



Good News, Scary News If You Use Olive Oil

First, the Good News

Scientific studies have confirmed that extra virgin olive oil is one of Mother Nature's most remarkable superfoods. It lowers bad cholesterol and cuts your risk of heart disease and stroke. It may help protect you against cancer, especially cancer of the breast, prostate, and colon. It can be a godsend for arthritis sufferers because it can reduce inflammation and ease joint pain without side effects.

It also lowers blood pressure, reduces your risk of diabetes, and may even help reduce the risk of Alzheimer's disease. If you want to avoid osteoporosis, it's outstanding because it enables the calcium in your food to be better absorbed into your bones. It's loaded with antioxidants and polyphenols that help regulate your immune system and aid it in protecting your body against disease. It contains zero carbs, which makes it ideal for those on the popular keto, Paleo, Atkins diets and other low-carb lifestyles.

The Scary News

Thanks to the many health benefits of *authentic* olive oil, demand has soared worldwide. But pure extra virgin olive oil is quite expensive. So crooks have seized an opportunity. Notorious crime syndicates in Italy and elsewhere have been raking in fortunes by creating massive amounts of counterfeit olive oils. Just as these crime families produce cheap knockoffs of designer clothing and handbags, they palm off fake olive oil as extra virgin, the highest grade. And because America is the world's largest consumer market, the crooks have targeted American supermarkets as their favorite dumping ground.

NBC News has reported that "fake olive oil is rampant." *The Wall Street Journal* adds, "American grocery stores are awash in cheap, fake 'extra virgins.'" In an explosive exposé, *60 Minutes* has cautioned that you face a "sea of fakes" when you shop for olive oil in stores.

New Yorker magazine has reported that the profits in counterfeiting olive oil are "comparable to cocaine trafficking, with none of the risks."

How Harmful Can Fake Olive Oil Be?

In his *New York Times* best-selling book, *Extra Virginity*, olive oil expert Tom Mueller warns of contaminants and even cancer-causing agents in fake olive oils, as follows:

“Italian investigators have found hydrocarbon residues, pesticides, and other contaminants in fake oils, and pomace oil, a common adulterant, sometimes contains mineral oil as well as PAHs, proven carcinogens that can also damage DNA and the immune system. Then there’s the 1981 case of toxic oil syndrome in Spain, when rapeseed oil adulterated with an industrial additive, sold as olive oil, killed eight hundred people and seriously injured thousands more.”

This is why you *never* want to feed your family counterfeit olive oils cooked up by criminals who couldn’t care less about your health or your family’s safety.

The Easiest Way I Know to Avoid Olive Oils Made by Criminals

As the experts in the *60 Minutes* exposé recommend, you can avoid criminally produced olive oils by doing your homework online. Located around the world are quite a few good and honorable farmers who bypass the criminal counterfeiting factories and instead sell their olive oils directly to consumers.

But if you’d just as soon save yourself the time and hassle of researching dozens of online olive oil producers, deciphering websites in foreign languages, and arranging international shipping yourself, allow me to make a recommendation.

The Olive Oil Hunter to the Rescue

You’ll discover a wonderful little company called the Fresh-Pressed Olive Oil Club, run by T.J. Robinson, aka “The Olive Oil Hunter.”

I know T.J. because a while back he sent me a sample bottle of his amazing olive oil and asked me to try it. It blew me away. That’s because T.J. bypasses all the middlemen. He delivers—direct to your door—the best artisanal olive oils direct from honorable, award-winning family farms around the world. And he does it right at harvest time when the olive oils are at their peak of flavor and nutritional value.

Most important, every olive oil he imports is ***independently certified in two ways to be 100% pure extra virgin.***