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SPECIFICATIONS FOR GREEK & KALAMATA STYLE BLACK OLIVES IN BRINE

VARIETY: For this particular cure the favored cultivar is the Manzanillo and Sevillano.

HARVEST: The olives are allowed to ripen on the tree and can be harvested when color becomes dark red. This takes place around November / December. Picking is done by hand.

CURING: The olives are placed in tanks containing salt brine. Fermentation and curing take place for the next 5/6 months, the olive is ready to eat once it has lost most of its bitterness.

BRINE: Strength of the brine can range around 30 on the salometer.

CONTENTS: Olives, water, salt, lactic acid.

FLAVOR PROFILE: These olives tend to be salty in flavor, but have a deep olive taste, due to their ripeness.

MARKETING: Greek style black olives can be sold in bulk by the delis or can be packed in glass or consumer size plastic tubs.