



Code:	01-309		Pcs/Box:	6
Format:	3/1	Tin	Gauge:	24/26
Net weight:	2600g		MPT:	36 months

Main Ingredients

Green olives, water, salt.

Organoleptic Characteristics

Colour: green.

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

Look and Texture: firm, compact, presenting a uniform surface; 24/26 gauge. 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 green Spanish olives, Sevillan type are harvested when they reach the typical green-yellow colour. An adequate treatment allows to erase the bitter taste and is followed by the typical fermentation giving the olive its classical bright green colour. The coring procedure is made with a new technique that assures a percentage of broken units that is less than 2% of the total.

Why Buy this Product?

These high quality Spanish olives are extremely practical and available for any use. The careful processing allows to maintain the main organoleptic characteristics of this product. The result is an excellent cored olive, practical for immediate use and available throughout the year.

Concerned Customers

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

Way to use

If you drain and rinse the product, you can use it in any gastronomic application. It is extremely handy and practical for the preparation of focaccia, bread and pâtés.

Chef's Ideas and Suggestions

Summer Salad – Mix an equal quantity of green cored olives with cubes of Greek feta cheese. Add peppers, celery and carrots previously cut into cubes and season this fresh salad with oil, salt, pepper and mustard you will have beaten with a whisk.