

Olivos Centenarios

Sabores

tradicionales

EXTRA VIRGIN OLIVE OIL

The taste of the mediterranean







The color and the density of this oil makes it exceptional and very unique, worthy of the most demanding palates.

Olive Oil

Olive oil is a vegetable oil mainly for culinary use. It is obtained from the ripe olives, the fruit of the olive tree.

Almost a third of the pulp of the olive is oil. It takes between 10 and 15 kilos of olives to get 1 liter of oil.

90% of the world's olive production is used to produce oil.

The cultivation of the olive tree was introduced to the Mediterranean coast by the Phoenicians and from the 11th century BC. it is introduced in the Iberian Peninsula, today Spain.



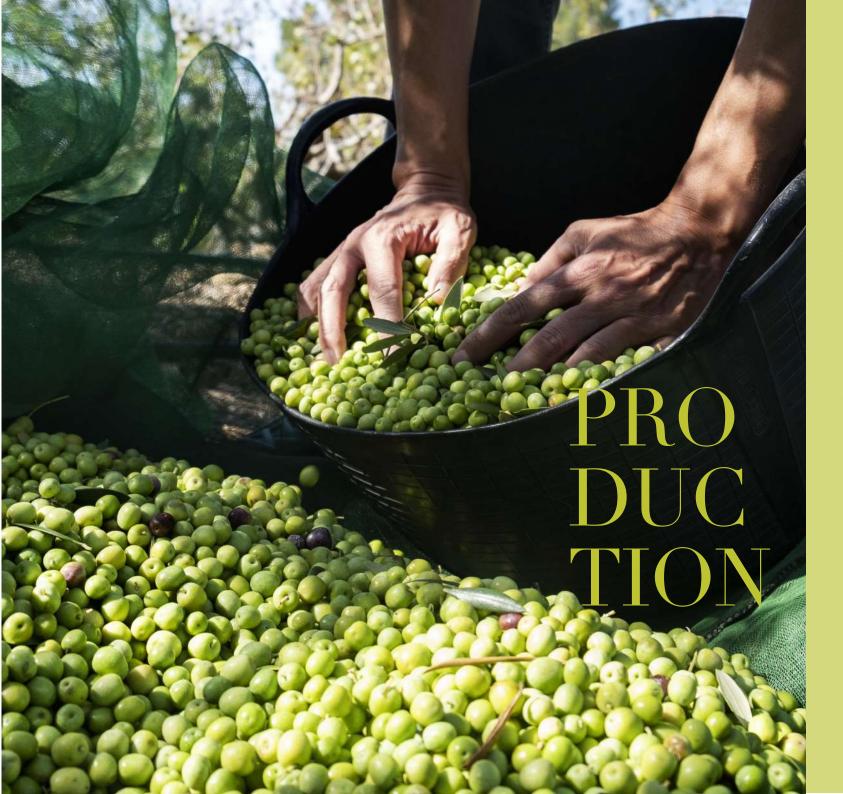
Soon this land would become one of the main olive oil production areas in the world.

Currently Spain produces 60% of total European production, 45% of world production.

The area dedicated to this crop is 2,584,564 ha.

Spain is the world's leading exporter of olive oil and ranks fourth among agri-food products exported from Spain.

An entire industry that for many generations has provided our markets with the best oil in the world.





SPAIN 1st PRODUCER AND EXPORTER FROM THE EU

CULTIVATED SURFACE

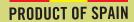
2.584.564 ha

EUROPEAN PRODUCTION

Spain produces 60% of olive oil EU production

WORLD PRODUCTION

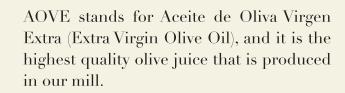
Spain produces 45% of olive oil world production





The best quality of oil you can get.





The process of making Extra Virgin Olive Oil is carried out through cold extraction, directly from the fruit of the olive, through physical and mechanical procedures in which chemistry does not act at any time. It is a completely natural fruit juice, without additives or preservatives.

It comes from centenary and millenary olive trees.

The extraction process of this oil is purely mechanical, so no chemical solvent is used.









Olive oil constitutes

an indispensable

ally in the

Mediterranean diet.





Nutritional value of EVOO According to the Spanish Nutrition Foundation (FEN) per 100 grams:

Calories: 899 kcal Carbohydrates: 0 g

Fibers: 0 g Total fat: 99.9 g Cholesterol: 0 g Iron: 0.4 mg Phosphorus: 1 mg

Phosphorus: 1 mg Vitamin E: 5.1 mg





Extra Virgin Olive Oil is a product rich in oleic acid and substances with antioxidant properties that exert healthy beneficial actions on our body:

1 Reduce the cholesterol

Raises HDL (good) cholesterol levels and lowers LDL-c (bad) cholesterol.

Benefits the control of arterial hypertension.

Reduces the appearance of thrombosis and prevents the appearance of diabetes.

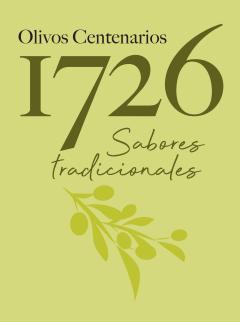
Strengthens the immune system, for fighting viruses, bacteria and other disease-causing micro-organisms.

As olive oil is rich in antioxidants, it prevents the oxidation of cells and tissues in our body.

Anti-inflammatory

Thanks to oleocanthal, a powerful anti-inflammatory, it reduces pain associated with the joints and muscles.





ARBEQUINA - PICUAL - HOJIBLANCA- CORNICABRA

PRODUCT OF SPAIN 100% SPANISH OLIVES

• TRADITIONAL FLAVOUR•









3000 ml CAN with handle*

BOX (cardboard) 4 units

PALLET 30 boxes

5000 ml CAN with handle*

BOX (cardboard) 4 units

PALLET 20 boxes

* 3000ml and 5000ml cans come with handle and an additional valve for precise pouring without splashing.

We adapt to your market

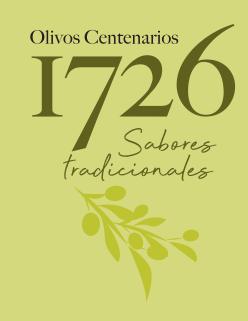
Every country is different.

Each consumer has different needs.

Or maybe you just want to offer a special product for a special date.

If you need a special packaging we can work together to design and adapt the packaging of our products to your market.

Contact Us for more information.





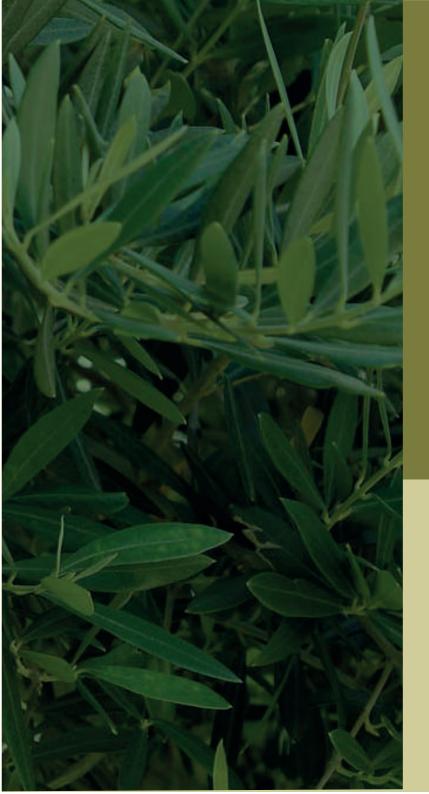












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