



Cooking process





Process Diagram **BLACK OLIVES**



1 Raw Material Reception

Green olives, just picked from the tree, must be placed into the brine within 24h, in order to avoid oxidation.



2 Conservation in brine

Olives are stocked with brine (water with salt and acetic acid).

3



3 Classification (sorted)

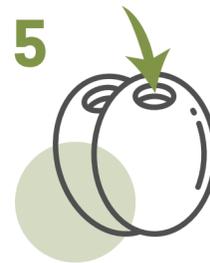
Olives are divided into different groups according to its sizes and stocked in brine again.



4 Oxidation

It's a chemical cooking process.

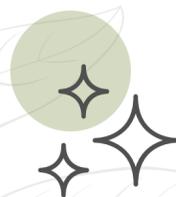
5



5 Filling

Olives are placed into the can/plastic bags/glass

6



6 Sterilized

Thermal treatment
121°C > 15 min.

7



7 Packaging

Finished goods are ready to be shipped.





Process Diagram **GREEN OLIVES**



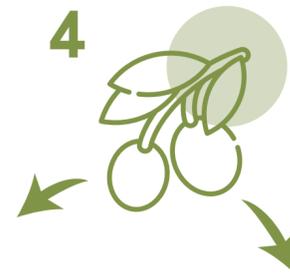
1 Raw Material Reception
Green olives, just picked from the tree, must be placed into the brine within 24h, in order to avoid oxidation.



2 Cooking
Olives are chemically cooked with caustic soda.



3 Fermentation
Olives are stored in water with salt and lactic acid. Fermentation lasts 2-4 months.



4 Classification
Olives are divided in different groups according to it's sizes and stocked in brine.



5 Filling
Olives, whole/pitted/stuffed/sized are placed into the can/plastic bags/glass.



6 Pausterized
Thermal treatment 92°C > 15 min.



7 Packaging
Finished goods are ready to be shipped.

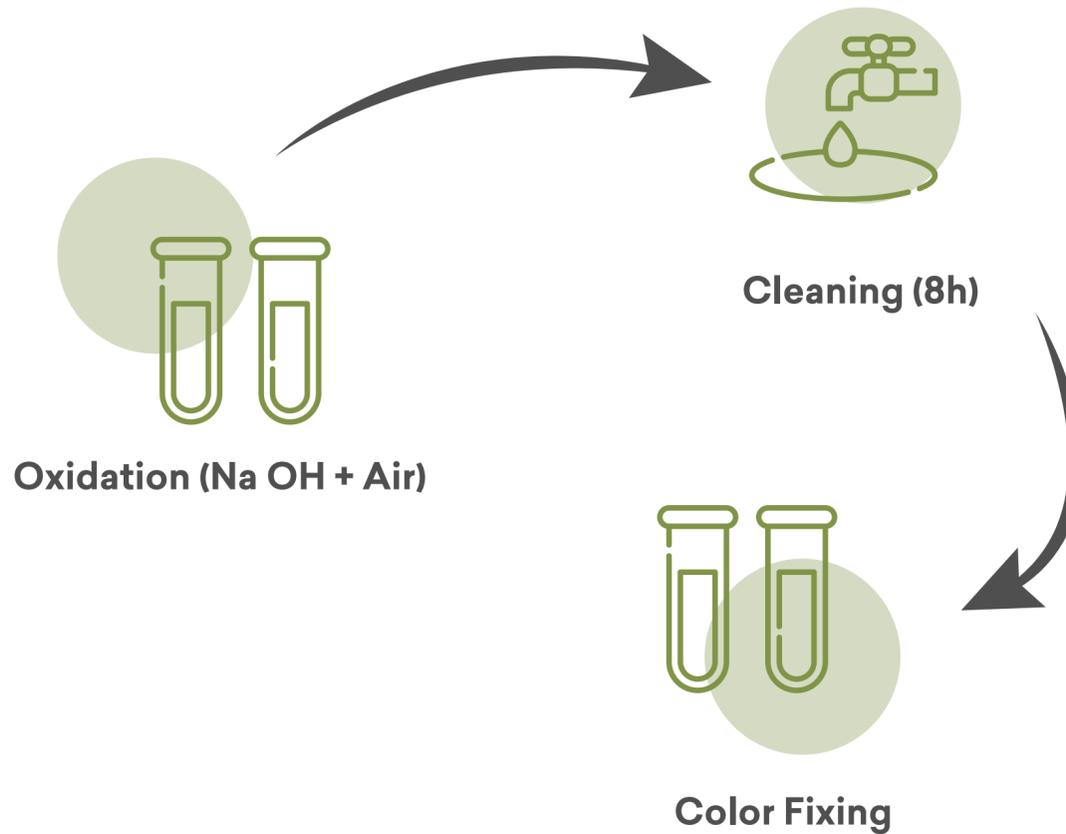
Cooking process: **BLACK OLIVES**

Process description:

Olives undergo a stew with NaOH, then get washed and are added GI₂Fe (Iron salt) to fix the black color, which is acquired by the addition of air throughout the described process.

Oxidation capacity:

250t per week.

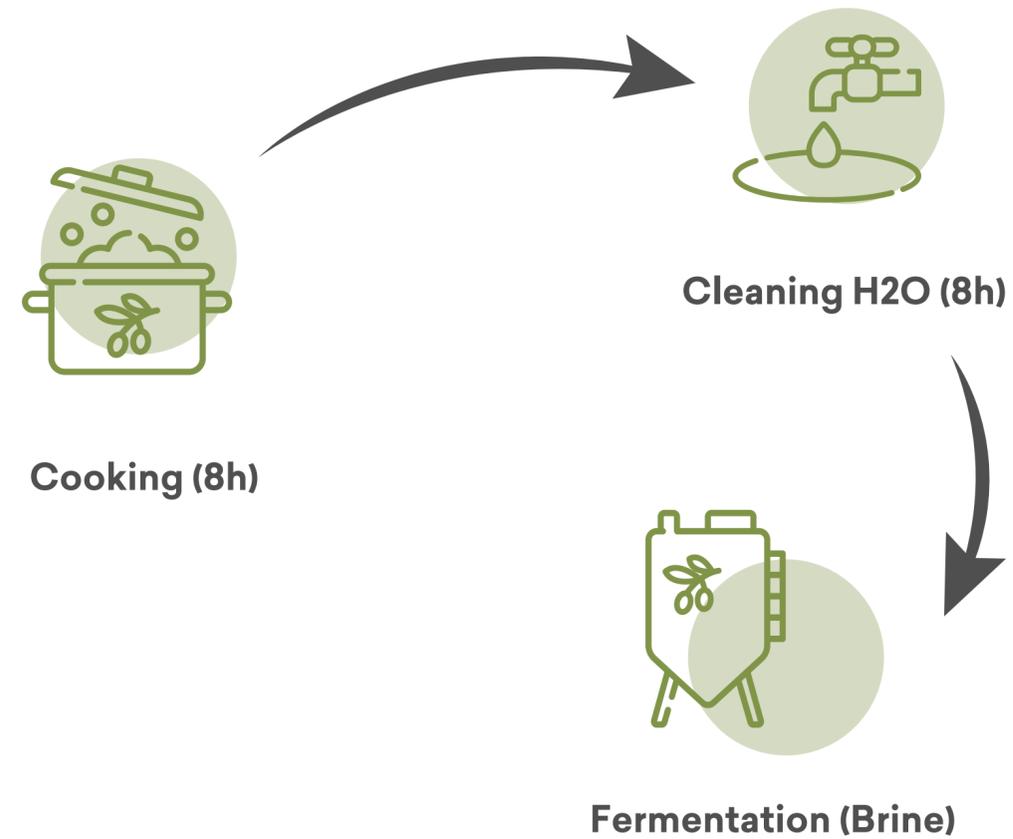




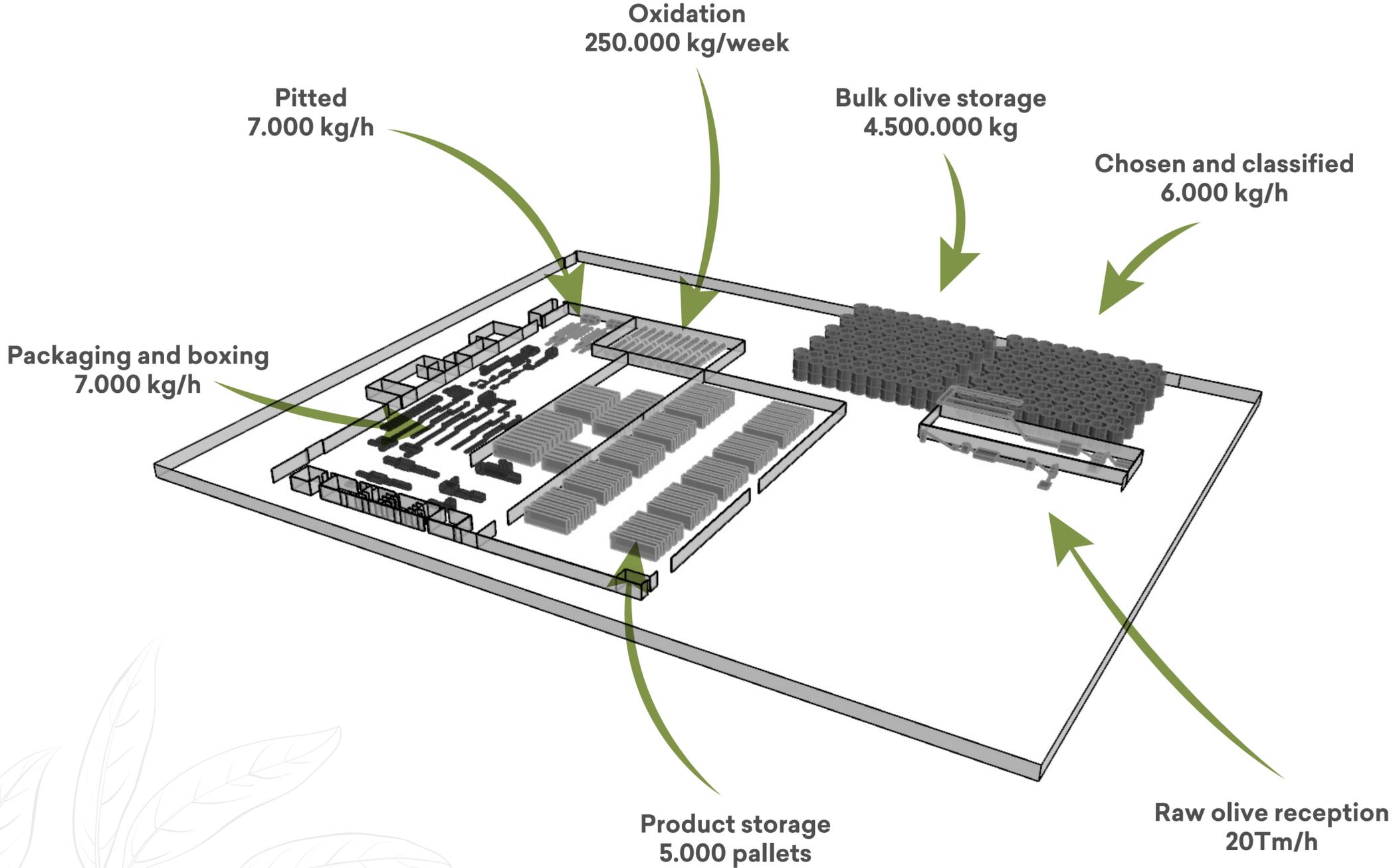
Cooking process: **GREEN OLIVES**

Process description:

Olives under go a stew with NaOH, then get washed and are stocked in brine for fermentation process which takes from 3 to 4 months.

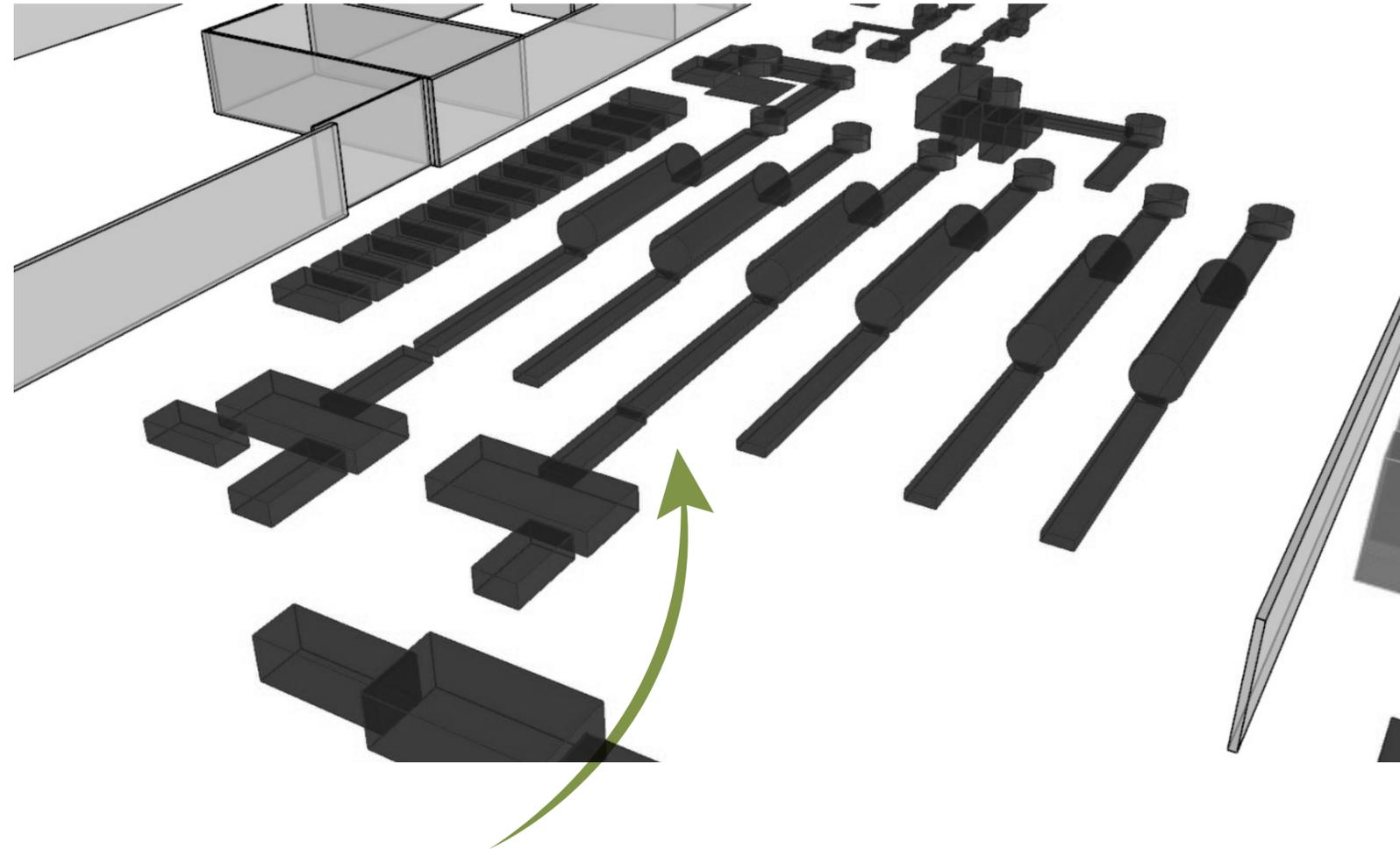


PROCESSES AND CAPACITIES

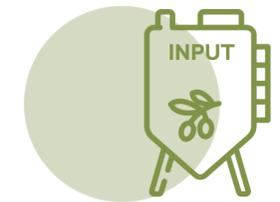




Process Diagram **STERILIZED/PASTEURIZED**



Basket loading



Autoclave input



Ster. / Past.



Autoclave output

The olives undergo a heat treatment to eliminate any type of microorganisms that in the future can contaminate them. Black olives are sterilized at 121°C and the green are pasteurized at 92°C.

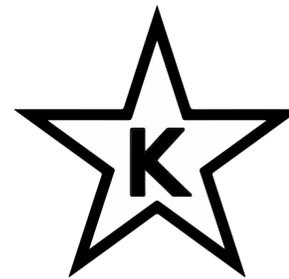


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•spanish olives•



QUALITY AND R & D + I

Certificates:



Innovation:

- Olives without brine.
- Seasoned Olives.
- Stuffed green olives, brand new line starting January 2021.





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