (which has the largest production of ecological olive oil in the world), of which we are members.



## Health & Solidarity

The value added when you purchase Good Samaritan Ecological Extra Virgin Olive Oil is that you are participating with us and helping us achieve our main goals. **100% of the proceeds of the sale of the oil goes to support the charitable social work that we do.**

The Association does its work thanks to public subsidies, private donors and entities, local governments, foundations and Evangelical churches which give regularly or occasionally.

We believe that self-financing is the path we should seek. Due to the reduction in government aid and the financial crisis in Spain, we find ourselves needing to accelerate our progress on that path. Health and solidarity are two aspects that we want to emphasize with this initiative, offering a healthful product of excellent quality whose purchase allows others to express solidarity with us.

*We invite you  
to stay healthy  
and be caring  
at the same time!*



*Why  
should we consume  
ecological olive oil?*



# Benefits

of ecological olive oil

Ecological

Extra Virgin Olive Oil

is a 100% natural product, it is the best quality olive oil that exists, and therefore provides many health benefits.

**Ecological olive oil has a pure taste and recognized pharmacological and therapeutic properties**, besides being utilized in the cosmetics industry. The growing public awareness of the value of ecological products is causing demand to grow, which increases production and allows the consumer to purchase the oil at a price closer to that of conventional olive oil.

All this makes Ecological Extra Virgin Olive Oil an **indispensable product for a healthy diet, due to its preventative and curative properties** for sicknesses of the skin and heart, arteriosclerosis, gastritis and cholesterol problems.

**So it is an indispensable product for a healthy natural cuisine, as well as being respectful of the environment.**

Extra virgin olive oil **conserves all its organoleptic properties, together with the vitamins and other intrinsic properties of the fruit.** Its caloric value is 9 calories per gram. As we know, fats are indispensable for

our organism, due to their provision of energy and because many vitamins, such as vitamins A, D, E and K, are fat soluble and need fat to be absorbed by our body.

Of the fatty acids present in vegetable oils, there are two that are fundamental for human life: oleic acid (monounsaturated, which amounts to between 56 and 83% of the total of fatty acids present in extra virgin olive oil) and linoleic acid, which is also present in olive oil (from 4% to 21%).

**The high content of oleic acid in extra virgin olive oil is very beneficial to regulate cholesterol**, increasing the good cholesterol (HDL), which exercises a protective role, and helps reduce bad cholesterol (LDL) and thus reduces the risk of arterial thrombosis and heart attack.



ECOLOGICAL  
EXTRA VIRGIN  
olive oil





# 10 REASONS

## *for consuming ecological foods:*



### 1. Quality:

They respect the natural cycles of production, favoring the concentration of sugars, acids, vitamins and minerals that a food requires to meet standards of taste, smell, color, etc.

### 2. Health:

They are foods free of toxic residues—they don't contain antibiotics, insecticides, additives or genetically modified elements. This is also healthier for the producers of the food, as they avoid the risk of exposure to such substances.

### 3. Rural Development:

These foods increase the farmer's quality of life, due to their socioeconomic benefits. The farmers' children find them more appealing, making it more likely that the next generation will continue farming and not "drop the baton."

### 4. Climate Change:

Production of ecological foods leads to a more responsible use of energy, contributing to a decrease in carbon dioxide emissions and encouraging the retention of carbon in soil and vegetation.

### 5. Environment:

Ecological foods result from a method of production that respects the environment, avoiding pollution of the land, water and air.

### 6. Biodiversity:

Production of ecological foods conserves and protects habitats, favoring the well-being of the various species, many of them presently threatened.

### 7. Plants and Animals Indigenous to Each Region

Ecological foods encourage the use of indigenous animal species and vegetable varieties adapted to the conditions in each geographical area.

### 8. Animal Wellbeing

Ecological food production allows animals to grow at their natural pace and in adequate conditions of space and ventilation.

### 9. Development and Equality

Ecological foods support fair trade and encourage self-sufficiency.

### 10. A Sustainable Model, an Alternative, a Solution

In contrast to an intensive model that exhausts resources, ecological production utilizes resources optimally, maintaining a natural balance and creating a more sure future.

## Ecological Cultivation of Olive Groves Improves the Agricultural Environment and the Resulting Food

#### **Benefits for the agricultural environment:**

It uses organic fertilizers and a minimum of tilling, which is very good for the soil. It avoids erosion, enriching the soil in a natural way, without chemicals or pesticides. With ecological cultivation, the underground water is never contaminated, since the only fertilizers used are composts, animal manure, plant materials, etc., all of which contribute to the conservation of the environment.

#### **Benefits for the resulting food products:**

Ecological extra-virgin olive oil is a product that is safe, natural, authentic and healthy. It is also the most tasty, and its nutritional properties are conserved intact. In addition to the official controls over all foods, ecological products are subject to an additional certification (in our case CAAE), which guarantees the authenticity of its ecological origin. In this type of products, traceability and authenticity are assured. Ecological extra-virgin olive oil has much higher production costs than conventional olive oil, because it is not the product of intensive agriculture, using only natural products, and the yield per hectare tends to be lower, but the advantages mentioned above and its delicious taste more than compensate for the price difference.

# Products



ECOLOGICAL  
EXTRA VIRGIN  
olive oil

*El Buen Samaritano*



Cans 33/101/169 fl oz

Glass

Package	Capacity	Dimensions	Units per box	Dimensions of box	Weight
Glass	8.45 fl oz	9.06" x 1.97"	12	10.04" x 6.69" x 8.86"	229.28 oz
Can	33.81 fl oz	3.54" x 2.76" x 7.28"	6	11.61" x 6.30" x 7.87"	229.28 oz
Can	101.44 fl oz	6.50" x 4.33" x 8.23"	4	13.39" x 9.45" x 8.66"	440.93 oz
Can	169.07 fl oz	6.50" x 4.33" x 12.60"	4	13.39" x 9.45" x 13.19"	705.48 oz

El buen  
Samaritano



Asociación para la Rehabilitación  
y Reinserción de Toxicómanos

Avda el Silo, 14 bajo  
14400 Pozoblanco (Córdoba)  
TEL 957 13 12 25

## Information & Orders:

- Telephone : (+34) **957 131 225** (mornings)
- E-mail : [aceitebuensam@gmail.com](mailto:aceitebuensam@gmail.com)
- Web page : [www.buensam.org/tienda](http://www.buensam.org/tienda)



Follow us on  
Facebook

[www.buensam.org](http://www.buensam.org)

ES-ECO-001-AN  
Agricultura UE



PRODUCED BY:  
OLIVARERA LOS PEDROCHES, S.C.A. FOR  
THE GOOD SAMARITAN ASSOCIATION  
ES ECO 001 AN

Fotografía Portada: Fondo©Subbotina Anna; Fotografías envases EBS: S.Farely; Fotografías interior: Fondo©Giangiacobbo2000 © mythia © topphoto39 © Subbotina Anna

Fotografías de envases EBS: S.Farely - Diseñado por *latido* [www.latido-creativo.com](http://www.latido-creativo.com)