

FOR IMMEDIATE RELEASE

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**PACIFICA CULINARIA AVOCADO OILS DELIVER UNIQUE FLAVOR,
GOURMET APPEAL AND HEALTHFUL MENU OPTIONS**

TEMECULA, CA-Operators who appreciate and capitalize on the flavor and popularity of fresh avocados are in for a treat-Pacifica Culinaria avocado oil. Delicate and buttery, Pacifica Culinaria avocado oil carries the flavor of the fruit, along with a host of other benefits. Even better, Pacifica Culinaria offers a line of infused avocado oils, blending avocado with complementary flavors like citrus, herbs, and roasted garlic.

Pacifica Culinaria extracts avocado oil from fresh avocados, a fruit high in monounsaturated fats ("good fats" which help lower cholesterol and promote heart health, reduce the risk of cancer and diabetes, and enhance the bioavailability of carotenoid-rich fruits and vegetables). Avocado oil's multi-functionality extends to the kitchen, where its high smoke point (500°F) makes it ideal for searing, grilling and sautéing, and its high viscosity lends a light, silky texture and refined taste to dressings.

The Pacifica Culinaria condiment line is a division of ThinkAvocado.com, the San Diego county-based purveyor of fresh avocados and avocado gift items. The Pacifica Culinaria line of products include Blood Orange Avocado Oil, Key Lime Avocado Oil and Toasted Onion Avocado Oil.

For more information about Pacifica Culinaria avocado oils or other Pacifica Culinaria or thinkavocado.com products, contact Debbie McIntyre, President or Miriam Morel, VP of Operations, at (800) 622-8880.

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