



Code:	01-306		Pcs/Box:	6
Format:	3/1	Tin	Gauge:	24/26
Net weight:	2600g		MPT:	36 months

Main Ingredients

Black olives, water, salt.

Organoleptic Characteristics

Colour: black.

Taste and Smell: typical of Spanish olive, genuine, without unpleasant smells or aftertastes.

Look and Texture: firm, compact, with a uniform peel; gauge: 24/26. The percentage of broken units is less than 2% of the total.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, keep in a refrigerator (0-4°C) and eat rapidly. It is recommended to keep the olives in their own liquid after opening the tin.

Nature and Characteristics of the Product

These Spanish black olives of Hojiblanca, also known as “Californian”, are harvested when the fruit has not yet reached full ripeness and the pulp presents an ideal texture. After being picked up, they are rapidly marinated and are classified by gauge (24/26). The process is completed by the acidification, that guarantees a long preservation, and the coring procedure, that, through a modern technique, allows to maintain the percentage of broken units less than 2% of the total.

Why Buy this Product?

These olives are preferred to green ones for their rich and intense taste, and Ginos proposes this product in a 3 kg tin that is extremely practical for most of the customers. Offering olives with aperitifs is particularly advantageous. As a matter of fact, it is possible to obtain good gains with an insignificant expense, and a grater satisfaction of the consumer. Because these olives are cored, there is the chance of making excellent pates, rapidly and practically.

Concerned Customers

The main target for this product are pizzerias, restaurants and pubs. Inns, canteens, clubs, bakeries are some of the possible alternatives.

Way to use

Drain the product, rinse it, and use it in the preparation of pizzas, aperitifs, buffets, hors d’oeuvres, rice and pasta salads. It is excellent as a side dish to meat or fish.

Chef’s Ideas and Suggestions

Tricolour Olives – Season a goat cheese with tomato ketchup and another one with Ginos’ “pesto alla genovese”. Inject in some cored black olives with white goat cheese, with the red one (with ketchup) and with the green one (with pesto). Put in small bowls, season with salt oregano and oil and serve as an aperitif.