

STOL018



ALLERGENS

NO ALLERGENS. NO GMO

MAESTROS ACEITUNEROS

RETAIL STONE IN HECHIZOS

Maestros Aceituneros is a company that, since its foundation in 1960, wanted to make the best olives and pickles, recovering traditional flavours respecting the environment and the heritage of this ancestral industry. They produce quality table olives and pickles from the best harvests following local recipes of their olive masters.

About the product: Manzanilla olives cracked and seasoned with local spices, following a traditional recipe from La Rioja. Savoury taste and a crisp texture.

Origin: Calahorra (La Rioja, Spain)

Product Origin: Spain

Olive Type: Manzanilla. Stone in. Cracked. **Product Size:** NA **Quality:** First

Unit Gross weight: 410g **Unit net weight:** 350g **Unit drained weight:** 185g

Units per case: 12

Ingredients: Cracked green olives (Stone in), water, sunflower oil (3.5%), salt, flavor enhancers (E-621, E-627 and E-631), mixture of spices, acidulants (E-270 and E-330), preservatives (E-202 and E-211), aroma, antioxidant (E-300) and mineral salts (zinc chloride)

Primary packaging: Tin **Secondary packaging:** NA

Storage: Ambient. Store in a cool and dry place away from direct sunlight. It does not need refrigeration.

Shelf life: 3 years from production date

Opened life: Once opened, keep unused contents refrigerated in a covered, non-metallic container and consume within 15 days.

Product treatment: Pasteurised

Serving suggestions: No cooking preparation needed, just open and enjoy the amazing flavour.