



O

DE OLIVA



EXTRA VIRGIN OLIVE OIL

PICUAL



This is the most important variety. It accounts for 50% of the production in Spain, and therefore about 20% of world production.

Nevertheless, it is not very widespread, with its production concentrated in Jaén and neighboring provinces as Murcia Region, over an area of about 645,000 hectares (1.6 million acres).



Its name derives from its pointed tip (pico).

The olive is medium to large in size, weighing between 2.1 and 3.7 grams, with an average of 3.2 grams. The ratio between flesh and stone is 5:6. Maturation takes place between the beginning of November and mid-December. The oil yield is high, reaching about 27%, although the average is about 22%.

Nutritional Facts:

Serving size 1Tbsp: 18.4 ml
Servings per bottle: 13.5

Amount per serving:

	18.4 ml
Calories	120
Calories from fat	120
Total Fat	14g
Saturated Fat	2g
Polyunsaturated Fat	2g
Monounsaturated Fat	10g
Sodium	0g
Total Carbohydrates	0g
Protein	0g

The excellence of the oil it produces is due to the fatty acid content and the antioxidants. It usually contains 80% monounsaturated oleic acid, an important factor in the prevention of cardiovascular diseases, and only 4% linoleic acid, which is detrimental in excess.

The oils of low-lying lands tend to have more body, with a slightly bitter taste and a hint of wood, while the olives cultivated in the mountain regions tend to be sweeter, with a fresh flavor.

Testing Notes

Extra Virgin olive oil, from the first press, produced solely from Picual olives. It is a full-bodied, bold, intense and charmingly bitter oil with a strong character

Recommended uses

It enhances the flavor of fried food, especially potatoes, and is an excellent base for fried onion and tomato bases, stews and hotpots. It can also be enjoyed to the fullest on a slice of toast

EXTRA VIRGIN OLIVE OIL

HOJIBLANCA



Also known as Casta de Cabra or Lucentino, this olive is produced in the eastern part of Seville, the south of Córdoba, north of Málaga and Murcia Region. It accounts for 16% of the Andalucian and Murcian production, over an area of 217,000 hectares (540,000 acres).



The olive is large, up to 4.8 grams, and is spherical in shape. The ratio of flesh to stone is 8:1. Maturation takes place from the end of November to the end of December. The oil yield is relatively low, about 17-19%.

The name comes from the white coloring on the underside of the leaves.

The oil has a high levels of fatty acid (75%) and linoleic acid (7%). The amount of saturated fatty acids is lower than in most other oils. These characteristics make oils produced from the Hojiblanca olive ideal for the diet.

From the organoleptic point of view, it has a large variety of flavors, with the most common attributes being a slight sweet taste in the beginning, a slight bitter taste of unripe fruits, and an almond aftertaste.

Tasting notes

Extra Virgin olive oil, from the first press, produced solely from Hojiblanca olives. It is a fruity oil, smooth yet persistent, with a long-lasting aroma, both on the palette and in the memory.

Recommended uses

It gives a very particular and distinguished touch to salads, escabeche sauces, fish and gazpachos

Nutritional Facts:

Serving size 1Tbsp: 18.4 ml
Servings per bottle: 13.5

Amount per serving:

	18.4 ml
Calories	120
Calories from fat	120
Total Fat	14g
Saturated Fat	2g
Polyunsaturated Fat	2g
Monounsaturated Fat	10g
Sodium	0g
Total Carbohydrates	0g
Protein	0g

EXTRA VIRGIN OLIVE OIL

CUQUILLO



This variety occupies approximately 185,000 hectares (157,135 acres) in the province of Granada (named *Lechín de Granada*) and a small part of Murcia Region and province of Seville.



The name refers to the milky white color of the flesh of the olive.

The olives weigh an average of 3 grams, and have an asymmetrical ellipsoidal shape. The oil content, approximately 18%, corresponds to a flesh-to-stone ratio of between 7:2 and 8:5. The fruit ripens early.

The high content of palmitic acid (12-13%) is made up for by the reduced content of stearic acid and by the low totals of saturated acid produced by these olives. Nevertheless this combination produces unstable organoleptic characteristics, with a tendency to oxidation. The flavor is slightly bitter, leaving an aftertaste of green almonds.

Nutritional Facts:

Serving size 1Tbsp: 18.4 ml
Servings per bottle: 13.5

Amount per serving:

	18.4 ml
Calories	120
Calories from fat	120
Total Fat	14g
Saturated Fat	2g
Polyunsaturated Fat	2g
Monounsaturated Fat	10g
Sodium	0g
Total Carbohydrates	0g
Protein	0g

Tasting notes

Extra Virgin olive oil, from the first press, produced solely from Cuquillo olives. It is a gold oil, fruity aroma and sweet taste. This is the expression of autochthonous variety

Recommended uses

In all kinds of salad and vegetable dressings; drizzled on grill fish or meat, or simply on bread or toast instead of butter.

EXTRA VIRGIN OLIVE OIL

ARBEQUINA



In Spain, is originally from the town of Arbeca, in Lérida. This olive is cultivated over 45,000 hectares (almost 110,000 acres) in Lerida, Huesca, Tarragona, Zaragoza and Murcia.

Due to its small size - an average of 1.9 grams - it is difficult to harvest mechanically, but it is very highly regarded because the tree produces a large amount of fruit with a relatively high oil yield of 20.5%.

The oils produced by this variety have a high content of linoleic acid and therefore a certain tendency to oxidation, so they should be stored in a cool, dark place and consumed early in the season.



The olive, with an oval shape,

These oils are dense and fluid, tasting of orchard fruits. Although they are highly regarded oils, the production tends to suffer due to the variations in climate in the areas of cultivation, especially during periods of drought.

Nutritional Facts:

Serving size 1Tbsp: 18.4 ml
Servings per bottle: 13.5

Amount per serving:

	18.4 ml
Calories	120
Calories from fat	120
Total Fat	14g
Saturated Fat	2g
Polyunsaturated Fat	2g
Monounsaturated Fat	10g
Sodium	0g
Total Carbohydrates	0g
Protein	0g

Tasting notes

Extra Virgin olive oil, from the first press, produced solely from Arbequina olives. Unblended. It has a very smooth taste, with hints of almonds and green apples. The aroma is reminiscent of the fresh, green smell of the fully ripe olive.

Recommended uses

The elegant flavor of the Arbequina olive gives an unparalleled taste and appeal to all kinds of salads, vegetables and white fish.

EXTRA VIRGIN OLIVE OIL

SELECTION



DE OLIVA



Tasting notes

Extra Virgin olive oil, from the first cold press of a special blend of selected olives from different areas of the Mediterranean. Fruity taste of ripe olive with a light touch of apple, slighty bitter and spicy

Recommended uses

In all kinds of salad and vegetable dressings; drizzled on grill fish or meat, or simply on bread or toast instead of butter

Nutritional Facts:

Serving size 1Tbsp: 18.4 ml
Servings per bottle: 13.5

Amount per serving:

	18.4 ml
Calories	120
Calories from fat	120
Total Fat	14g
Saturated Fat	2g
Polyunsaturated Fat	2g
Monounsaturated Fat	10g
Sodium	0g
Total Carbohydrates	0g
Protein	0g

EXTRA VIRGIN OLIVE OIL

ORGANIC



DE OLIVA



Our production site that elaborates the O de Oliva Organic Extra Virgen Olive Oil is situated in Jumilla. This olive oil comes from controlled organic farming and its quality is constantly controlled. Moreover it has been awarded with the official seal for organic products from the Murcia region

Tasting notes

Medium fruity, as a result of organic farming. Very noticeable aroma of green tomatoes and leaves. In the mouth pleasant balance of sweetness and spices

Olive Oil Varieties: Cornicabra with smaller amounts of Picual and Arbequina

Recommended uses

Can be combined easily with a variety of dishes

Amount per serving:

Calories	120
Calories from fat	120
Total Fat	14g
Saturated Fat	2g
Polyunsaturated Fat	2g
Monounsaturated Fat	10g
Sodium	0g
Total	0g
Carbohidrates	0g
Protein	0g

Logistics details

REFERENCE	SIZE	EAN CODE	UNITS PER BOX
Extra Virgin Selection	0,25L/GLASS	84 37007358 124	12
Extra Virgin Selection	0,5L/GLASS	84 37007358 117	12 / 6

OLIVE PASTE WITH ALMONDS

Natural product free of additives



INGREDIENTS

Green olives, extra virgin olive oil, basil, almonds, lemon juice.

SELF LIFE

18 months in ambient temperature

RECOMMENDED USES

Spread on savoury biscuits or toast for a delicious snack. Can also used on pasta or as an accompaniment to meats

Logistics details

REFERENCE	SIZE	EAN CODE	UNITS PER BOX	BOXES PER PALLET	PALLET HEIGHT (cm.)
Green Olive Spread with almonds	125 gr	8437003800328	12	168	164

OLIVE PASTE

Natural product
free of additives



INGREDIENTS

Green olives, extra virgin olive oil, basil, lemon juice.

SELF LIFE

18 months in ambient temperature



RECOMMENDED USES

Spread on savoury biscuits or toast for a delicious snack. Can also used on pasta or as an accompaniment to meats

Logistics details

REFERENCE	SIZE	EAN CODE	UNITS PER BOX	BOXES PER PALLET	PALLET HEIGHT (cm.)
Green Olive Spread	125 gr	8437003800320	12	168	164

OLIVE PASTE

Natural product
free of additives



INGREDIENTS

Black olives, extra virgin olive oil, basil, lemon juice.

SELF LIFE

18 months in ambient temperature

RECOMMENDED USES

Spread on savoury biscuits or toast for a delicious snack. Can also used on pasta or as an accompaniment to meats

Logistics details

REFERENCE	SIZE	EAN CODE	UNITS PER BOX	BOXES PER PALLET	PALLET HEIGHT (cm.)
Green Olive Spread	125 gr	8437003800559	12	168	164

OLIVE PASTE WITH ALMONDS

Natural product free of additives



INGREDIENTS

Black olives, extra virgin olive oil, almonds, basil, lemon juice.

SELF LIFE

18 months in ambient temperature

RECOMMENDED USES

Spread on savoury biscuits or toast for a delicious snack. Can also used on pasta or as an accompaniment to meats

Logistics details

REFERENCE	SIZE	EAN CODE	UNITS PER BOX	BOXES PER PALLET	PALLET HEIGHT (cm.)
Green Olive Spread with almonds	125 gr	8437003800535	12	168	164

BRANDADA COD

Natural product free of additives



INGREDIENTS

Cod, extra virgin olive oil, milk, lemon juice.

SELF LIFE

18 months in ambient temperature

RECOMMENDED USES

Delicious as a filling for grilled vegetables, specially peppers, zucchinis or aubergines. Can also be served as spread. Add a drop of **O de Oliva** olive oil.

Logistics details

REFERENCE	SIZE	EAN CODE	UNITS PER BOX	BOXES PER PALLET	PALLET HEIGHT (cm.)
Green Olive Spread with almonds	125 gr	8437003800504	12	168	164

HUMUS

Natural product free of additives



INGREDIENTS

Chick-peas, extra virgin olive oil, garlic, lemon juice, sesame, salt.

SELF LIFE

18 months in ambient temperature

RECOMMENDED USES

Serve as starter, with bread or as dip. Goes well with salads, fish or grilled meat. Garnish with red pepper, fresh parsley and a drop of **O de Oliva** olive oil

Logistics details

REFERENCE	SIZE	EAN CODE	UNITS PER BOX	BOXES PER PALLET	PALLET HEIGHT (cm.)
Green Olive Spread with almonds	125 gr	8437003800504	12	168	164

LOGISTIC DETAILS



REFERENCE				REFERENCE				REFERENCE			
EXTRA VIRGIN OLIVE OIL				EXTRA VIRGIN OLIVE OIL				EXTRA VIRGIN OLIVE OIL			
BOTTLE SIZE				BOTTLE SIZE				BOTTLE SIZE			
250 ml / GLASS				500 ml / GLASS				500 ml / GLASS			
PACKAGING				PACKAGING				PACKAGING			
12-Bottle box				12-Bottle box				6-Bottle box			
LENGHT	210 mm	BOTTLE POSITION		LENGHT	255 mm	BOTTLE POSITION		LENGHT	255 mm	BOTTLE POSITION	
WIDHT	140 mm			WIDHT	170 mm			WIDHT	170 mm		
HEIGH	300 mm			HEIGH	365 mm			HEIGH	185 mm		
VOLUME	8.82 dm3			VOLUME	15.82 dm3			VOLUME	8 Dm3		
TOTAL WEIGHT	5.670 Kg			TOTAL WEIGHT	10.430 Kg			TOTAL WEIGHT	5.21 Kg		
EUROPALLET 80x120				EUROPALLET 80x120				EUROPALLET 80x120			
LENGHT	1200 mm	BOXES x PALLET	130	LENGHT	1200 mm	BOXES x PALLET	72	LENGHT	1200 mm	BOXES x PALLET	144
WIDHT	800 mm	ROWS	5	WIDHT	800 mm	ROWS	4	WIDHT	800 mm	ROWS	8
HEIGH	1500 mm	BOXES x ROW	26	HEIGH	1460mm	BOXES x ROW	18	HEIGH	1480 mm	BOXES x ROW	18
VOLUME	1.40 m3	TOTAL GROSS WEIGHT	760 Kg.	VOLUME	1.40 m3	TOTAL GROSS WEIGHT	774 Kg.	VOLUME	1.42 m3	TOTAL GROSS WEIGHT	774 Kg.
BOTTLES x PALLET	1560	TOTAL NET WEIGHT	357 Kg	BOTTLES x PALLET	864	TOTAL NET WEIGHT	396 Kg	BOTTLES x PALLET	864	TOTAL NET WEIGHT	396 Kg
PALLET 100x120				PALLET 100x120				PALLET 100x120			
LENGHT	1200 mm	BOXES x PALLET	170	LENGHT	1200 mm	BOXES x PALLET	80	LENGHT	1200 mm	BOXES x PALLET	160
WIDHT	1000 mm	ROWS	5	WIDHT	1000 mm	ROWS	4	WIDHT	1000 mm	ROWS	8
HEIGH	1500 mm	BOXES x ROW	34	HEIGH	1460 mm	BOXES x ROW	20	HEIGH	1460 mm	BOXES x ROW	20
VOLUME	1.80 m3	TOTAL GROSS WEIGHT	987 Kg.	VOLUME	1.75 m3	TOTAL GROSS WEIGHT	857 Kg.	VOLUME	1.75 m3	TOTAL GROSS WEIGHT	857 Kg.
BOTTLES x PALLET	2040	TOTAL NET WEIGHT	467 Kg	BOTTLES x PALLET	960	TOTAL NET WEIGHT	440 Kg	BOTTLES x PALLET	960	TOTAL NET WEIGHT	440 Kg

LOGISTIC DETAILS



REFERENCE			
SPREADS			
PACKING SIZE			
125 Gr / PLASTIC			
PACKAGING			
12-SPREADS box			
LENGHT	270 mm		
WIDHT	190 mm		
HEIGH	110 mm		
VOLUME	5.64 dm3		
TOTAL WEIGHT	1.850 Kg		
EUROPALLET 80x120			
LENGHT	1200 mm	BOXES x PALLET	224
WIDHT	800 mm	ROWS	14
HEIGH	1540 mm	BOXES x ROW	16
VOLUME	1.47 m3	TOTAL GROSS WEIGHT	414.40 Kg.
SPREADS x PALLET	2688	TOTAL NET WEIGHT	336 Kg
PALLET 100x120			
LENGHT	1200 mm	BOXES x PALLET	280
WIDHT	1000 mm	ROWS	14
HEIGH	1540 mm	BOXES x ROW	20
VOLUME	1.84 m3	TOTAL GROSS WEIGHT	518 Kg.
SPREADS x PALLET	3360	TOTAL NET WEIGHT	420 Kg



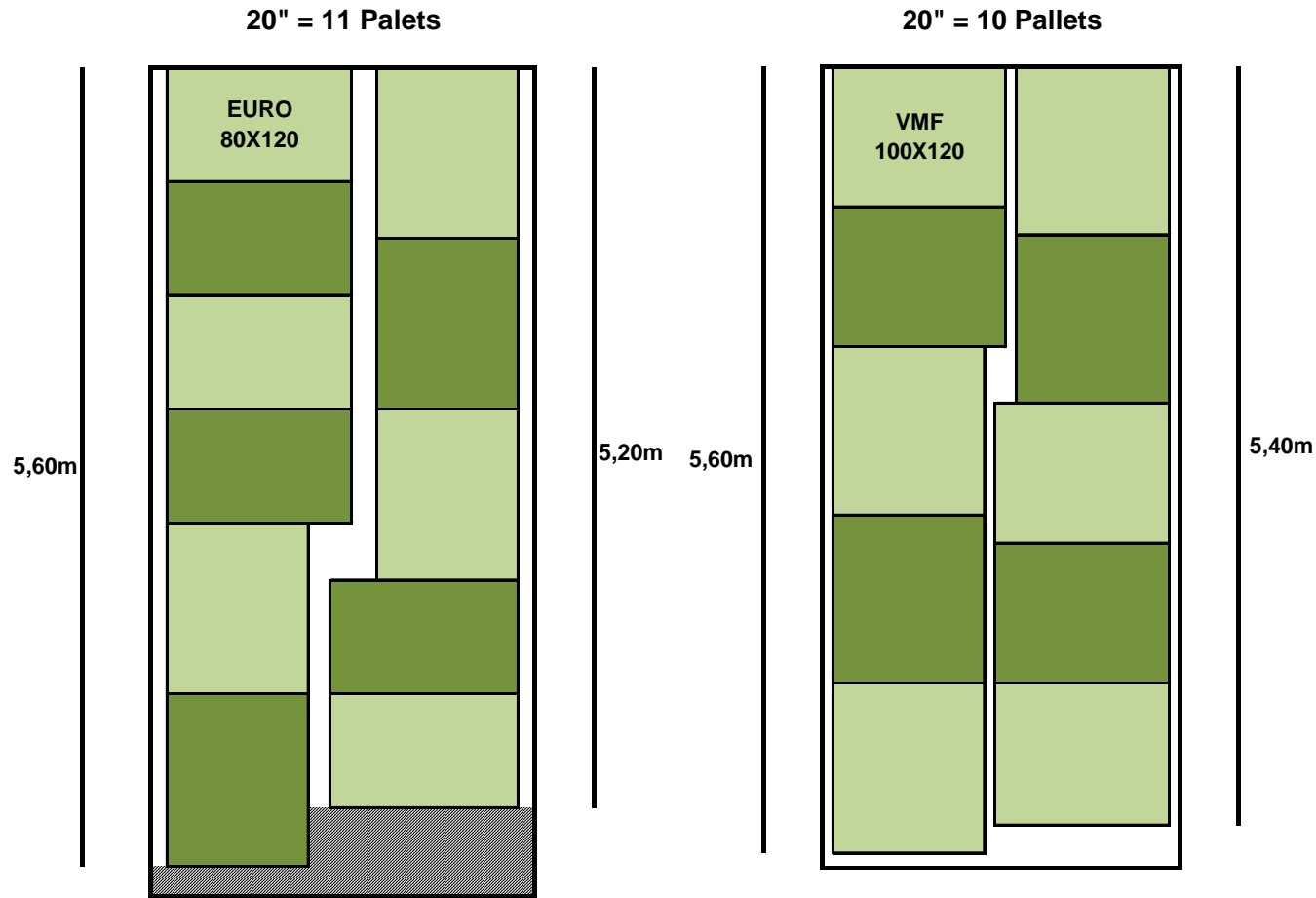


LOGISTIC SHEET

20" CONTAINER

REFERENCE	
EXTRA VIRGIN OLIVE OIL	
BOTTLE SIZE	
500 ml / GLASS	
PACKAGING	
6-Bottle box	
LENGHT	255 mm
WIDHT	170 mm
HEIGH	185 mm
VOLUME	8 Dm3
TOTAL WEIGHT	5.21 Kg

BOTTLE POSITION



Space of 1 or 1,5 pallet "LOOSE"

EUROPALLET 80x120				PALLET 100x120			
20" CONTAINER CAPACITY : 22 PALLETS				20" CONTAINER CAPACITY : 20 PALLETS			
LENGHT	1200 mm	BOXES x PALLET	90	LENGHT	1200 mm	BOXES x PALLET	100
WIDHT	800 mm	ROWS	5	WIDHT	1000 mm	ROWS	5
HEIGH	930 mm	BOXES x ROW	18	HEIGH	930 mm	BOXES x ROW	20
VOLUME	0.89 m3	TOTAL GROSS WEIGHT	469 Kg.	VOLUME	1.12 m3	TOTAL GROSS WEIGHT	521 Kg.
BOTTLES x PALLET	540	TOTAL NET WEIGHT	270 Kg	BOTTLES x PALLET	600	TOTAL NET WEIGHT	300 Kg