

DEQUMANA... Naturally Cured Olives in Bulk



Origin: Andalucia, Spain

Ingredients: naturally cured olives, water, salt, lactic acid, ascorbic acid, and citric acid. Olive mix also includes vinegar, cumin, oregano, garlic and natural red pepper.

FREE from: preservatives, additives, GMO, trans-fat, refined sugar, gluten.

Organic: No

Did you know?

Unlike other olives on the market, this elegantly designed line of Spanish olives is cured the natural and traditional way with just water and salt. Available in four varieties: arbequina is firm and loaded with the buttery flavor characteristic of this small olive with a high oil content. The black empeltre, picked ripe and cured for 12-14 months due to a higher sugar content, is tender and full of flavor. The enormous gordal olive is firm and succulent. Grown mostly in Andalucia, it ripens early and is used exclusively as a table olive due to its lower oil content and many sugars that help in the fermentation process. The mixed olives with Herbs is a perfect combination of Hojiblanca, Gordal, Cuquillo, and Arbequina olives, herbs and natural red pepper.

Producer: Losada is a family owned company that is involved in all aspects of the process from planting, caring for the trees, harvesting, curing and packing. This is a rarity in an industry that is trending towards large packing companies and chemically cured olives.

Resources Available

- downloadable shelf talkers
- sell sheets & recipes
- active demos
- promotional & sample allowance

Pack Info

5.25 lb: 4/case

DQ501 Arbequina
 DQ502 Empeltre
 DQ503 Gordal
 DQ504 Mixed with herbs

Recyclable: yes
 Shelf Life: 3 years