

Zalariz – the delicate pumpkin seed oil from Pödör

The seed of the oil pumpkin doesn't know any border. The pumpkin for the Zalariz pumpkin seed oil of Pödör grows and thrives in the region of Zala in southwestern Hungary on the border to Slovenia and Croatia and in close proximity to Styria. The oil extracted from this core is viscous, dark green with red nuances and gently smells of caramel and nuts.

With its proprietary Zalariz brand, Pödör is sending out a signal for top quality. The secret of a good oil always lies in the core. And so it is with Zalariz pumpkin seed oil. The oil pumpkin, *curcubita pepo*, grows not only in the geographically defined region of Styria, which is protected as a designation of origin, but also in Slovenia, the Ukraine, in other regions of Austria and in Zala in southwestern Hungary. Here, Pödör works with its own contract farmers. The cultivation of the oil pumpkin is strictly controlled.

The shellless core of the oil pumpkin is the result of a mutation. Since the core of this subspecies does not have to be laboriously freed from a woody shell, it is ideal for oil extraction. Pödör draws on over 100 years of experience. Harvesting and processing of the cores as well as the subsequent storage in the cold store and the traditional pressing process are accompanied by craftsmanship and the highest quality awareness.

Zalariz pumpkin seed oil from Pödör requires about 30 oil pumpkins or 2.5 kilograms of pumpkin seeds per litre. More than half of Zalariz pumpkin seed oil consists of polyunsaturated fatty acids. The deep green colour of the oil comes from chlorophyll, the red nuances, which you can see particularly well if you put a few drops on a white plate, show the carotene contained in the oil. These secondary plant substances contribute to the protection of cells and cell walls against free radicals.

Tip from 3-star chef Thomas Bühner

It is often the simple things that inspire and so top chef Thomas Bühner raves about the combination of egg and Zalariz pumpkin seed oil. *"My breakfast egg, whether scrambled or boiled, I almost don't like without Zalariz pumpkin seed oil. A few drops will do. The mild, nutty aroma of green pumpkin seed oil harmonizes incredibly well with eggs."*

Use of Zalariz pumpkin seed oil

Deep green and with an intense aroma of nuts, Zalariz pumpkin seed oil drips out of the bottle. Its flavours are reminiscent of walnuts, crispy bread and soft caramel. Pumpkin seed oil is one of the most popular edible oils. Its intense taste also gives stews and green leaf salads that certain something. Courageous people drizzle pumpkin seed oil over vanilla ice cream or refine cake dough with the green muscleman.

Good to know!

If a drop of pumpkin seed oil gets on your clothes, sunlight helps to remove stains. Moisten the fabric in the affected area and place the garment in the sun. Sunlight destroys the dyes in the oil. The light sensitivity of the oil is also the reason for Pödör's specially light-protected bottles. The high quality of the oils should also be kept stable and reliable in the bottle.

Flavor sample set for media partners

Would you like to judge the taste intensity and the quality of PÖDÖR's oils and vinegars yourself? We will gladly provide you with our flavor sample set for media partners. It consists of a selection of oils and balsamicos in 10 ml sample bottles as well as recipe cards and tips from 3-star chef Thomas Bühner.

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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