

ABOUT OLIVFRESH[®] LIGURIAN STYLE OLIVES

OlivFresh[®]
ORGANIC
OLIVES

For a wildly organic experience...[®]

The Ligurian Style Table Olive was developed four hundred years ago by the Benedictine monks of the Italian Riviera.

The smaller size of the Ligurian Style Olive combined with this processing technique, results in an olive that has a mellow, nutty flavour, mixed with the traditional olive flavour overtones.

They are excellent on their own as an aperitif and because of their smaller size, are the preferred olive by chefs for inclusion in gourmet food. Our Certified Organic Arbequina variety olive, lends itself perfectly to this exceptional Ligurian natural processing style.

The olives are hand harvested and graded and then laid down in vats containing purified rainwater and sea salt for four months. Our Processing Manager monitors them daily. A totally natural fermentation is undertaken which produces a high quality, food safe, nutritious and delicious olive. Being certified organic, we do not use artificial preservatives or flavourings.

At the completion of fermentation, the olives are hand graded for quality a second time. Certified Organic oil, herbs and spices are used to enhance the Ligurian flavour.

The result is a Ligurian Style olive that is mellow with low salt. The olive skin is soft, the flesh is firm and the pips are easy to remove from the flesh. Yum...



AUSTRALIAN NATIONAL AWARD WINNING
SILVER - NATIONAL AUSTRALIAN TABLE 2008
BRONZE - NATIONAL AUSTRALIAN TABLE 2007



 Organic Olives
(Aust.) Company

Ligurian Style Olives

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LOCAL - COOMINYA QLD NATIONAL AWARD WINNING CERTIFIED ORGANIC