

ALTO MISTO

Mixed Selection Table Olives

ALTO OLIVES PTY LTD
335 TREVASKIS ROAD
KIALLA EAST VIC 3631
AUSTRALIA
E info@alto-olives.com.au
www.alto-olives.com.au
[instagram.com/altoolives](https://www.instagram.com/altoolives)
[facebook.com/AltoOlives](https://www.facebook.com/AltoOlives)



- Origin:** Goulburn Valley, VIC, Australia.
- Varieties:** A melange of 100% Australian grown Frantoio, Kalamata, Volos, Black Italian, Koroneiki, Leccino Sevillano, Wallace and Hardy's Mammoth olives, selected for their size, shape and texture.
- Size/weight:** A selection of small to large ovoid, asymmetric green and black ripe freestone olives weighing between 2-12gm per olive and averaging 180-200 drupes per kilogram. The flesh to stone ratio is 8-10:1. The skin is thin and elastic and is resistant to shrivelling.
- Process:** Naturally fermented using wild yeast, Australian Sea Salt and filtered rainwater; marinated with ALTO Lemon Olive Oil.
- Certification:** AOA OliveCare®, HACCP, Vegan friendly
- Pack Formats:** Foodservice: 3.5kg net drained per bucket
7kg net drained per bucket

Product Description:

This selection of olives contains small to large round to oval fruits. The flesh is distinguished by its firm crisp texture, a characteristic retained by careful processing.

On the palate these olives display an intense olive flavour with nutty and fresh apple undertones, complemented by balanced acidity and saltiness.

Serve this mixed varietal selection of tasty succulent olives as an aperitive. ALTO Table Olives are also an ideal addition to antipasti or mezze-style platters.

