



OLEUM ALCAZABA

EXTRA VIRGIN
OLIVE OIL



Passion for Excellence.
Long-lasting Flavor.

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COMPANY HISTORY

Oleum Alcazaba, S.L. is a Malaga-based company focused on the olive oil sector

Its main line of business is the packaging and marketing of high-quality Extra Virgin Olive Oil and its premium positioning.

Oleum Alcazaba is aimed at the national and international markets, with a rigorous selection of raw materials, a meticulous production process, careful presentation, and exquisite customer service as the fundamental pillars that define our operations.

Our main objective is to offer our customers efficient service, ensuring excellent supply chain management from production, packaging, storage, and delivery of the product.

For this purpose, a selection of suppliers of raw materials, packaging, labels, EVOO mills, etc. has been made, based on the quality of the products they produce, the safety of their facilities and the services they provide, necessary to deliver a high quality product to the customer.



FOUNDER

This business idea is headed by Andrés González, who has more than 25 years in the business world. Starting in the family business, he has also held positions at several companies, where he has been Head of International Trade. Throughout his career, he has developed his export potential, selling his products to a wide variety of countries around the world, from Asia (China, Japan, and Singapore) to the Middle East (Saudi Arabia, Qatar, Bahrain, among others), the United Kingdom, the United States, Canada, Equatorial Guinea, Greenland, and Europe.

Degree in Business Administration and Management from the University of Malaga. Master in Business Management (MBA) and Master in International Commerce by the Malaga Chamber of Commerce.





HISTORY OF EVOO

Olive oil is a vegetable oil primarily used for cooking. It is extracted from the fruit of the olive tree (*Olea europaea*), also known as the olive. Almost a third of the olive's pulp is oil, and for this reason, since ancient times it has been easily extracted with simple pressure from a mill. In Spain, the facilities where the oil is obtained are called "mills," a word derived from Arabic, which means simply "the place from which the oil is pressed;" the industry where the oil is obtained from the olive. Its use is primarily culinary, but it has also been used for cosmetic, medicinal, religious, and oil lamp applications ("Lampante Oil").

Olives are not usually eaten raw due to their bitter taste (mainly due to the presence of phenolic compounds), this bitterness is greatly reduced through various maceration processes. However, 90% of the world's olive production is used to produce olive oil.

Historically and culturally, it has been a product closely linked to the Mediterranean. Today, only 3% of global production takes place outside the Mediterranean. Spain, and to a lesser extent, Italy and Greece, account for three-quarters of global production. Spain is the world's largest producer, producing one in two bottles worldwide, and one in three in Andalusia.

The oil can be extracted in different months of the year, depending on what Extra Virgin Olive Oil we want to obtain. In the case of our company:

- Between mid- and the end of October (or at the latest early November, depending on the harvest and the olive variety), to make the first-harvest or early-extraction EVOOs, which will be Picual and organic, making them our most premium EVOO.
- Between late November and early December, these are the so-called "ripe olives," which are used to make the rest of the products. In this section, we will have an Organic EVOO (Picual, Hojiblanca, and Lucio varieties) and/or a Conventional Coupage EVOO.

It's a fundamental component of the Mediterranean diet. It not only has excellent health properties but is also very good for the skin and hair. Among its benefits is its cholesterol control, thanks to its high oleic acid content (80% for the Picual variety). In addition, other benefits include its antioxidant properties, which prevent aging, making it highly beneficial for both health and beauty.



MANUFACTURING PROCESS



MILLING AND PACKAGING

First, the fruit is harvested, all of which comes from the tree or from "flight" as it is commonly known.

The olives are received approximately 3 hours after harvesting in a steel hopper.

It is cleaned by blowing to separate the leaves and branches that fall from the olive tree during harvesting.

Afterwards, it goes to the mill for grinding and the mass is pumped to the mixers, which are always conditioned at the appropriate temperature for cold extraction, always below 27° C.

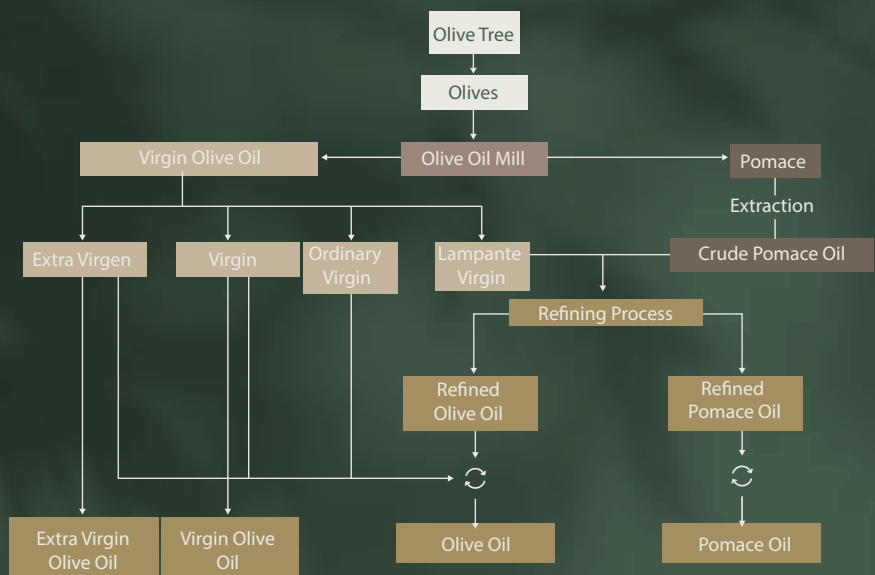
The dough is beaten for approximately 30-40 minutes to retain all its organoleptic nuances and to retain all its flavor in the juice we obtain.

After this blending, the product is transferred to the decanter, where the EVOO is separated from the water and solids from the milling process, and an initial cleaning is carried out using a vertical centrifuge.

After this step, the olives are immediately transferred to the winery, which is constantly air-conditioned between 20 and 25°C year-round. Here, they are left to settle for two to three hours in clarifying tanks, then filtered and classified according to ripeness or olive variety.

In our final phase of production, we package the product in various formats and store it at a cool temperature for optimal preservation.

All our facilities and all their mechanical components are kept in an optimal state of cleanliness to ensure the quality of our EVOOs is of the highest quality and that there are no defects whatsoever.



VARIETIES OF OLIVES



HOJIBLANCA

Origin: Lucena (Córdoba)

Growing Area: Málaga, Córdoba, Granada y Sevilla.

It is characterized by its flavor and aroma of freshly cut grass, artichoke, and aromatic plants. Its entry is sweet, with a slight bitterness and a very localized spiciness on the palate.

PICUAL

Origin: Jaén

Growing Area: Jaén, Córdoba y Granada.

Its oil is highly valued for its high stability (resistance to oxidation), which gives it great resistance to high temperatures in the kitchen.

Oils with great personality, full-bodied and with a fruity green olive aroma, with a noticeable olive leaf flavor, a slight spiciness, and bitterness.



ORGANIC PICUAL EARLY HARVEST



500ML

ORGANIC PICUAL EARLY HARVEST

Carton: 12 units

Pallet: 91 cartons (13 cartons/layer)

Pallet Height: 205 cm (American Pallet)

ORGANIC EVOO



CAN 5 LITERS

PICUAL EARLY HARVEST - PICUAL & HOJIBLANCA
ORGANIC EVO

Carton: 3 units

Pallet: 68 cartons (17 cartons/layer)

Pallet Height: 160 cm (American Pallet)



CAN 1 LITER

PICUAL EARLY HARVEST - PICUAL & HOJIBLANCA
ORGANIC EVO

Carton: 17 units

Pallet: 52 cartons (13 cartons/layer)

Pallet Height: 145 cm (American Pallet)



CAN 250ML

PICUAL EARLY HARVEST - PICUAL & HOJIBLANCA
ORGANIC EVO

Carton: 65 units

Pallet: 52 cartons (13 cartons/layer)

Pallet Height: 145 cm (American Pallet)

EXTRA VIRGIN OLIVE OIL DARK GLASS

ORGANIC PICUAL



ORGANIC HOJIBLANCA



CONVENTIONAL



	750ML	500ML	250ML
Unit/Carton	12	12	20
Cartons/Pallet	78	91	104
Cartons/Layer	13	13	13
Pallet Height	205	205	190
Pallet	American Pallet		

CONVENTIONAL GREEN PET



GREEN PET 5 LITERS

Carton: 3 units

Pallet: 68 cartons (17 cartons/layer)

Pallet: Height 173 cm (American Pallet)



GREEN PET 2 LITERS

Carton: 6 units

Pallet: 78 cartons (13 cartons/layer)

Pallet Height: 205 cm (American Pallet)



GREEN PET 1 LITERS

Carton: 12 units

Pallet: 78 cartons (13 cartons/layer)

Pallet Height: 205 cm (American Pallet)

CONVENTIONAL GREEN PET



GREEN PET 500ML

Carton: 24 units

Pallet: 91 cartons (13 cartons/layer)

Pallet Height: 205 cm (American Pallet)



GREEN PET 250ML

Carton: 40 units

Pallet: 104 cartons (13 cartons/layer)

Pallet Height: 193 cm (American Pallet)

MIKADO 100ML



MIKADO 100ML

ORGANIC PICUAL EARLY HARVEST -
PICUAL & HOJIBLANCA

Carton: 72 units

Pallet: 52 cajas (13 cartons/layer)

Pallet Height: 145 cm (American Pallet)



MIKADO 100ML

CONVENTIONAL

Cartons: 72 units

Pallet: 60 cajas (13 cartons/layer)

Pallet Height: 145 cm (American Pallet)

PRIVATE LABEL

At **Oleum Alcazaba**, we specialize in the production and commercialization of high-quality **Extra Virgin Olive Oil**, offering our customers a comprehensive and flexible **Private Label service**.

We can customize **our entire range of packaging formats** with your own brand, logo and design, creating an unique product tailored to your company, hotel, restaurant, gourmet store, event or corporate project.

From **small individual formats to larger bottles**, we offer different varieties of Extra Virgin Olive Oil, including **organic and conventional options**, combined with a wide selection of packaging solutions. One of our key strengths is our **flexibility**. We can develop customized products even for **small quantities**, allowing our partners to create their own premium olive oil brand without the need for large initial orders.

Your brand. Your design. Our Extra Virgin Olive Oil.

At Oleum Alcazaba, we turn premium Extra Virgin Olive Oil into a product that truly represents **your brand and your identity**.

Clients: Hotel Mandarin Oriental , Hotel Hard Rock, Only You Hotels, Gran Resort Marbella, Malaga CF, Unicaja Basket, Royal Caribbean, Events, etc.



INTERNATIONAL FAIRS





OLEUM ALCAZABA

OLEUM ALCAZABA S. L.

Polígono Industrial La Moraga, 25
29130 Alhaurín de la Torre (Málaga, Spain)
www.oleumalcazaba.com
andres@oleumalcazaba.com

+34 687 56 15 84

