



Aceitunas
Torres



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table olive in bulk *Experts*

The family tradition of years dedicated to the olive sector endorses us. We are one of the largest distributors of the variety Manzanilla Cacereña, native to the province of Cáceres.

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Extremadura olive grove

The origins of the olive tree go back in history. It is a millennial tree whose cultivation spread widely throughout the Mediterranean area, covering Europe, Africa and Asia Minor, acquiring great importance for the Phoenician, Roman and Arab peoples.

The olive grove is the woody crop with the largest agricultural area in Extremadura, with approx. 280,000 hectare cultivated. Although it has been a traditional rain-fed crop for years, it currently occupies the second position in irrigated area approx. 50,000 Ha.





Our lovely **OLIVE VARIETIES**

We trade different varieties of olives in bulk on different presentation formats (whole, pitted, and sliced). The fields of northern Cáceres provide us with their precious Manzanilla Cacereña.



GREEN CACEREÑA IN BRINE

Green olives feature preserved in brine, with bitter taste and firm texture. whole, pitted and sliced.



GREEN CACEREÑA ECO

Organic green olives preserved in brine, with bitter taste and firm texture. whole.



NATURAL BLACK CACEREÑA

Cacereña black olive preserved in brine, with great fleshiness and firm texture. whole, pitted and sliced.



NATURAL PURPLE CACEREÑA

Olive of purple tones, preserved in brine, with bitter taste and firm texture. whole, pitted and sliced.



ARAGÓN NATURAL

Olive of purple tones, preserved in brine, with delicious taste and firm texture. whole.



GALEGA NATURAL

Olive of purple tones, preserved in brine, with special taste and firm texture. whole, pitted and sliced.

We are specialists in the variety manzanilla cacereña due to our geographical location, in the heart of northern extremadura, however, we also have other varieties according to the campaigns and harvests obtained each year, so ask our availability of any variety and we will gladly inform you.

Presentations & TYPOLOGIES



WHOLE OLIVE

- ▶ GREEN CACEREÑA IN BRINE
- ▶ ORGANIC GREEN CACEREÑA
- ▶ NATURAL BLACK CACEREÑA
- ▶ NATURAL PURPLE CACEREÑA
- ▶ ARAGÓN NATURAL
- ▶ GALEGA NATURAL



PITTED OLIVE

- ▶ GREEN CACEREÑA IN BRINE
- ▶ NATURAL BLACK CACEREÑA
- ▶ NATURAL PURPLE CACEREÑA
- ▶ GALEGA NATURAL



SLICED OLIVE

- ▶ GREEN CACEREÑA IN BRINE
- ▶ NATURAL BLACK CACEREÑA
- ▶ NATURAL PURPLE CACEREÑA

WHOLE

These olives will be firm, healthy and resistant to a gentle pressure between fingers and will not have spots other than their natural pigmentation. Coloring of a fruit can vary from green to yellowish shades.

PITTED

Olives from which the bone has been removed and practically retain their original shape. Its flexibility allows consumption inside other foods, without worrying about removing the bone.

SLICES

This presentation is mainly intended for the production of other foods such as pizzas, salads or ready-made dishes. Its uniformity in the cut makes your presentation very visual providing quality and great taste of dishes.



Bulk
FORMAT



CONTAINER
EXPORT TRANSPORT BARREL

MATERIAL
POLYETHYLENE

CAPACITY
220 L

GROSS WEIGHT
240 KG

DRAINED WEIGHT

154 KG. WHOLE

120 KG. PITTED

130 KG. SLICED

LID 39.7 CM

HIGH 97.5 CM

WIDTH 59.2 CM

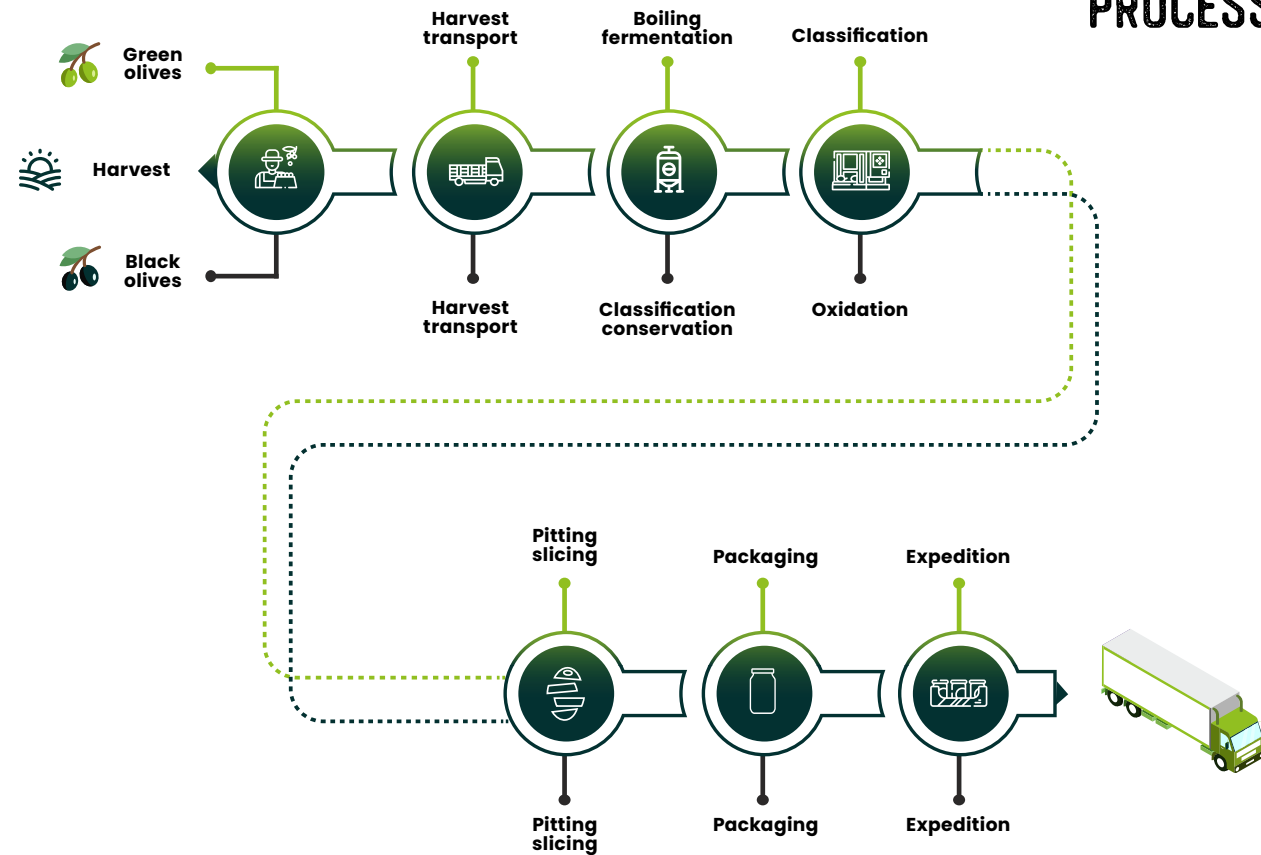
INDUSTRIAL FOOD USE

SUITABLE FOR EXPORT

CLOSURE ACCESSORIES

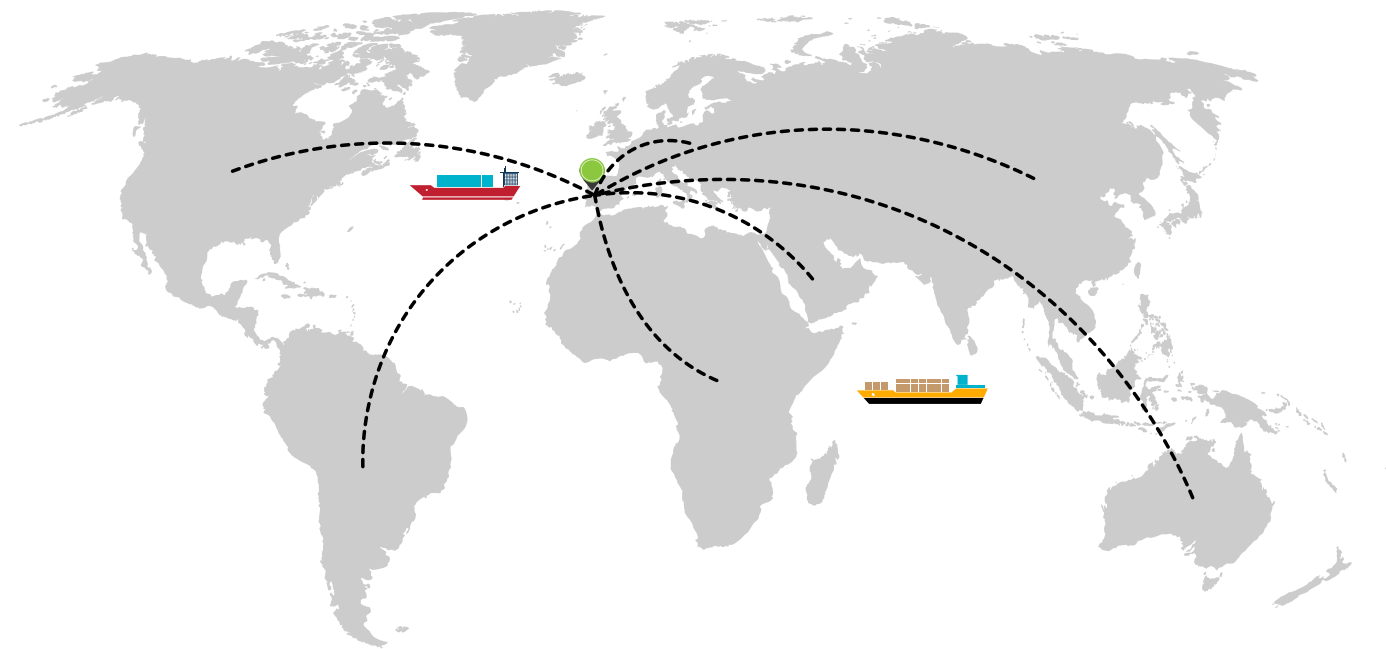


Productive PROCESS



Export SPIRIT

Years of experience guarantee our international operations, controlling the entire logistics process and adapting to the needs of each customer in any market.



Certified QUALITY

Aceitunas Torres guarantees quality and safety during the entire process. We meet all the requirements and expectations of the most demanding customers.

We produce our goods based on strict quality controls, carefully following all the steps of the manufacturing process.

Ensuring food safety is our priority.



ISO 9001 – QUALITY MANAGEMENT



ISO 14001 – ENVIRONMENTAL MANAGEMENT



ORGANIC PRODUCTION CERTIFICATE

Contact

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Aceitunas Torres S.L. has been a beneficiary of the European Regional Development Fund whose objective is to improve the competitiveness of SMEs and thanks to which it has launched an Internationalization Plan with the aim of improving its competitive position abroad during 2019. For this it has counted with the support of the XPANDE Program of the Cáceres Chamber of Commerce



UNIÓN EUROPEA

“A way to make Europe”

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