

BIOSASUN: DOUBLE HEALTH



 BIOSASUN


BIOSASUN
GOURMET

 OLEOHEALTH



BIOSASUN is a family business project led by the Gainza siblings from Allo (Rita, Eusebio, and Eduardo), which began in 1989 with the cultivation of olives under organic farming certified by CPAEN. In 1992, they produced the first organic extra virgin olive oil of the Arróniz olive variety, laying the foundation for their commitment to quality and sustainability.

BIOSASUN is synonymous with **research, experience, and quality** in the beneficial applications of olive oil, olive polyphenols, and other antioxidants such as those found in truffles.

At **BIOSASUN** we are committed to **producing the highest quality products** based on the numerous properties and components that olive oil, olive derivatives, and truffles provide to the body.

We were born in 2001 thanks to the interest of a group of professionals in the ecological field. After years of intensive work and expanding our knowledge of olives, olive oil, and especially

one of its most valued components: polyphenols, we developed our brands **BIOSASUN** and **OLEOHEALTH**.

In 2016, we ventured into the **non-alcoholic beverage** sector, developing **fermented probiotic drinks** in various flavors: lemon, mint-ginger, hibiscus, coconut, mango, kombucha... some of them containing olive polyphenols sourced from our olive juice.

In 2022, we combined the world of **olive cultivation and truffle farming**, resulting in **BIOSASUN GOURMET**, which combines the benefits of olive polyphenols and antioxidants with the intense yet subtle, versatile, and multifaceted aroma of this precious fungus, capable of enhancing the flavor of any dish. To the value of **fresh truffles**, we have added **dehydrated mushrooms and fungi**, as well as products derived from them, offering truffle-infused condiments such as oil, balsamic vinegar, cider vinegar, and salt, tartufata sauces, truffled piquillo sauce, truffled piquillo jams, and piquillo “honey-meladas.”



50 HECTARES OF ORGANIC OLIVE TREES IN NAVARRA

- Allo
- Arellano
- Arróniz
- Arzo
- Cárcar
- Dicastillo
- Lerín
- Morentin



In collaboration with the Allotarra Association of Ecological Agriculture and Livestock.

Aware of the direct and indirect impact that our activities and products have on the environment, at **BIOSASUN** we are committed to ensuring sustainability, respect, and care for our surroundings by applying **circular economy** principles.

Thanks to the involvement of the entire **BIOSASUN** team, experts in ecological matters, we have managed to design and build our sustainable facilities in line with the **circular economy**.

BIOSASUN, aware of climate change, applies **circular economy** principles in all its activities and processes according to the following rules:



MANUFACTURING PROCESS



THE R&D AREA IS OUR ENGINE

We have extensive experience in **projects** related to the potential applications of olive trees and derivatives, as well as their therapeutic uses. Additionally, we focus on recovering and adding value to waste materials.



Polyphenols are **natural bioactive compounds** with antioxidant properties that have generated significant nutritional interest due to their effects, not only in improving our health but also in preventing functional and structural alterations in various diseases.

Polyphenols are found in various plant species, including **truffles, olive leaves, and olive fruit**, so by following an appropriate production process, we ensure their presence in our products.



OLIVE POLYPHENOLS, GREAT ALLIES FOR OUR HEALTH

Scientific studies have shown that **polyphenols** primarily exhibit **antioxidant actions**. Additionally, these bioactive compounds offer other clear health benefits, such as:

- Increasing **protection against cardiovascular and liver risks**.
- Helping **prevent cognitive decline and dementia**.
- Contributing to **greater survival and longevity**.
- Protecting **against the risk of hypertension**.
- Enhancing **protection against certain types of cancer**.
- Supporting the **maintenance of a healthy body weight**.
- Exhibiting **antibiotic and antiviral properties**.

THE OLIVE TREE, A NATURAL SOURCE OF SPECIFIC POLYPHENOLS

In Extra Virgin Olive Oil, we can find beneficial polyphenols such as:

OLEUROPEIN: A phenolic compound responsible for the bitterness and throat sting caused by the oil.

OLEOCANTHAL: A phenolic compound found in certain EVOOs. It has emerged as a new therapeutic molecule with significant pharmacological action.

HYDROXYTYROSOL: A phenolic compound, a metabolite of Oleuropein, considered one of the most powerful natural antioxidants.

TYROSOL: A phenolic compound found in olive oil capable of protecting cells from oxidative damage.

To preserve all the beneficial properties and a high level of polyphenols, **BIOSASUN** harvests the fruit at the optimal time and maintains a rigorous production system.



OUR PRODUCTS

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| Organic extra virgin olive oil with olive polyphenols, Arróniz olive variety: 250 ml, 500 ml, 750 ml, 2 l, 5 l | Organic extra virgin olive oil “infant,” Arbequina olive variety: 500 ml | Northern bonito in organic extra virgin olive oil with olive polyphenols: 220 g | Probiotic drink, water-based drink with lemon-flavored organic probiotics: 500 ml |
| Probiotic drink, water-based drink with organic mint-ginger probiotics: 500 ml | Probiotic drink, water-based drink with organic hibiscus probiotics: 500 ml | Probiotic drink, water-based drink with organic probiotics and olive polyphenols, lemon flavor: 500 ml | Kombucha, fermented tea with organic olive polyphenols: 500 ml |
| Organic lager beer: 330 ml | Organic non-alcoholic beer: 330 ml | Organic orange and olive cream: 250 ml | Organic orange and olive jelly: 250 ml |
| Fresh truffles of the varieties <i>tuber aestivum</i> (summer truffle), <i>tuber uncinatum</i> (autumn truffle), <i>tuber melanosporum</i> (winter truffle), and <i>tuber magnatum</i> (white truffle) | Dehydrated mushrooms and fungi: Boletus edulis... | Organic extra virgin olive oil condiment with natural black truffle aroma: 250 ml | Sunflower and olive oil condiment with black truffle aroma: 250 ml |
| Organic balsamic vinegar condiment with natural black truffle aroma: 250 ml | Organic cider vinegar condiment with black truffle: 250 ml | Organic salt condiment with black truffle: 200 g, 100 g | Organic tartufata sauce with black truffle: 100 g, 200 g |
| Tartufata sauce with black truffle: 500 g | Organic truffled piquillo sauce: 100 g, 200 g | Organic truffled piquillo jam: 100 g, 200 g | Truffled piquillo “honey-melada”: 100 g, 200 g |



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Ctra. Allo-Arroniz Km 1, 31263, Dicastillo (Navarra) | T. +34 647 922 945 | Email: biosasun@biosasun.eu

   @biosasun

www.biosasun.eu