

ALTO KALAMATA

Greek Style Table Olives

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- Origin:** Goulburn Valley, VIC, Australia.
- Varieties:** 100% Australian grown Giant Kalamata olives.
Available as green or black olives.
- Size/weight:** The fruit is medium sized from 3-6 grams per drupe and has one curved side with a prominent tip at the end, known as cyndro-conical. Sizes range from 180-360 fruits per kilogram averaging 220-240 drupes per kilogram. The flesh to stone ratio is 8:1. The skin is thin and flexible.
- Process:** Naturally fermented using wild yeast, Australian Sea Salt and filtered rainwater; marinated with ALTO Lemon Olive Oil.
- Certification:** AOA OliveCare®, HACCP, Vegan friendly
- Product Format:** Available also as pitted olives.
- Pack Formats:** Foodservice: 3.5kg net drained per bucket
7kg net drained per bucket

Product Description:

The Kalamata variety is named after a place in Greece and is the second most important Greek olive variety, which has adapted well to the Australian climate.

The flesh is distinguished by its excellent texture, taste and aroma, and intense olive flavour retained by careful processing.

Serve these tasty olives as an aperitive, or use in favourite recipes – Greek salad, rabbit pie, in pastas, or on pizzas. ALTO Table Olives are also an ideal addition to mezze-style platters.

