

Range Available:

- Kalamata
 - Pitted 2kg
 - Jumbo 2kg
 - Sliced 2kg
- Green Olives
 - Pitted 2kg
 - Sliced 2kg
 - Stuffed With Pimento 2kg
- Black Olives
 - Pitted A10
 - Sliced A10
- Olive Oil
 - Pomace 3.78lt
 - Pomace 5lt
 - Extra Virgin 4lt
 - Pure 3.78lt

Olives and olive oil above are also available in retail pack sizes.

Our olives and olive oil are purchased at the beginning of the season for the full year, so for indent orders please enquire with our office early.

Bulk deals are available.



Olives and Olive Oils

The Olive tree is an evergreen tree or shrub native to the Mediterranean, Asia and parts of Africa. It is short and squat, and rarely exceeds 8–15 meters in height.

The fruit is a small drupe 1–2.5 cm long, thinner-fleshed and smaller in wild plants than in orchard cultivars. Olives are harvested at the green stage or left to ripen to a rich purple colour (black olive).

There are over 14 cultivations of olives available, the most well known being Kalamata.

Green and black olives are washed thoroughly in water to remove oleuropein, a bitter carbohydrate. Sometimes they are also soaked in a food grade sodium hydroxide in order to accelerate the process.

Frequently olives are allowed to ferment before being placed in a brine solution.

Varieties we stock

- Kalamata Pitted/Jumbo/Sliced Olives. (As seen on left)
- Black Pitted/Sliced Olives
- Olives Green Whole
- Olives Green Stuffed With Pimento

Olive Oil:

The most traditional way to produce olive oil, is via grinding of olives. Once grinded the initial olive oil to be produced is Virgin. The second step requires olive paste to be pressed, this produces a lower grade of oil.

Some Main Grades of Olive Oil:

Extra-virgin olive oil comes from cold pressing of the olives, contains no more than 0.8% acidity, and is judged to have a superior taste

Olive-pomace oil is a blend of refined pomace olive oil and possibly some virgin oil. It is fit for consumption, but may not be described simply as *olive oil*. Often used for certain kinds of cooking in restaurants.