



APEROLIVA

INFORMATIVE CATALOGUE

**IMPORT
AND EXPORT OF OLIVE OIL
IN BULK**

SPECIALISTS IN QUALITY



WHY APEROLIVA?

We have an experienced team of professionals always oriented to satisfy the needs of our clients from the moment a price quote is initiated until the product arrives at our buyers' facilities.



SUPPLIERS

Currently, our supplier network is expanding in Spain, Portugal, Greece and Italy.



CUSTOMERS

We bring the best bulk olive oil to companies all over Europe, Asia, USA, Canada, South America, Australia, Russia and United Arab Emirates.



PHILOSOPHY

As for what defines us as a company, we like to define ourselves as a quality company: due to the quality in the selection of suppliers, in the product and in the service we offer.

WHAT DO WE OFFER?

We are exclusively dedicated to the import and export of olive oil and avocado in bulk.

To do so, we have a specialized team of qualified tasters who evaluate, score and prepare samples of the oils as a preliminary stage to the submission of an offer.

In addition, we base all our management on the quality of the product and service, so our service is personalized and adapted to meet the needs of each client.

In Aperoliva, we ensure transparency, speed and efficiency in all our shipments, offering a fluid communication between our departments and our customers and a management based on the professionalism and seriousness that characterizes us.

The distribution means that we usually use are:

- Cisterns of Stainless steel 25. 000 to 28. 000 Kg
- Flexitanks 22. 000 Kg
- Isotanks 22. 000 Kg





QUALITIES OF THE OIL

The quality of the oil depends on many factors such as the variety of the olive, the state of maturity, the way of obtaining it, etc. Classification is established by laboratory analysis and sensory tasting.

- **Extra virgin olive oil :**

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The acidity of this oil should not be higher than 0.8° and it does not present any defect. It is extracted by mechanical processes. The olive must be in perfect condition and must be milled on the same day as it is harvested. The result is a juice without defects, with genuine flavour and aroma and fresh fruit tones.

- **Virgin olive oil :**

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It is an oil that has some small defect in tasting and whose degree of acidity does not exceed 2 °. It is extracted directly from an olive that has lost quality, either because it is not in the best conditions or because of a failure in the manufacturing process.



- Lampante olive oil



The production process is the same as in the two previous cases, but damaged olives are used or some anomaly occurs in the production. The organoleptic qualities are deficient and it has an acidity that exceeds 2°. In order to be suitable for human consumption it must be previously refined by means of physical and chemical procedures.

- Refined Olive Oil



Lampante olive oil undergoes a refining process using chemical and physical procedures. In this way, undesirable components are eliminated. The result is an oil without taste, smell or colour called refined olive oil.





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- Olive oil

It is the mixture of refined olive oil and a low percentage of virgin olive oil. Within this category, there are two types of oil: olive oil of 0.4 ° acidity, 'mild flavor', and olive oil of 1 °. The difference between the two is that 0.4° olive oil contains a lower percentage of virgin olive oil than 1° olive oil.

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- Oil of residue of olive

The pomace is the residue of the crushed and pressed olive. To extract the oil, a series of chemical solvents must be applied to it. The resulting oil is not suitable for consumption, so it must be refined and mixed with virgin olive oil. In spite of coming from the olive and containing olive oil, it is not usually considered as a derivative of olive because it is unnatural.





ORGANIC OLIVE OIL

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The main characteristic of organic olive oil is that in its production no chemical fertilizers or pesticides are used to eliminate weeds or to control pests and or any disease. Only natural resources are used and always with methods that do not damage the land and respect the environment.

Nutrients

Organic olive oil contains more nutritional elements than conventional because, as it does not contain pesticides, its properties remain intact.

Trazabilidad garantizada

The production of any food has traceability, but the rigorous controls that underpin organic farming guarantee it.

Quality

Certified



OLIVE OIL
FOR
MEDICINAL
USE



OLIVE OIL
FOR USING
IN
COSMETICS



OLIVE OIL
FOR FOOD



AVOCADO OIL

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Avocado oil is an edible oil obtained from the fruit of the avocado. It is used as an ingredient in dishes and for cooking. It is also used in cosmetics, where it is valued for its regenerative and moisturizing properties.

It is mainly composed of: oleic acid, concentrated in essential fatty acids, vitamins A, E and several of the B group. It is an excellent antioxidant and helps neutralize the aging of skin cells and capillaries. The avocado oil production process is carried out in a industrial by using specialized machines that apply heat to the fruit.

The main steps in this process are again the collection, cleaning and washing, grinding, whipping and centrifugation.



AVOCADO
OIL FOR
MEDICINAL
USE



AVOCADO
OIL FOR USE
IN
COSMETICS



AVOCADO OIL
FOR FOOD



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OPENING HOURS: 8:00 TO 14:00

AND 16:00 TO 20:00
