



Code:	01-330		Pcs/Box:	6
Format:	1/1	Tin	Portions:	12-14
Net weight:	780g		MPT:	36 months

Main Ingredients

Green olives, sunflower oil, garlic, hot chillies, peppers, parsley, oregano, mint, fennel seeds.

Organoleptic Characteristics

Colour: green.

Taste and Smell: typical of green olive, without aftertastes and unpleasant smells.

Look and Texture: flattened.

Instructions for Preservation

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

Nature and Characteristics of the product

These flattened, green olives are produced in Italy and have a medium-small size (26-28 pieces for 100 g of drained product). They are processed with fresh aromatic herbs and chilli.

Why buy this product?

This variety of olive is flattened in order to better absorb the pickling in which it is marinated. The packaging is worth notice, because the tin with its easy opening allows the product to be used in the desired quantities avoiding any wastage. This product is perfect for the “Happy Hour” when an aperitif served with 4-5 good quality olives is much more satisfactory for the customer, and can be sold with much higher gain possibilities.

Concerned Customers

The main target for this product are bars, wine-bars, rotisseries, pizzerias, restaurants and hotels where the customers are taken care of in an exclusive and stimulating way.

Ways to use

Olives remarkably enrich dishes, both in taste and aesthetics, and are therefore indicated for hors d’oeuvres or with cold or cooked meats, salami, cheese, pizzas, fish, aperitifs or salads. If you add them to stewed dishes they will exalt their taste. They ensures a high number of portions in buffets.

Chef’s ideas and suggestions

Sicilian Olives – Flatten the olives, stone them and put them in a salad bowl. Add some leaves of celery and mint and season them with oil, abundant vinegar and a pinch of salt. If you like, you can add a hot chilli cut into pieces.