

PAC PROCESSING CO., INC. Launches AVOCADOZ Extra Premium Avocado Oil



Temecula, California Jan 20, 2023 ([Issuewire.com](https://www.issuewire.com)) - PAC PROCESSING CO., INC., announced today the launch of AVOCADOZ Extra Premium Avocado Oil. This high-quality oil is pressed from the avocado fruit and offers similar nutritional value and utility as extra virgin olive oil. Cold-pressed and unrefined, AVOCADOZ retains the natural green color and flavor of the avocado.

The process for extracting avocado oil from avocados has been patented by Richard H. Davis (Patent # 4,444,763) and ensures optimum yield with minimal chemical change to the oil. The raw oil is extracted from ripe avocados through maceration, heating, the addition of herbaceous siliceous material, and pressure extraction.

In a statement from Richard H. Davis, Executive Vice President and co-founder of PAC PROCESSING CO., INC. on the origin of the invention and R&D activities in Temecula, California, he said, "Our key technology is based on a surprising discovery that avocados increase in heart-friendly nutrients as they ripen. Almost 70% of avocado oil consists of heart-healthy oleic acid, a monounsaturated omega-9 fatty acid."

The avocado, also known as the alligator pear, has a long history in California. The California Avocado Growers Exchange (CALAVO), was founded in 1924 as a grower-member-owned cooperative. The organization was established to promote and market the avocado industry in California. It was instrumental in helping to establish the state as a major producer of avocados.

For more information on the extraction of avocado oil from avocados, visit

<https://patents.justia.com/patent/4444763>

<https://youtu.be/2jfJUPEys2M>

Media Contact

Richard H. Davis

info@avocadoz.eml.monster

+1 310-461-8348

Source : PAC PROCESSING CO., INC.

[See on IssueWire](#)