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## **SPECIFICATIONS FOR SICILIAN STYLE GREEN OLIVES**

**VARIETY:** The Sicilian style green olives are of the Sevillano cultivar.

**HARVEST:** The olives are harvest middle September to late October when they are green and hard. All the olives are packed by hand.

**CURING:** Upon receiving the olives from the growers, they are immediately put into big tanks with brine. No lye is used to remove the bitterness from the olives. Rather, the olives are allowed to naturally ferment and cure for at least 5 months. After this time, the olives are sorted, sized and packed for shipment.

**BRINE:** The strength of the brine ranges 27/29 on the salometer.

**PH:** Ranges 3.5 to 4.00. Lactic acid is naturally formed as a by-product of the fermentation process. No other preservatives are used.

**FLAVOR PROFILE:** Texture of Sicilian style olives is crunchy and crisp. There is a pronounced olive flavor, due to natural curing.

**MARKETING:** Sicilian style green olives are sold whole (with pit); pitted (pit removed) and cracked (old world style to facilitate marinating).

**CONTENTS:** Olives, water, salt, lactic acid.