

# ITALFOODS OLIVE GUIDE

FOODSERVICE

2016



## OLIVE TIDBITS

**“I drink too much. The last time I gave a urine sample it had an olive in it.”**

**-Rodney Dangerfield**

An olive is a fruit – a drupe to be exact. Similar botanically speaking to an apricot or cherry. The olive, of course, has considerably less sugar and the presence of a glucoside called Oleuropein. This glucoside, which gives the olive its characteristically strong bitter taste, is not found in any other fruit or tissue in the plant kingdom.

How it was discovered that this bitterness could be harnessed and a delicious taste treat would emerge is lost in the mists of time. Olive trees, *Olea Europaea*, have been cultivated for over 5000 years. It is believed that this first domestication of the olive occurred in Crete. The Egyptians recorded their knowledge of the olive around 1000 B.C. The Phoenicians exported it to Greece, Libya and Carthage. The Greeks carried the olive to Sicily, Southern Italy and Spain. The Romans are largely responsible for creating the olive growing regions in the south of France and Sardinia. Moses exempted men from military service if their work was in the cultivation of olives. The first recorded California planting was in San Diego in 1769 at Mission San Diego.

Today, Italy, Spain and Greece are the world leaders in the production of olives. Olives are commercially produced in a wide range of countries such as New Zealand, Angola, China, Peru, South Africa and Afghanistan just to name a few. Nonetheless, it is still the Mediterranean countries that produce the largest amount of the world's olives. Of the 800 million olive trees growing on earth at this moment, 93 percent are growing in the Mediterranean area.

All olives begin as green olives. Green olives have a sharper flavor and firmer flesh texture than black olives.

Compared to black olives, green olives require less processing and preparation time before they are ready to consume. The harvest timeframe for green olives is from September to mid-October. Black olives are produced by leaving green olives on the tree for a longer period of time. Black olives are generally harvested from October – February.

The three main aspects that play a part in the flavor of the finished product are the olive's ripeness at picking, the method of curing, and the flavors that might be added in a marinade or in storage. Curing olives draws out their bitterness.

Some typical methods of curing table Olives are:

**Brine-Cured Olives:** Olives are usually cut, split or cracked. Olives are soaked for 30-40 days in a solution of water and salt. The brine solution must be changed frequently during that period because the olives ferment in it. As they ferment, they create lactic acid which helps to give brine-cured olives their typical sour taste. The olives end up with shiny, smooth surfaces. Greek olives are all brine-cured.

**Lye-Cured Olives:** Olives are soaked in water to which lye has been added. They are generally given two or three lye-baths with a rinsing in between. Once the olives have lost their bitterness they are thoroughly rinsed/washed to make sure no trace of the caustic lye is left. After the lye they are usually brined or marinated to improve their flavor. Lye curing is faster and more cost-efficient, but produces a blander, less flavorful result. Most Spanish olives are lye-cured.

**Dry-Cured Olives:** Olives are cured in layers of salt from 4-6 weeks. Salt draws out the moisture as well as the bitterness in the olives. The olives are stirred and drained during the curing process. After curing, they are rinsed of the salt, sit out to dry, then are stored in olive oil, sometimes with the addition of herbs and spices. These olives are saltier, chewier and meatier than other olives.

**Fresh-Water Cured Olives:** Olives are soaked in fresh water with no salt added for a month. The water is changed frequently. Olives cured in this method will not store as well or last as long.

Olives are high in Vitamin E, iron, and copper and provide a decent amount of fiber to the diet. In addition to vitamin E, olives contain a variety of beneficial active phytonutrient compounds including *polyphenols* and *flavonoids*, which also appear to have significant anti-inflammatory properties.

**"Except the vine, there is no plant which bears a fruit of as great importance as the olive."**

**Pliny (AD 23-79)**

There are over 350 varieties of olive trees are cultivated throughout Italy.

Southern Italian olives yield far more oil than do northern ones. A tree in the south will produce about 20 litres of oil. The average oil yield per tree in Tuscany is only 1 litre.

Olives in Tuscany are harvested younger than they would be in the south, to avoid the frosts that would kill the olives. This gives the olives a lower oil yield, but a more assertive flavour. Tuscan oil is deemed to be the best, perhaps owing to the peppery taste that comes from the oil from Moraiolo Olives, harvested early, that is blended in. Classic blends of Tuscan olive oil use 4 olives: Frantoio, Correggiolo, Moraiolo, and Leccino.

Below is a partial list of which types of olive trees are grown where in Italy. Some olive tree cultivars, such as Frantoio, are grown everywhere in Italy, even if not listed below for a certain area.

### **ABRUZZO**

Carboncella, Dritta Francavillese Olives, Dritta di Moscufo Olives, Gentile del Chieti, Nostrana Olives, Sargano

### **BASILICATA**

Arnasca, Ascolana, Augellina, Cellina, Frantoio, Leccino, Majatica, Nostrale, Ogliarola, Ogliarola Barese, Palmarola o Fasolina, Rapollese di Lavello, Sargano, Sargano di Fermo, Sargano di San Benedetto

### **CALABRIA**

Carolea, Ogliarola, Saracena

### **CAMPANIA**

Carpellese, Cornia, Frantoio, Leccino, Ogliarola Barese, Olivella, Ortice, Pisciotana, Ravece, Rotondello, Salella

### **EMILIA-ROMAGNA**

Anonimo, Carbuncion, Carbuncion di Carpineta, Colombina, Correggiolo di Montegridolfo, Correggiolo di Villa Verrucchio, Frantoio di Montegridolfo, Frantoio di Villa Verrucchio, Ghiacciolo, Grappuda, Moraiolo, Nostrana di Brisighella, Oliva Grossa, Rossina 1, Rossina 2, Selvatico

### **LAZIO**

Canino, Carboncella, Gaeta, Itrana, Leccino, Raja, Rosciola di Rotello

### **LIGURIA**

Colombaia, Feglina, Lavagnina, Merlina, Mortina, Olivo delle Alpi, Ottobrina, Pignola, Pinola, Razzola, Rossese, Spagnola di Missano, Taggiasca

### **LOMBARDIA**

Gaggiolo

## **MARCHE**

Ascolanoa, Corallina Loro Piceno, Cuccu Ancona, Frantoio Cartoceto, Laurina Porto San Giorgio, Limoncella Monte san Martino, Maglianese Porto San Giorgio, Mignola Cartoceto, Nebbia del Menocchia, Nibbiu Treia, Oliva Dolce San Severino, Oliva Riccia Pieve Favera, Oliva Sarga Pieve Favera, Piantone di Mogliano Cartoceto, Raggia Monte San Vito, Raggiola San Severino, Raggiola Tipica, Rosciola di Rotello, Sargana di Macerata, Sargana di Sirolo, Sarganella Monsano, Sargano di Ascoli, Sargano di Sirolo, Strengona Loreto, Suricina Grottazzolina, Varietà Carassai

## **MOLISE**

All'Acqua di Montenero, Aurina, Cazzarella, Cellina di Rotello, Cerasa di Montenero, Gentile di Larino, Nostrana, Oliva Nera di Colletorto, Oliva San Pardo, Olivastra di Montenero, Olivastro d'Aprile, Olivastro di Montenero, Olivastro Dritto, Olivetta Nera, Ortice, Paesana Bianca, Paesana Nera, Rosciola di Rotello, Rossuola, Rumignana, Salegna di Larino, Saligna di Larino, Sperone di Gallo

## **PUGLIA**

Barese Dolce, Bella di Cerignola, Cellina di Nardò, Cellina Barese, Cellina di Nardò, Cerignola, Ciliero, Cima di Mola, Cima di Mola o di Monopoli, Coratina, Dolce Baresana, Frangivento, Lecce, Marinese, Monopolese, Nasuta, Oglierola Barese o Paesana o Cima di Bitonto, Oglierola di Lecce, Oglierola Barese, Pizzuta, Provenzale o Peranzana, Racemo, Racioppa

## **TOSCANA**

Allora, Americano, Arancino, Barnea, Burroncina, Cerretano, Ciliegino, Colombino, Correggiolo, Correggiolo di Pallese, Cucco, Cuoricino, Della Madonna, Frantoiano di Montemurlo, Frantoio, Frantoio o Razzo o Correggiolo, Gremignolo, Grossaio, Grossolano, Larcianese, Lastrino, Laurino, Lazzerio, Leccino, Leccio, Leccio del Corno, Leccione, Madonna dell'Impruneta, Madremignola, Mansino, Maremmano, Marzio, Maurino Lucchese, Melaiolo, Mignolo, Mignolo Cerretano, Moraiolo, Morcaio, Morchiaio, Morchione, Morcone, Morello a punta, Morinello, Mortellino, Nebbio, Oglierola Seggianese, Oliva Populonia, Oliva Suvereto, Olivastra Saggianese, Olivo di Palone, Pendagliolo, Pendolino, Pesciatino, Piangenta, Pitorzello, Punteruolo, Quercetano, Rama pendula, Rappagliana, Razzaio, Re dei Mignoli, Rosarina, Rosino, Rossellino, Rossello, San Felice, San Francesco, Santa Caterina, Santagetese, Scarlinese, Selvatica, Tondello

## **SARDEGNA**

Bosana, Cariasina, Nera di Gonnos, Palma, Pizz'e Carroga, Tonda di Cagliari

## **SICILIA**

Biancolilla, Carolea, Moresca, Nocellara del Belice, Oglierola Messinese, Passalunara, Santagatese, Tonda Iblea

## **TRENTINO**

Casaliva, Frantoio, Gargnano, Negrera

## **UMBRIA**

Agogio, Frantoio, Leccino, Moraiolo, Pendolino, San Felice

## **VENETO**

Casaliva, Favarol, Frantoio, Grignano, Leccino, Resara

# OLIVE SIZE CHART

## GREEK KALAMATA OLIVE



COLOSSAL  
121/140



GIANTS  
141-160



EXTRA JUMBO  
161/180



JUMBO  
181/200



EXTRA LARGE  
201/230

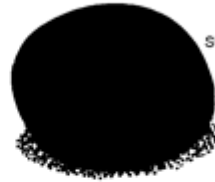


LARGE  
231/20



SUPERIOR  
261/290

## GREEK BLACK AND GREEN OLIVE



SUPER MAMMOUTH  
91/100



MAMMOUTH  
101/110



SUPER COLOSSAL  
121/140



COLOSSAL  
121/140



GIANTS  
141-160



EXTRA JUMBO  
161/180



JUMBO  
181/200

# GREEN



# OLIVES

## ITALY



### GREEN BELLA DI CERIGNOLA OLIVES

ITEM # 763262 - *PITTED*

1 X 4 kg. Can

**ORTO CONSERVIERA**

ITEM # 763266 10/11

1 X 4 kg. Can

**ORTO CONSERVIERA**

ITEM # 763269 70/80

1 X 4 kg Can

**ORTO CONSERVIERA**

ITEM # 763275 70/80

1 X 2.9 kg. Jar

**ORTO CONSERVIERA**

Bella di Cerignola are large olives that are meaty with lots of flesh. They have a mild, sweet taste. The firm flesh clings to the pit. Native to Puglia.

### BOSANA OLIVES

ITEM # 763320

1 X 3 kg. Tub

**SAN GIULIANO**

ITEM # 763322 - *PITTED*

1 X 3 kg. Tub

**SAN GIULIANO**

Bosana olives are meaty, buttery and full flavored. They are brine cured and are one of the most popular olives for making olive oil in Sardinia. They are about the size of a nickel.



### GREEN CASTELVETRANO OLIVES

ITEM # 763202

1X 2.3 kg. Tin

**PARTANNA**

ITEM # 763204

1X 2.5 kg. Tin

**PARTANNA**

ITEM # 762835 - *PITTED*

1X 9.1 lb.

**DIVINA**

ITEM # 762840

1X 10 lb.

**DIVINA**

ITEM # 763201

1X 10 lb.

**SANNITI**



A variety of olive that is grown in Italy, most notably in areas around Sicily. Bright green in color, the Castelvetro Olive is harvested when it is young and is brine cured. Medium in size, about the size of a nickel, and oval in shape, the Castelvetro provides a mild and slightly salty flavor when served as a table olive or for use in salads. Similarly, it is often used to enhance the taste of roasted meats, poultry and fish. Castelvetro Olives are also processed into rich flavored olive oils for cooking or dipping.

# GREEN



# OLIVES

## ITALY

### PITTED CALABRIAN GREEN OLIVES

ITEM # 763220

10 X 1 kg BAG

**TUTTO CALABRIA**



Pitted Calabrian Green Olives marinated in sunflower and EVOO with Calabrian chili peppers, oregano, fennel seed, garlic and salt. Toss with pasta; mix with tuna; chop up for use in bean, rice, farro, pasta and green salads; use as an ingredient for sauces, marinades, and dressings. Perfect for the bar and kitchen.

### TREMITI di BITETTO

ITEM # 763350

6 X 1 kg Tub

**CRUDO**

The Tremiti olives from Bitetto, Puglia, are harvested in the precise moment when the drupe has finished its growth, and it's in the first maturation step. In a normal season in this region, that it normally means the harvest starts around the 15th of October.

The olives are immersed in a solution of water and sea salt for some months. Later these olives are ready to be packaged and pasteurized. No other preservative except normal Adriatic sea salt is used. The shelf life is 24 months.

The Tremiti of Bitetto are olives only to eat, not to produce extra virgin at all. They are edible straight from the tree, especially when they get to the advanced maturation - when they change part of their green color.



### PICHOLINE OLIVES

ITEM # 763300

1 X 11 lb. Tub

**MINASSO**

ITEM # 763303 - **PITTED**

1 X 4 kg. Tub

**MINASSO**



A variety of olive that is always sold green. It is medium size, elongated and has its origins in the south of France. The Picholine from Minasso are from Liguria, Italy. The flavor is mild and nutty.



# GREEN



# OLIVES

## SPAIN

### ANCHOVY STUFFED GREEN OLIVES

ITEM # 762990

1 X 1.44 kg. Can

LA EXPLANADA

Mildly flavored and not overpowering, these perfectly balanced stuffed olives are always a great choice. For their delicious flavor, the Manzanilla olives from the South of Spain are the country's favorite. Add anchovies from the North coast and the combination is simply irresistible. They are about the size of a quarter.



### ARBEQUINA OLIVES

ITEM # 763030

1 X 1 gal. Jar

LA EXPLANADA

ITEM # 763330

4 X 5.25 lb. Jar

DEQUANA

The robust flavor of these small ripe olives is slightly sweet, yet mildly bitter. These are very small, even tiny olives that are a medium brown color. They originate in Spain (the Siurana district in Catalonia) and are characterized by a small amount of pleasantly bitter flesh on each olive. They are always brine cured. This olive is also prized for making excellent olive oil. They are about the size of a nickel.



### MANTEQUILLA DE MURCIA

ITEM # 763256

1 X 11 lb. Pail

BARNIER

The newest Spanish varietal olive to hit the US market, the Mantequilla is estate-grown in southern Spain. The olive's smooth, dense flesh possesses the rich flavor of warm butter. Like its French varietal cousins, it is grown and harvested as a fresh fruit and minimally processed. It is left unpasteurized for optimum flavor and texture.





# GREEN



# OLIVES

## SPAIN

### GORDAL

ITEM # 763340

4 X 5.25 lb. Jar

DEQUMANA

This “fat” olive from Andalusia has a delicate flavor and meaty crunch. It has a low oil content, and therefore is only used as an eating olive and not in the production of oil.



## PERU

### ASCOLANA OLIVES W/PERUVIAN CHILIS

ITEM # 763245 *PITTED*

2 X 5 lb. Bag

LA MEDINA

Meaty, pitted Ascolana olives matched with sweet and spicy Peruvian chilis. The perfect balance of acid and spice for a dirty Martini, a great addition to your favorite salad or try them baked with chicken, fish or pork.



**GREEN**



**OLIVES**

# **GREECE**

## **MT. ATHOS GREEN OLIVES**

**STUFFED WITH FETA** ITEM # 761202 2 X 4 lb Jar **DIVINA**

Mt. Athos green olives, buttery and crisp, are stuffed with classic Greek feta cheese.



**STUFFED WITH BLUE CHEESE** ITEM # 761207 2 X 4 lb Jar **DIVINA**

Mt. Athos green olives, buttery and crisp, are stuffed with rich and creamy blue cheese.



**PITTEDW/MINCED GARLIC** ITEM # 762805 2 X 5 lb Jar **DIVINA**



**PITTEDW/SICILIAN HERBS** ITEM # 762810 2 X 5 lb Jar **DIVINA**



**STUFFED W/RED PEPPERS** ITEM # 762815 2 X 5 lb Jar **DIVINA**



## **COCKTAIL OLIVES STUFFED WITH RED PEPPER**

ITEM # 762830 2 X 3.1 lb. Bag **DIVINA**

Green olives in brine, stuffed with sweet red peppers, perfect for salads and cocktails.



# GREEN



# OLIVES

## FRANCE

### LUCQUES OLIVES

ITEM # 763296

1 X 4.85 lb. Pail

**BARNIER**



Lucques Olives are grown in France primarily for use as green table olives. They are "freestone" olives: the flesh doesn't cling to the pit. The olives have a long, slightly curved shape. Cured in brine, they are crisp with firm flesh and amazing flavor that is reminiscent of butter and hazelnuts. The olives originated in Lucca, which is in Tuscany, Italy (Lucca is called "Lucques" in French). The olives are now, however, grown only in France.

### PICHOLINE OLIVES

ITEM # 763308

1 X 4.85 lb. Pail

**BARNIER**

Medium green in color, Picholines are crisp yet tender and slightly salty. The most famous French olive, they are grown both in Provence and in the Languedoc regions of France.



### GREEN OLIVES STUFFED W/ ANCHOVY

ITEM # 762975

3 X 4.4 lb. Bag

**BARNIER**

A firm textured Green Olive with fresh 'green' flavor and pleasing kiss of salt. Stuffed with an anchovy.

### GREEN OLIVES W/ HERBES DE PROVENCE

ITEM # 762970 - **PITTED**

2 X 4.4 lb. Bag

**BARNIER**

Beldi olives marinated in basil, thyme, rosemary, sage, marjoram, and savory. A provencal favorite.



## MOROCCO

### GREEN BELDI OLIVES

ITEM # 763253 - **PITTED**

2 X 4.41 lb. Bag

**LA MEDINA**

Firm, mild and fresh green table olives from Morocco.



**GREEN**



**OLIVES**

# CALIFORNIA



## COLOSSAL SEVILLANO OLIVES - PITTED

ITEM # 763110 4 X 1 gal. Jar ITAL/PEARL

## SEVILLANO OLIVES – GARLIC STUFFED

ITEM # 763060 4 X 1 gal. Jar ITAL/LOS OLIVOS



## JALAPENO STUFFED QUEEN OLIVES

ITEM # 763065 4 X 1 gal. ITALBRAND

## JUMBO OLIVES – CRACKED

ITEM # 763116 4 X 1 gal. Jar ITALBRAND



## SUPER COLOSSAL SICILIAN STYLE OLIVES

ITEM # 763119  
ITEM # 763124

4 X 1 gal. Jar  
1 X 5 gal.

ITALBRAND  
ITALBRAND



# BLACK



# OLIVES

## ITALY

### SAN REMO OLIVES

ITEM # 764515

1 X 11 lb. Pail

**MINASSO**

A creamy purple black olive from the San Remo region of Italy. Brine cured. They are about the size of a penny.



### GAETA

ITEM # 764518 2 X 6.6 lb. Pail

**MADAMA OLIVA**

ITEM # 764520 1 X 11 lb. Pail

**MINASSO**

Brine cured, from Gaeta in Lazio. Small, oval, meaty, slightly smoky. They are about the size of a penny.



### TAGGIASCA

ITEM # 764110

1 X 11 lb. Pail

**MINASSO**

ITEM # 764112 - **PITTED**

1 X 4.4 kg. Pail

**MINASSO**

The classic Ligurian olive. Small and delicate with a fruity aroma. Brine cured. They are about the size of a dime.



### NICOISES OLIVES

ITEM # 763310

1 X 11 lb. Pail

**MINASSO**

ITEM # 763325 – **PITTED**

1 X 4 kg. Pail

**MINASSO**

Small, oval shape – ranges in color from purple brown to brown black. Though the origin of the Nicoise is France, these olives are grown in the hills of Liguria, Italy. Rich, nutty mellow flavor. Brine cured. They are about the size of a dime.



### OIL CURED OLIVES

ITEM # 764080

1 X 5 kg. Pail

**MINASSO**

Ripe olives that have been salt cured, dried and then stored in olive oil. They are pungent, meaty, and salty.



# BLACK



# OLIVES

## ITALY

### MILD BLACK CERIGNOLA OLIVES

ITEM # 764478

1 X 4 kg. Can 70/80

**ORTO CONSERVIERA**

ITEM # 764480

1 X 4 kg. Can101/110

**ORTO CONSERVIERA**



Ripened Cerignola olive. Meaty, sweet and fleshy. Brine cured.

## FRANCE

### BLACK DRY CURED OLIVES

ITEM # 763318

1 X 13.2 lb. Tub

**BARNIER**



Dry-cured black olives of the Beldi variety harvested late in the season so that they reach maturity and are rich and unctuous. The olives are cured in salted barrels for nearly two months, rinsed repeatedly, and drained to reduce saltiness.

### BLACK DRY CURED OLIVES W/ HERBES DE PROVENCE

ITEM # 763317

2 X 6.6 lb. Tub

**BARNIER**

Dry-cured black olives of the Beldi variety harvested late in the season for the fullest flavor, cured in olive oil with Herbes de Provence.



# BLACK



# OLIVES

## GREECE



### KALAMATA OLIVES

ITEM # 764190 - <b>PITTED</b>	1 X 4.4 lb. Tub	EXTRA LARGE 201/230	<b>PARTHENON</b>
ITEM # 764210 - <b>PITTED</b>	1 X 22 lb. Tub	EXTRA LARGE 201/230	<b>PARTHENON</b>
ITEM # 764230	1 X 4.4 lb Tub	EXTRA LARGE 201/230	<b>PARTHENON</b>
ITEM # 764280	1 X 28.5 lb Tub	EXTRA LARGE 201/230	<b>PARTHENON</b>
ITEM # 764300	1 X 4.4 lb Tub	EXTRA LARGE 201/230	<b>MID-EAST</b>
ITEM # 767430 – <b>ORGANIC - PITTED</b>	2 X 5 lb. Bag		<b>DIVINA</b>
ITEM # 767440 – <b>ORGANIC</b>	2 X 5 lb. Bag		<b>DIVINA</b>
ITEM # 767420 - <b>MARINATED - PITTED</b>	2 X 5 lb. Bag		<b>DIVINA</b>

Kalamata Olives are harvested 2 months later than all other olives, in December instead of October. This allows the Kalamata olives to mature on the tree (natural way) and become natural black/purple in color but also softer in texture. They are marinated in brine with vinegar or with olive oil and vinegar to get the best taste.

### THASSOS OLIVES

ITEM # 764525	2 X 5 lb. Pail	<b>DIVINA</b>
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Lustrous, deep licorice black with a wrinkled skin, with a rich, complex and fruity smooth flavor. Oil cured. From the island of Thassos, Greece.



# BLACK



# OLIVES

## SPAIN



### BLACK OLIVES - SLICED

ITEM # 764705

1 X 10 lb. Can

LA EXPLANADA

Mild black olives sliced and ready to use on pizza, salad and pasta.

### NICOISES STYLE COQUILLOS OLIVES

ITEM # 763315

2 X 5.5 lb.

BARNIER

ITEM # 763316

1 X 10 lb.

BARNIER

The Coquillo variety is a close cousin to the authentic Nicoise, although generally grown in Portugal or Spain. It is sweet, tasty, and slightly smoky, and is a more prolific grower than its French counterpart. The olive is naturally cured in brine and is a great accompaniment to salads.



### EMPELTRE BLACK OLIVES

ITEM # 763335

4 X 5.25 lb

DEQUMANA

A soft, meaty black olive with a sweet finish.

## MOROCCO

### PITTED OIL CURED OLIVES

ITEM # 763319

2 X 5.51 lb

BARNIER

These deep ebony Moroccan gems are hand harvested, then cured following an age-old Lebanese tradition. They possess a rich fruit flavor with hints of licorice, an earthy aroma, and a texture that is at once soft and substantial.



### PITTED OIL CURED BLACK BELDI OLIVES

ITEM # 764085

2 X 6.61 lb

LA MEDINA

Firm, mild and fresh black oil-cured table olives from Morocco.

# MIXED/OTHER



# OLIVES

## ITALY



### MIXED OLIVES IN OIL

ITEM # 763291 3 X 2.9 kg. Tub ORTO CONSERVIERA

## GREECE

### MIXED OLIVES IN HERBS

ITEM # 763288 - **WHOLE** 1 X 5 lb. Bag **PARTHENON**

ITEM # 763289 - **PITTED** 1 X 5 lb. Bag **PARTHENON**



Black, green, Kalamata, water, sea salt, EVOO, sunflower oil, herbs and spices. A lovely mix of Mediterranean olives from Greece.

ITEM # 762790 - **ORGANIC** - 2 X 5 lb. Bag **DIVINA**

ITEM # 762792 2 X 5 lb. Bag **DIVINA**

ITEM # 762795 - **PITTED** 2 X 5 lb. Bag **DIVINA**



A visually appealing mix of our most prized olive varieties, with textures and flavors ranging from sharp and meaty to voluptuously soft & fruity.

Region: various regions in Greece.

**Ingredients:** Organic Mt. Athos olives, organic kalamata olives, water, organic vinegar, natural sea salt, organic evoos, organic bay leaves, organic oregano, citric acid.

### MIXED PITTED OLIVES WITH CRUSHED CHILIS

ITEM #762800 2 X 5 LB BAG **DIVINA**





## **SPAIN/FRANCE**

### **BASQUE OLIVE MIX**

ITEM # 762785

1 X 11 lb. Tub

**BARNIER**

A visual mix of French and Spanish olives with bits of red peppers and provencal herbs. The olives are the celebrated picholines, mantequillas and black coquillos.



## **FRANCE**

### **COCKTAIL ASSORTMENT OLIVES**

ITEM # 762780

2 X 5.5 lb. Bag

**BARNIER**

Tri-color olives: beldi and/or manzanilla (green), hojiblanco (blond), & coquillo (black) with crisp lupini beans and sweet peppers in a white wine marinade.



### **FRENCH RIVIERA MIXED OLIVES**

ITEM # 762774 - **PITTED**

1 X 10 lb. Tub

**BARNIER**

A colorful and refreshing mix of green and nicoise-coquillos olives marinated in lemon, red bell peppers and herbs.

**INGREDIENTS:** Pitted green olives (beldi), pitted black olives (manzanilla), water, bell peppers, lemon, sunflower oil, salt, spices, vinegar, lactic acid, citric acid.



### **HOT TUNISIAN MIX OLIVES**

ITEM # 762765

1 X 11 lb.

**BARNIER**

French green and black olives enlivened with pepper, spices, hot pimento, zesty lemon and an undertone of cinnamon.





