

MEDITERRANEAN OLIVE DROPS

PRODUCT CATALOGUE



Mediterranean Olive Drops is a signature brand of extra virgin olive oils with natural flavors that vary from mild sweet to intense peppery, selected from standout ancestral varieties of olives across the Mediterranean basin, home of the olive culture, to celebrate the typicity of each origin and appeal to every palate and taste.

Crisscrossing Mediterranean terroirs during olive harvest season on a yearly basis since 2005, our founder, a certified professional olive oil sommelier, directly sources best quality produce from small family growers and local farmers, diligently tasting and carefully picking fresh oils that meet our rigorous standards.

Mediterranean Olive Drops offers an exceptional product made of high quality olive oils associated with specific terroirs and varieties.



LEBANON



CHARACTERISTICS

The Souri extra virgin olive oil is characterized by a medium intensity fruitiness that's reminiscent of mature olives. It boasts a balanced taste with notes of almonds giving way to a touch of bitterness and a piquant aftertaste.

FOOD PAIRING

Ideal for salad dressing, dipping, marinating, pasta topping, sautéing, and even for frying and baking.

VARIETY

Cultivar: Souri

Type: Mono-varietal

Origin: Lebanon

Farming: Traditional rain-fed orchards

Harvesting: 100% hand-picked

Extraction: Cold extracted using a modern continuous chain



THE OLIVES OF BECHEALEH, LEBANON

GREECE



CHARACTERISTICS

The Koroneiki extra virgin olive oil is a smooth, fresh and full-bodied olive oil, with a rich fruity punch, a pleasant spiciness and a peppery after taste. It brings out aromas of green banana, artichoke, freshly cut grass, tomatoes and dried nuts.



FOOD PAIRING

Perfect fit for raw sauces, salad dressing or for cooking a wide range of dishes: Pasta, Vegetables, Soups, Grilled Fish and White Meat.

VARIETY

Cultivar: Koroneiki

Type: Mono-varietal

Origin: Greece

Farming: Traditionally cultivated olive groves

Harvesting: 100% hand-picked

Extraction: Cold extracted using a modern continuous chain



CONCORD TEMPLE IN AGRIGENTO, GREECE

TURKEY



CHARACTERISTICS

The oil-rich fruits of the Saurani olive tree give this extra virgin olive oil a unique flavor and a lasting feeling of freshness. Characterized with its medium fruitiness, it is bitter and piquant to the tongue and palate.



FOOD PAIRING

Enriches breakfasts, as well as cold dishes, with its fruitiness and spiciness.

VARIETY

Cultivar: Saurani

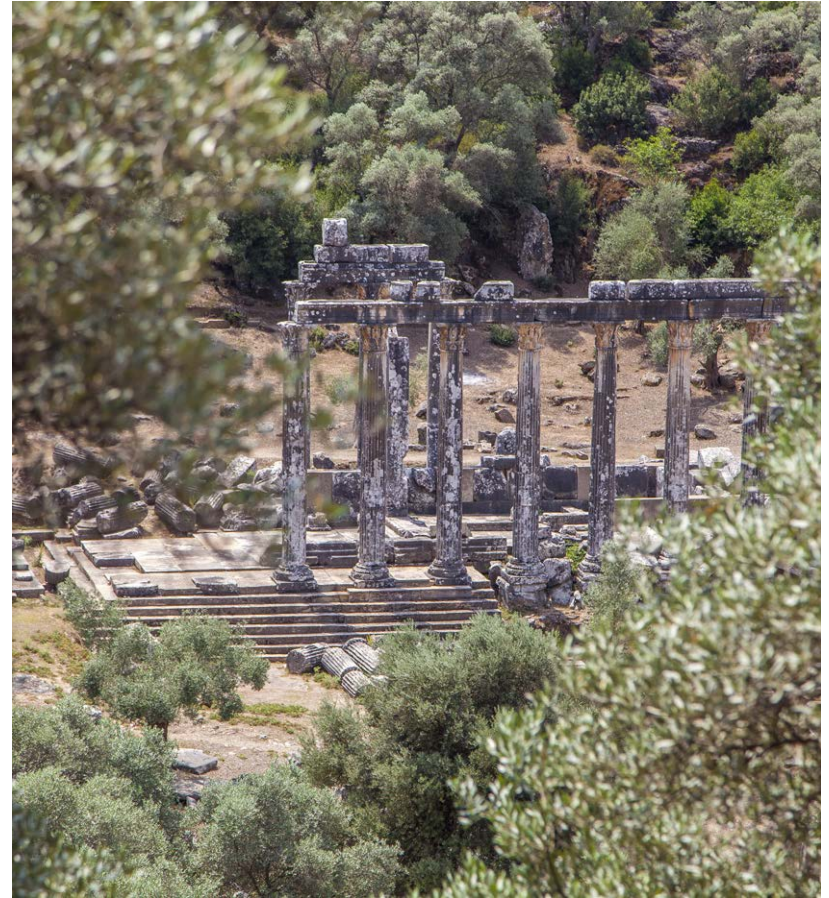
Type: Mono-varietal

Origin: Turkey

Farming: Traditional rain-fed orchards

Harvesting: 100% hand-picked

Extraction: Cold extracted using a modern continuous chain



THE TEMPLE OF ZEUS, EUROMOS ANCIENT CITY, MUĞLA PROVINCE, TURKEY

TUNISIA



CHARACTERISTICS

Smooth character with a mild fruity flavor, well-rounded taste, and light peppery finish.



FOOD PAIRING

An all-round oil suitable for cooking, baking, sautéing or salad dressing. Enhances the taste of vegan, vegetarian, or meat dishes with sophistication.

VARIETY

Cultivar: Chemlali & Chetoui

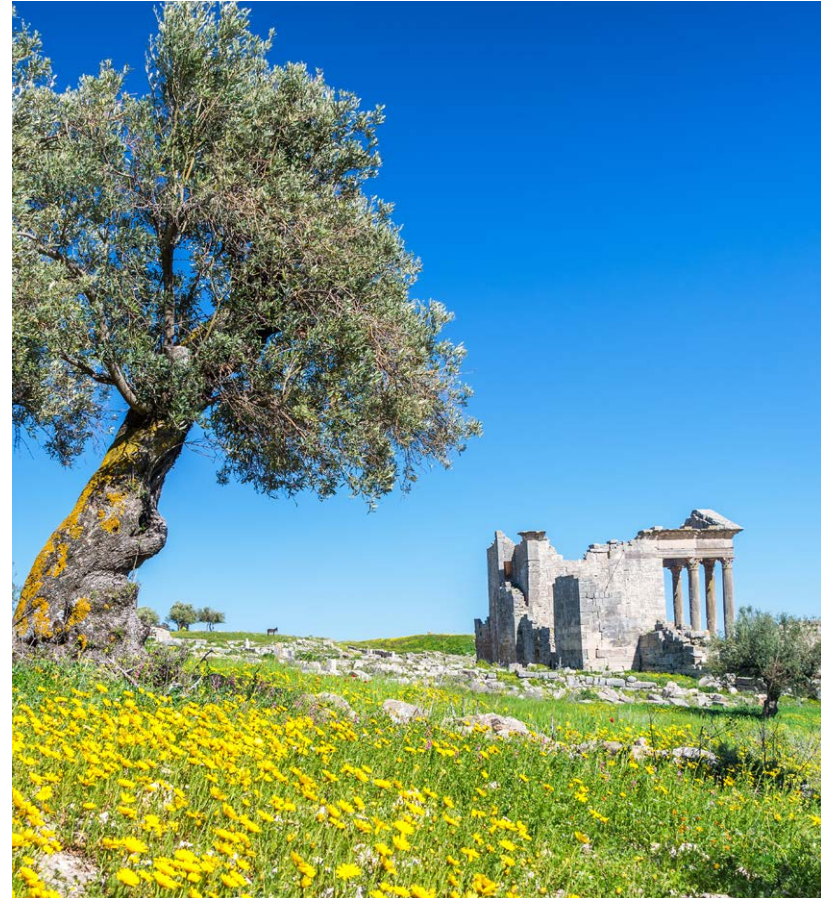
Type: Blend

Origin: Tunisia

Farming: Traditionally cultivated olive groves

Harvesting: 100% hand-picked

Extraction: Cold extracted using a modern continuous chain



ROMAN RUINS OF DOUGGA NEAR TEBOURSOUK, TUNISIA

HANDLING

Store in a cool dry place,
away from direct light

SHELF LIFE

For best quality consume within
1.5 years from production date

PRODUCT SPECIFICATION

Available Sizes	5L	3L	0.5L	750ml	500ml	250ml
Units / Box	4	4	4	6	12	12
# of Cases/Pallet 120*80	45	90	275	150	96	120
# of Cases/Pallet 120*100	60	108	330	180	120	180
Gross Weight Of Case	20.2	12.4	3.3	7.3	10.5	6.1
Material	Tin		Bottle			

CERTIFICATION



ISO 22000:2005

For food safety management systems





MEDITERRANEAN OLIVE DROPS

☎ +961 1 338 003

✉ info@olivetrade.com

www.olivetrade.com