

PÖDÖR highlights: mobile oil press, Anuga Taste Innovation Sour Cherry Seed Oil and brand ambassador 3-star chef Thomas Bühner

At the Anuga, which took place from 7 to 11 October in Cologne, PÖDÖR and their new brand ambassador 3-star chef Thomas Bühner invited visitors to the world's leading trade show for the food industry to try its premium oils & vinegars.

As a special highlight, PÖDÖR produced fresh and deliciously aromatic oils live with a mechanical oil press: pistachio oil, macadamia nut oil and hazelnut oil made from Piedmont hazelnuts. Everyone could sample the fresh-pressed oils still warm from the pressing. *"It was an unbelievable culinary moment for me"*, enthused 3-star chef legend Dieter Müller, who took the opportunity to visit the PÖDÖR stand and try all kinds of oils, vinegars and balsamics.

"The cold-pressed oils are perfect for refining any dish and lending it a very special flavour. I enjoy nothing more than adding aroma to my scrambled eggs in the morning with the fine PÖDÖR Pumpkin Seed Oil. I'm looking forward to the culinary cooperation with PÖDÖR", says 3-star chef Thomas Bühner.

Aside from the live oil pressing, two new products could also be admired and above all sampled. PÖDÖR introduced their Sour Cherry Seed Oil, awarded as the "Anuga Taste Innovation". But the new organic Garden Cress Seed Oil was also reason enough for visiting the PÖDÖR trade fair stand.

"What is the secret of our oils? Just take a look at our label! We press the seeds using a very gentle process and our oils preserve 100% of the original components of the seeds from which they are made – without any added ingredients", explains Zoltan Lehoczki, head of PÖDÖR International.

Discover the delicious world of our cold-pressed premium oils & vinegars!

About PÖDÖR

A family-run business, PÖDÖR has been developing and producing premium oils and vinegars since its founding in 2011. The PÖDÖR press master is a co-founder of the company and has been producing cold pressed seed oils for four generations now. So PÖDÖR can draw on more than 100 years of experience in the production of the highest quality oils, to develop products that are in line with the zeitgeist of today's discerning consumers. PÖDÖR operates in more than 10 countries worldwide, including England, Germany, USA, Australia, Japan, Taiwan, Hungary, Austria and Switzerland. PÖDÖR is a rapidly growing international premium brand and currently exports over 90 percent of its production.

PÖDÖR – the best from the seed: Only thoroughly cleaned, 100% natural top quality raw materials are hand-pressed by the most experienced press masters. All products are bottled only after the strictest quality control, in order to preserve the healthy, unsaturated fatty acids and vitamins. The product range currently encompasses 27 cold pressed premium oils, most of which are certified organic, as well as more than 20 different fruit and balsamic vinegars. PÖDÖR supplies the international gourmet cuisine market, including many star chefs, as well as premium retail food outlets. All products can be bought in select specialty shops and in the company's own online shop.

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