

# O-LIVE & CO

EXTRA VIRGIN OLIVE OIL

## ONCE UPON A TIME IN CHILE

As it turns out, our home, Chile's Colchagua Valley, features a climate similar to that of the olive-rich Mediterranean, where nearly 87% of the world's olives are grown. Nestled between the Andes mountains and the Pacific Ocean, the area's long, hot summers and mild, wet winters produce a soil that is ideal for growing olives that rival the world's best.

### FROM GROVES TO EXTRACTION IN 2 HOURS? **IMPRESSIVE.**



### THEY THOUGHT SO, TOO.

O-Live&Co doesn't just claim to be one of the freshest extra virgin olive oils on the market: Our olives are grown in high-density groves and mechanically picked at the height of their ripeness. Then, with our mill and bottling facilities located in the heart of our 6,500-acre estate, we press and seal our oil within just two hours of harvest. This minimizes handling and oxidation while guaranteeing we reach the coveted >0.2% acidity level.

### **TALK ABOUT A FRESH PERSPECTIVE.**

**OUR OLIVES ARE PRESSED AND SEALED WITHIN A FEW HOURS OF HARVEST,  
OBTAINING ONLY 0.2% OF MAXIMUM ACIDITY.**

This makes O-Live some of the freshest and healthiest olive oil in the world.



## OUR **RESPONSIBILITY**

At O-Live & Co., producing the world's best extra virgin olive oil is only part of our mission.

Doing so in an environmentally responsible manner is also important to us. That's why we've taken extra steps to ensure that we're giving back to the planet at least as much as we're taking.

Our state-of-the-art mill is eco-friendly as it uses geo-thermal temperature controls. Our groves are watered with an irrigation system powered by solar panels. In addition, no part of our olives goes unused. Many of the pits are sold and converted into biofuels. The rest, along with our leftover olive skins and pulps, are made into fertilizer. These are just some of the things that have helped make us the first certified Carbon neutral olive oil company.

The goal is to treat the land with the same respect it's shown us. That way, not only can we become the world's top extra virgin olive oil brand, we can feel good about doing so.



## GOLD MEDAL - 2020 NYIOOC WORLD OLIVE OIL COMPETITION

PRODUCT	ITEM UPC	SIZE	CASE WEIGHT	CASE L x W x H	CASES PER PALLET
Everyday	896446002063	6 / 16.9 oz	6.06	L 7.79 x W 5.19 x H 8.89	312
Everyday	896446002070	6 / 25 oz	9.08	L 8.81 x W 5.9 x H 10.03	224
Everyday	896446002278	6 / 68 oz	24.69	L 13.74 x W 9.29 x H 11.53	78
Everyday	896446002117	2 / 169 oz	21.82	L 13.46 x W 6.89 x H 13.3	90
<b>New! Bag in Box</b>					
Everyday BiB	896446002469	2 / 5 Liters	21.16	L 12.9 x W 7.7 x H 10.8	147
Everyday BiB	896446002476	1 / 10 Liters	21.16	L 8.87 x W 7.48 x H 10.90	144
Everyday BiB	896446002483	1 / 20 Liters	41.40	L 11.10 x W 8.12 x H 15.15	80

PRODUCT	ITEM UPC	SIZE	CASE WEIGHT	CASE L x W x H	CASES PER PALLET
Organic	896446002292	6 / 16.9 oz	6.06	L 7.79 x W 5.19 x H 8.89	312
Organic	896446002308	6 / 33 oz	12.12	L 10.31 x W 7 x H 9.96	182
Organic	896446002452	6 / 68 oz	24.69	L 13.74 x W 9.29 x H 11.53	78
<b>New! Bag in Box</b>					
Organic BiB	896446002490	2 / 5 Liters	21.16	L 12.9 x W 7.7 x H 10.8	147

PRODUCT	ITEM UPC	SIZE	CASE WEIGHT	CASE L x W x H	CASES PER PALLET
Robust	896446002322	6 / 16.9 oz	6.06	L 7.79 x W 5.19 x H 8.89	312
Robust	896446002445	6 / 25 oz	12.12	L 8.81 x W 5.9 x H 10.03	224
Limited	896446002339	6 / 68 oz	24.69	L 13.74 x W 9.29 x H 11.53	78



KOSHER  
CERTIFICATION  
SERVICE

**GLOBAL G.A.P.**  
The Global Partnership for Good Agricultural Practice



## EVERYDAY

Extra Virgin Olive Oil

ARBEQUINA • ARBOSANA • KORONEIKI

### MILD & FRUITY

It's balanced and mild flavor profile makes it perfect for everyday cooking as a healthy (and delicious) replacement for butter.



## ORGANIC

Extra Virgin Olive Oil

FRANTOIO • ARBEQUINA

### GREEN & BALANCED

A medium-fruity extra virgin olive oil flavor with notes of ripe almond and green tomato. Great for heartier recipes or those looking for more layered and complex flavor profile.



## ROBUST

Extra Virgin Olive Oil

ARBEQUINA • KORONEIKI • CORATINA

### BOLD & RICH

An intense-fruity extra virgin olive oil, with perfumes of artichoke, lettuce, and apple that pairs nicely with white meats, dipping and green salads.

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