

Derrycamma Farm wins 3 Gold Star Awards

Less than 18 months after its launch , Derrycamma Farm Rapeseed Oil, which is grown and cold pressed on the Rooney family farm in Castlebellingham, has won 3 Gold Star Awards at the Great Taste Awards 2011.

The Great Taste Awards are organised by the Guild of Fine Food in the UK and are acknowledged as a quality benchmark for speciality food and drink. Carol and Patrick Rooney are delighted to receive such recognition from a UK trade association so early in the product's life. The oil is proving very popular not only at Good Food shops but also at a number of high profile restaurants and delicatessens.

“One of the most rewarding aspects of producing Derrycamma Farm Rapeseed Oil over the past 18 months has been the amount of repeat business we are now generating from our customer base, but winning this award is really the icing on the cake for us, as it reflects an independent endorsement of the product,” said Patrick.

The oil can be used in place of olive oil for cooking and is ideal for marinades and salad dressings. It has a higher burning point than extra virgin olive oil which makes it ideal for stir frying and roasting. Among the many attributes of rapeseed oil is that it has only half the saturated fat of olive oil.

Rapeseed oil also has naturally occurring Vitamin E, an antioxidant, and is a good source of omega 3, 6 and 9. With a shelf life of around 12-18 months, the oil is simply pressed and filtered with no preservatives or additives.

Derrycamma Farm Rapeseed Oil is distributed in Ireland by Simply Wild and Sheridan Cheesemongers.

www.rapeseed-oil.ie