



# AGROSEVILLA

OLIVES & OLIVE OIL

**Product  
Catalogue**



AGROSEVILLA

# The World's Leading Olive Co-operative.

**Agro Sevilla** was established in 1977 as a cooperative society. It is the largest olive producer, packer and exporter in the world, and one of the main olive oil exporters in Spain.

Incorporated as an organization of farming cooperative societies, **Agro Sevilla** controls each stage of its Olives and Olive oil production: from trimming the trees and harvesting the olives to manufacturing, distributing and

marketing the end product, thereby ensuring rigorous traceability and greater quality control.

**Agro Sevilla** is currently made up of 12 cooperative societies and more than 4.000 associated olive-growers in Sevilla, in the heart of the largest olive production region in the world. It has an annual production of over 80,000 tons of olives exported to more than 75 countries all over the world.

## Quality & Certifications.

**Agro Sevilla's** commitment to quality and safety not only meets the requirements and expectations of the most exigent customers and consumers but as a farmer-owned company guarantees a responsible management of processes and practices to ensure sustainability and protect the environment.



ISO  
14.001



ISO  
45001



KOSHER



HALAL



IFS  
IFS



BRC  
BRC

## Tree Seasons



One Year



## OLIVES Pouches.

	Pouch	Doypack 200 Brineless	Doypack 200
FLUID CAPACITY (ml)	170	200	200
NET WEIGHT (g)	170	75	200
DRAINED WEIGHT (g)			
<b>GREEN</b>			
WHOLE (g)	100	-	100
PITTED (g)	70	-	75
SLICED (g)	-	-	85
STUFFED (g)	80	-	100
<b>BLACK</b>			
WHOLE (g)	100	-	-
PITTED (g)	70	75	-
SLICED (g)	-	75	-
STUFFED (g)	-	-	-

## Manzanilla

The Manzanilla olive is grown mainly in the province of Seville, in southern Spain. It is one of the most popular varieties because of its taste and its remarkable quality as a table olive.



## Hojiblanca

The Hojiblanca olive owes its name to the silvery appearance of the back of the olive leaf. Grown mainly in Andalusia, marketed as table olives, and also used to produce olive oil. The flesh of these olives is firm and consistent.



## Gordal (Queen Olive)

The Gordal olive is highly prized due to its large size and soft, meaty texture. This variety, also known as "Gordal Sevillana", is only used as a table olive, since the fruit contains very little oil.



Alu Pouch 33 Oz	Alu Pouch 33 Oz Less Brine	Alu Pouch 83 Oz
1,700	1,700	4,200
1,800	1,600	4,200
1,122	-	2,500
868	-	2,100
936	936	2,350
-	-	2,500
1,122	200	2,500
868	160	2,100
936	165	2,350
-	-	-



## OLIVES Jars.



	5 CYL	8 PAR	V314	Duquesa	12 PAR	16 PAR	20 PAR	22 Round	Quarter
FLUID CAPACITY (ml)	160	244	314	370	358	467	600	720	935
NET WEIGHT (g)	142	235	290	365	345	450	595	700	935
DRAINED WEIGHT (g)									
GREEN									
WHOLE (g)	85	142	160	200	200	280	370	425	580
PITTED (g)	70	114	125	160	160	227	280	335	455
SLICED (g)	-	114	-	165	165	230	300	360	510
STUFFED (g)	85	142/130	160	200	200	280	370	425	580
BLACK									
WHOLE (g)	85	142	160	200	200	280	370	425	580
PITTED (g)	70	114	125	160	160	227	280	335	455
SLICED (g)	85	114	-	165	165	230	300	360	510
STUFFED (g)	-	-	160	-	-	-	-	-	-

PEP	PEP Gallon	Gallon
2,085	3,895	3,895
2,100	3,850	3,850
1,092	2,381	2,381
1,000	2,041	2,041
1,000	2,268	2,268
1,100	2,381	2,381
1,092	2,381	2,381
1,000	2,041	2,041
1,000	2,268	2,268
-	-	-

## Our Green Olives

Special care is taken in harvesting the green olives, to ensure that the fruit is not damaged (the tiny marks made to the olives during the harvesting process are called

“bruising”). Then, our olives are “cured” by means of a process that eliminates the characteristic bitter taste of the raw olive and stored in brine.

## Our Black Olives

The olives are green when harvested directly from the tree, but following an oxidation process, which accelerates the natural ripening of the fruit, the olive skin turns black and

the flesh becomes brown. Its mild taste can be combined to perfection with all manner of ingredients, and this makes them especially suitable for preparing pizzas, rolls, pasta, etc.





## OLIVES Tins.



RETAIL



FOOD SERVICE

	A 212	A 314	A 370	A 300
FLUID CAPACITY (ml)	212	314	370	425
NET WEIGHT (g)	200	300	350	405
DRAINED WEIGHT (g)				
GREEN				
WHOLE (g)	100	150	200	225
PITTED (g)	75	120	150	170
SLICED (g)	80	-	160	184
STUFFED (g)	85	110	150	-
BLACK				
WHOLE (g)	100	150	200	225
PITTED (g)	75	120	150	170
SLICED (g)	80	-	150	184
STUFFED (g)	-	110	-	-

	1 kg	2 kg	A 8	A 10	A 15	A 20
	850	850	2,650	3,100	4,250	7,700
	850	850	2,600	3,000	4,300	8,000
	500	500	1,600	1,870	2,750	5,000
	360	360	1,200	1,446	2,000	4,000
	350	350	1,320	1,560	2,275	4,000
	500	500	1,600	1,870	2,750	5,000
	500	500	1,600	1,870	2,750	5,000
	360	360	1,200	1,446	2,000	4,000
	350	350	1,320	1,560	2,275	4,000
	-	-	-	-	-	-



Whole

Pitted

Sliced

Stuffed

Whole











Pitted

Slice

Stuffed



# Olive Oil.

	RETAIL					FOOD SERVICE				
										
	M 250	M 500	M 750	M 1000	D 500	500	1 L	Gallon	4 L	5 L
FLUID CAPACITY (ml)	250	500	750	1,000	500	500	1,000	3,785	4,000	5,000

## Did you know?

- Between 4 and 5 kilos of olives are needed to produce 1 litre of olive oil.
- The tree's age only affects the quantity produced, not the quality.
- An olive tree starts to produce between the ages of 5 and 10, and its production starts to decline after it is 100 years old.
- An olive's colour does not depend on the variety but on how ripe it is.
- Olives are green at the beginning and become black as they ripen.
- An oil's colour does not indicate quality.
- Olive oil has vitamins A, D, K and especially E



**Extra Virgin Olive Oil** is obtained from the fruit of the Olive tree by physical means and only under conditions not leading to alterations in the oil. Natural and authentic, the best option for Olive oil lovers, best consumed raw to appreciate its aroma and flavour and to fully benefit from all its natural components.

**Olive oil and Extra Light Olive oil** both consist of a blend of refined Olive oil and Virgin Olive oils in different proportions. No kitchen alongside the Mediterranean lacks this essential ingredient, ideal for cooking! Our Extra Light is the perfect option for those who prefer a milder taste.

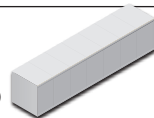
**Olive Pomace Oil** is the blend of refined Olive Pomace oil (obtained from crude olive pomace oil by refining methods that do not modify the original glyceridic structure) and Virgin Olive oil. One of our best options for all deep and shallow frying as its taste is very mild and will give excellent results!

# Loading Patterns

**20' FCL**  
(Slipsheet 100x120)



**40' FCL**  
(Pallet 100x120)



**24 Tn. Truck**  
(Pallet 80x120)



	UNITS	HEIGHT (mm)	GROSS WEIGHT (kgs)	CARTONS / SLIPSHEET	CARTONS / CONTAINER	CARTONS / PALLET	CARTONS / CONTAINER	CARTONS / PALLET	CARTONS / TRUCK
<b>POUCHES</b>									
POUCH	48	143	12,10	56	672	72	1728	56	1848
DP Brineless	24	170	2,40	90/105	2340	150	3300	120	3960
DP	24	160	5,60	112	1344	126	3024	104	3120
33 OZ	10	285	18,96	44	1056	55	1210	40	1240
33 OZ Less brine	10	250	16,97	44/55	1188	66	1452	40	1320
83 OZ	4	290	17,55	44	528 (only mix)	60	1260	40	1280
<b>JARS</b>									
5 CYL	12	157	3,66	252	5796	-	-	196	5880
8 PAR	12	138	4,80	175	4200	200	4400	152	4560
DUQUESA	12	125	6,63	120	2880	136	2992	117	3510
12 PAR	12	160	6,80	126	3024	132	2904	108	3240
16 PAR	6	177	4,30	204	4896	234	5148	174	5220
20 PAR	12	190	11,30	70/84	1848	102	2142	78	2340
22 ROUND	6	180	6,25	132	3168	175	3850	126	3780
QUARTER	6	185	8,10	108	2592	120	2640	96	2880
PEP	6	230	13,80	60	1200	-	-	-	-
GALLON	4	265	21,61	36	864	45	1080	30	900
<b>TINS</b>									
A 212	12	78	3,07	210	5880	360	7560	210	6300
A 370	12	125	4,89	135	3780	216	4752	154	4620
A 300	12	111	5,60	140	3360	150	3300	132	3960
1 KG	6	126	5,69	144	3456	176	3872	144	4032
A 8	6	160	17,60	49	1176	63	1323	45	1350
A 10	6	183	20,38	42	1008	49	1078	40	1200
A 15	3	247	14,20	56	1344	70	1540	55	1650
A 20	2	265	17,10	56	1344	60	1320	44	1320
<b>OLIVE OIL</b>									
M 250	12	225	6,10	165	3696	190	3838	160	3840
M 500	12	277	10,30	88	2112	110	2266	95	2280
M 750	12	288	15,00	60	1414	68	1496	56	1568
M 1000	12	280	17,36	44	1056	66	1364	50	1300
D 500	12	277	10,30	88	2112	110	2266	95	2280
500	24	163	13,10	70	1660	80	1650	70	1820
1L	12	190	12,80	72	1512	84	1692	72	1872
GALLON	3	257	11,50	75	1836	90	1872	72	2016
4L	3	272	12,20	60	1632	85	1870	72	1944
5L	5	325	20,10	48	1008	60	1125	45	1170



## VISIT Our Factory.

Scan the codes & live the 360° experience



### Olive Harvesting

In the olive groves



### Classification & Transport

In our co-operatives



### Olive Processing

In the factory





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