



PRODUCT CATALOGUE



Zeytna is a select brand that honors the ancient historical background of Lebanese Oil.

Zeytna is an authentic, traditional family of extra virgin olive oil, virgin olive oil, and olive oil as well as Souri black and green pickled olives that perfectly seasons the Lebanese culinary patrimony.

Zeytna caters primarily to the Horeca and retail Ethnic Lebanese markets around the world.





# Extra Virgin Olive Oil | Cold Extracted

Characterized by a medium intensity in fruitiness that's reminiscent of ripe olives, Zeytna extra virgin olive oil is well balanced with a light peppery finish; Ideal for salad dressings, dipping, marinating, pasta topping, sauteing, and even for frying and baking.

Ingredients
Extra Virgin Olive Oil

Handling
Store in a cool dry place,
away from direct light

Shelf Life

For best quality consume within 1.5 years from production date



Container





Tin







Gallon





#### **Product Specifications**

Available Sizes	16kg	5L	3L	2.75L	1.5L	750ml	500ml	250ml
Units / Box	1	4	4	4	6	12	12	12
# of Cases/Pallet 120*80	60	45	90	48	63	48	81	120
# of Cases/Pallet 120*100	60	60	108	72	84	72	108	180
Gross Weight Of Case	17.0	20.2	12.4	15.8	14.1	15.3	10.7	6.1

# Virgin Olive Oil | Cold Extracted

Characterized by mild fruitiness, Zeytna virgin olive oil is recommended for cooking, sauteing, baking, or making one's own salad dressing.

#### Ingredients

Virgin Olive Oil

#### Handling

Store in a cool dry place, away from direct light

#### Shelf Life

For best quality consume within 1.5 years from production date



















Available Sizes	16kg	5L	3L	2.75L	1.5L	750ml	500ml	250ml
Units / Box	1	4	4	4	6	12	12	12
# of Cases/Pallet 120*80	60	45	90	48	63	48	81	120
# of Cases/Pallet 120*100	60	60	108	72	84	72	108	180
Gross Weight Of Case	17.0	20.2	12.4	15.8	14.1	15.3	10.7	6.1
Container		Tin				Gallon		





# Olive Oil | Cold Extracted

Characterized by its mild sweet taste, Zeytna olive oil is recommended for deep and stir frying, meat basting, and as a marinade for fish, poultry and vegetable grilling.



#### **Ingredients**

Extra Virgin Olive Oil, Refined Olive Oil

#### Handling

Store in a cool dry place, away from direct light

#### Shelf Life

For best quality consume within 1.5 years from production date



















Available Sizes	16kg	5L	3L	2.75L	1.5L	750ml	500ml	250ml
Units / Box	1	4	4	4	6	12	12	12
# of Cases/Pallet 120*80	60	45	90	48	63	48	81	120
# of Cases/Pallet 120*100	60	60	108	72	84	72	108	180
Gross Weight Of Case	17.0	20.2	12.4	15.8	14.1	15.3	10.7	6.1
0 1 1								

Container Tin Gallon

# Green Cracked Olives

Prepared as per the traditional recipe, our green olives are meticulously chosen for pickling during harvest. They are then sorted according to size, cracked, and tossed in a mixture of water, salt, and citric acid, and left to ferment. Best enjoyed while still bitter as appetizers.



#### Ingredients

Green Olives, Water, Salt, Citric Acid

#### Handling

May contain traces of nuts and soya

#### Shelf Life

For best quality consume within 1.5 years from production date





## **Product Specifications**

Available Sizes	10kg	2.5kg
Units / Box	1	4
# of Cases Pallet 120*80	60	40
# of Cases Pallet 120*100	60	40
Gross Weight Of Case	17.0	17.2
Material	White PP	Transparent PP





# Black Olives

Prepared as per the traditional recipe, our black olives are kept a while longer on the trees to ripen. They are then meticulously harvested, sorted according to size, and submerged in a mixture of water, salt, and citric acid. Mixed with olive oil, they are best enjoyed as appetizers or table olives.



### Ingredients

Black Olives, Water, Salt, Citric Acid, Olive Oil

## Handling

May contain traces of nuts and soya

#### Shelf Life

For best quality consume within 1.5 years from production date







### **Product Specifications**

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Available Sizes	10kg	2.5kg
Units / Box	1	4
# of Cases Pallet 120*80	60	40
# of Cases Pallet 120*100	60	40
<b>Gross Weight Of Case</b>	17.0	17.2
Material	White PP	Transparent PP





## www.olivetrade.com

