

Know your Olives!

Olives from the Real Olive Company are always harvested by hand and once graded into different sizes are cured to remove some bitterness. Once the fermentation process is complete the olives will be held in brine after which olives are water cured. Water curing is the process of removing the salty taste and with that makes the taste of olives come through more.

Marinating olives, herbs and vegetables in cold pressed oils and not cheaper refined oils means the overall taste experience is improved because cold pressed oils retain the flavour of the plant. The finished product is packed with four months life and needs to be kept chilled and unlike pasteurised olives will have a much firmer feel and satisfying taste.

In many areas of the food industry consumers are increasingly switching from ambient to better quality chilled versions and this is certainly true with olives.



1 Picking and grading

2 Curing to remove bitterness

3 Held in brine, lactic acid fermentation takes place

4 Water cured to remove salt content and taste

5 Marinated in cold pressed oils

Fact: Did you know if olives are left to ripen on the olive tree the ripening process changes the colour of the olives from a green to a reddish brown colour and the taste becomes more robust and fruity?



Enjoy!

At kff we stock the following:

- Green Pitted Olives with Garlic & Basil (060123)
- Mixed Pitted Olives with Antipasti (060119)
- Mixed Pitted Olives with Herbs (060118)
- Mixed Pitted Siciliana Olives with Garlic & Peppers (060124)
- Unpitted Kalamata Olives in Oil (060125)
- Unpitted Nocellara Olives in Oil (060126)
- Pitted Kalamata Olives (060116)

