

OLIVE KINDS



KALAMATA

Purple - black and shiny, with an elegant almond shape, are considered superior olives. Small ones have the richest flavor; this tangy green to black olives is cured in vinegar and is soft but not mushy it's wonderful on pizzas with feta or blended with cream cheese

PICAL

Elongated and nearly symmetrical with a slight bend at the apex, at green maturation it has a rather dark shade. Blacking starts from the apex and the ripe fruit is uniformly dark black. The mesocarp is light colored, smooth and relatively firm.



MANZANILLA

The fruit is elongated and symmetrical with a yellowish - green color green picking and a dark color when fully ripe. The mesocarp is smooth and usually firm including at black maturation the stone at green maturation is mostly free. Sometimes pitted and stuffed with pimento or garlic.

SUN-DRIED

This olive is rich and intense in flavor it is used in sauces or can be drizzled with extrnack. Dry -cured are black, wrinkled, and tasty with a meaty texture. They're best used for cooking rather than snacking

