



THE FRESH  
OLIVE  
COMPANY

# The FRESH OLIVE COMPANY

The Fresh Olive Company was established in September 1991. Set up by George Bennell, it began by importing a unique range of aromatised olives from the markets of Provence, in the South of France.

As the Company has evolved, it has acquired an unrivalled reputation as a leading producer and supplier of speciality Mediterranean fine foods. The Company is justifiably proud of its UK customer base which includes leading restaurants, hotels, gastro-pubs, food halls and quality delicatessens.

In addition, the Company exports to the USA, the Middle East, northern Europe and the Far East.

# The FRESH OLIVE COMPANY contd

The Fresh Olive Company has diversified naturally from its specialist olive range into a broad selection of Mediterranean produce including: extra virgin olive oils, infused and nut oils, balsamic vinegars; sun-dried vegetables and Mediterranean antipasti; anchovies and tuna, pestos and smoked paprika.

Small family producers in France, Italy, Spain, Greece and Morocco have been carefully selected to ensure that the products share a common artisanal authenticity and quality that mass production methods cannot match. Products like the Company's Rose Harissa, Balsamic vinegars, barley couscous and sun-dried tomatoes are classic examples of this ethos.

# The FRESH OLIVE COMPANY contd

“The undisputed quality of the company’s products is matched by the efficiency of its service.”



# The FRESH OLIVE COMPANY contd

The Company's close links to suppliers has also taken the form of investment partnerships, including ownership in the Los Garrigues region of Catalonia, northern Spain. Here it produces its own Early Harvest Virgin Olive Oil in a newly restored mill in the village of Albages, near Lleida.

In addition to purchasing finished packaged products, The Fresh Olive Company also sources raw materials from its Mediterranean suppliers. These highest quality ingredients are used in the Company's new production facility, completing the final phase of an investment programme at our Park Royal site.

# The FRESH OLIVE COMPANY contd

Drawing on the experience of our staff, this state-of-the-art plant can create customer-specific olive mixes using any flavour and olive varietal that our clients require. We also have the capacity to chop, mix and blend any of our products – giving the food ingredients industry access to the finest bespoke Mediterranean products.

The undisputed quality of the Company's products is matched by the efficiency of its service. The Fresh Olive Company prides itself on understanding the exacting requirements of its customers and has succeeded in maintaining a close and personal relationship between client and supplier.

# Fresh Aromatised Green Olives

There are approximately 22-25 olives per 100g. They are packed in a 5kg net drained weight bucket and are kept in a light brine with a plastic seal, which gives a shelf life of 6 months before opening. Our olives are not pasteurised or canned, and in this sense are 'market fresh'.

		<b>Net weight</b>
OG010	<b>Green 'Pistou'</b> cracked green olives with basil and garlic	5kg
OG001	<b>Green olives with herbes de Provence</b>	5kg
OG030	<b>Green olives with chilli</b>	5kg
OG060	<b>Green olives with mint, basil and lemon</b>	5kg

# Fresh Aromatised Olives



# Fresh Aromatised Black Olives

The black olives come in 5kg net weight sealed buckets. Our naturally ripened black olives are flavoured with a range of herbs and spices. A small amount of vegetable oil is then added to preserve and enhance the flavours. Shelf life is 3 months before opening.

		<b>Net weight</b>
OB001	<b>Black olives with herbes de Provence</b>	5kg
OB020	<b>Black olives with chilli</b>	5kg
OB030	<b>Black olives with cracked peppercorn</b>	5kg
OB040	<b>Black 'Pistou' olives</b> sweet black olives with basil and garlic	5kg
OB050	<b>Spicy black olives</b> sweet black olives with garlic, chilli, herbs and spices	5kg
OV050	<b>Douces</b> plump, plain, naturally ripened black olives	5kg

# Fresh Aromatised Cocktail Olives

We offer a range of cocktail olives following both traditional and more contemporary recipes. Perfect for bars, they offer fantastic flavour combinations and are visually impressive.

		<b>Net weight</b>
OC001	<b>Cocktail Casablanca</b> green and purple olives with chilli, garlic and cumin	5kg
OC070	<b>Etna</b> cracked green olives in an oil, garlic and chilli marinade	5kg
OC080	<b>Rustica</b> Kalamata olives in an oil, chilli and pepper marinade	5kg
OC030	<b>Cocktail Cordoba</b> green and purple olives in onion, garlic and pepper mix	5kg
OP040	<b>Cocktail Vinci</b> large pitted green olives with mushrooms & peppers	2.5kg
OP080	<b>Harlequin Olives</b> large green and purple olive with herbs	2.5kg

# Varietal Olives



# Varietal Olives

Our varietal olive selection consists of the highest quality olives from a range of different countries and regions. They are chosen for their unique flavour, size and colour. All the plain varieties come in 5kg net drained weight plastic buckets.

**Net weight**

## French Varietal Olives

OV020	<b>Picholine du Gard</b> crisp, green, delicately flavoured olives from the Gard region	5kg
OV110	<b>Petit Lucques</b> sophisticated, early harvest green olives from Carcassonne	5kg
OV090	<b>Tanches</b> the finest quality black olive from Nyon	5kg

## Spanish Varietal Olives

OV030	<b>Olives Vertes Manzanillas</b> large, soft plain green olives	5kg
OV070	<b>Coquilles Niçoises</b> small black olives from Spain	5kg

# Varietal Olives contd

**Net weight**

## Greek Varietal Olives

OV120	<b>Black Mammoth Olives</b> large, purple olives	5kg
OV130	<b>Kalamata Olives</b> purple olives in a red wine vinegar brine	5kg
OV001	<b>Queen Green</b> large green olives from Greece	5kg

## Italian Varietal Olives

OV080	<b>Nostraline Olives</b> rich flavoured purple olives from Tuscany	5kg
OV011	<b>Bella di Cerignola</b> large green olives	5kg

# Fresh Pitted Olives

Our range of pitted and hand stuffed olives offer top quality entry level olive range for many sectors, including retail, food service or large catering firms.

		<b>Net weight</b>
OP005	<b>Pitted black olives with herbes de Provence</b>	3kg
OP010	<b>Pitted green olives with herbes de Provence</b>	3kg
OP100	<b>Martini Olives</b> large plain pitted green olives	2.5kg
OP060	<b>Pitted Kalamata Olives</b>	5kg
OP050	<b>Pitted Coquilles Niçoises</b> small purple olives	5kg

# Hand Stuffed Olives

Our range of pitted and hand stuffed olives offer top quality entry level olive range for many sectors, including retail, food service or large catering firms.

		<b>Net weight</b>
OP111	<b>Whole Pimento stuffed olives</b>	3kg
OP115	<b>Green chilli stuffed olives</b>	3kg
OP120	<b>Garlic stuffed olives</b>	3kg
OP140	<b>Orange stuffed olives</b>	3kg
OP150	<b>Lemon stuffed olives</b>	3kg
OP112	<b>Small Pimento stuffed olives</b>	5kg

**Whilst care is taken to remove all the pits from these olives, we can only give a 95% guarantee that no whole or partial pits remain. Please be vigilant when consuming or selling.**

# Pastes and Pestos



# Pastes & Pestos

Our basil pastes and pestos come from our supplier near Genoa in Liguria, northern Italy. Making sure that the product is picked and packaged on the same day captures the intensity of the Italian basil.

		<b>Net weight</b>
PP011	<b>Basil Paste</b> (in vegetable oil)	5kg
PP010	<b>Basil Paste</b> (in vegetable oil)	1kg
PP002	<b>Pesto</b>	5kg
PP001	<b>Pesto</b>	1kg
PP003	<b>Nut-free Pesto</b>	1kg
PP004	<b>Nut-free Pesto</b>	5kg
PP021	<b>Red Pesto</b> (made with sun-dried tomatoes)	1kg

# Pastes & Pestos contd

Our black olive pastes are simply pureed olives, perfect as a base ingredient for tapenades.

		Net weight
PA020	<b>Black Olive Paste</b>	1kg
PA021	<b>Black Olive Paste</b>	5kg

Our unique Rose Harissa is a traditional North African seasoning paste made with over 40 different spices, chilli and rose petals, which add a unique dimension to this staple of North African cooking.

MM030	<b>Rose Harissa</b>	1kg
-------	---------------------	-----

The sweet, smoky flavour and subtle heat of our Smoked Chilli Jelly can add a chill heat to marinades, dressings or sauces as well as making a unusual accompaniment to cheese or cold meat platters.

XX040	<b>Smoked Chilli Jelly</b>	1.4kg
-------	----------------------------	-------

# Mediterranean Antipasti



# Mediterranean Antipasti

A unique selection of premium antipasti: try the colourful mix of vegetables in our antipasto mix from Italy, or individual products such as long stemmed Italian artichokes from Lazio, or roasted Cardoncelli mushrooms.

		<b>Net Weight</b>
MA020	<b>Semi-dried tomatoes in oil</b> Sun ripened tomatoes from Puglia	1kg
MA033	<b>Semi-dried red peppers in oil</b>	1kg
MA001	<b>Sun dried tomatoes in olive oil</b>	2.8kg
MA002	<b>Sun dried tomatoes</b> (A grade)	1kg
MA110	<b>Sun dried tomatoes rolled with anchovy &amp; capers</b>	2.8kg
MA040	<b>Sun dried red peppers in olive oil</b>	2.8kg
MA041	<b>Sun dried red peppers</b>	500g
MA050	<b>Sun dried grilled aubergines in olive oil</b>	2.8kg

# Mediterranean Antipasti contd

## Net Weight

MA090	<b>Roasted Cardoncelli mushrooms in olive oil</b>	2.8kg
MA070	<b>Artichoke hearts with stalk</b>	2kg
MA071	<b>Artichoke halves no stalk</b>	2kg
MA060	<b>Antipasto</b>	2kg
MA080	<b>Fantasia Antipasto in olive oil</b> Strips of sundried vegetables in olive oil	2.8kg
MA100	<b>Balsamic Onions</b>	2kg
MA120	<b>Red Chilli Peppers stuffed with feta and herbs</b>	1.2kg
MA121	<b>Green Chilli Peppers stuffed with feta and herbs</b>	1.2kg

# Mediterranean Pickles and Vegetables



# Mediterranean Pickles & Vegetables

		<b>Net Weight</b>
MM002	<b>Capers</b> (in vinegar)	800g
MM001	<b>Capers</b> (in vinegar)	3kg
MM020	<b>Caper berries, large</b> (in vinegar)	2kg
MM021	<b>Caper berries, small</b> (in vinegar)	2kg
MM004	<b>Salted capers</b>	1kg
MM013	<b>Cornichons</b> (in vinegar)	750g
MM010	<b>Cornichons</b> (in vinegar)	5kg

# Mediterranean Pickles & Vegetables contd

## Net Weight

MM050	<b>Piquillo Peppers</b> (wood roasted)	12x 225g
MM051	<b>Piquillo Peppers</b> (wood roasted)	1.9kg
MM052	<b>Piquillo Peppers</b> (tinned)	2.4kg
MM062	<b>Sweet Garlic with chilli</b>	2kg
MM061	<b>Sweet Garlic with herbs</b>	2kg
MM043	<b>Beldi Preserved Lemons</b>	720g



The Fresh Olive Company  
Unit 2, Powergate Business Park  
, London NW10 6PW  
Tel: +44 (0) 208 1912  
Fax: +44 (0) 208 1913  
[www.fresholive.com](http://www.fresholive.com)  
[sales@fresholive.com](mailto:sales@fresholive.com)