

GOYA OLIVE OILS

Our Secret:
Passion and Mastery



More than **200 international awards** support our **mastery and premium quality**







Since 1974, each day at **Goya Spain** we have continued the strategy of our founder, Prudencio Unanue: **to fill our products with our love and passion for our work, offering our consumers our prized olive oils.**

From our center in Seville, located at the heart of Andalusia, the largest global producer of olives and olive oils, we work hand in hand with our local suppliers. They take charge of carefully selecting the healthiest olives which, after the extraction of their 100% natural juice, will produce Goya Extra Virgin Olive Oils.

Recognized for their quality and flavor in competitions in Argentina, Canada, China, England, France, Germany, Greece, Italy, Israel, Japan, Portugal, Spain and USA, and winners of more than 200 international awards, the World's Best Olive Oil and EVOO World Ranking frequently place us among the 10 best olive oil companies in the world, and our GOYA® Unico and GOYA® Organics gourmet olive oils are also in the global Top 10.

GOYA® has four sensory profiles of extra virgin olive oil: Unico, Organics, Robusto and Classic Extra Virgin Olive Oil and two varieties of olive oil: Puro and Light Flavor.



WHY IS OLIVE OIL SO HEALTHY?

The answer to that lies in **oleic acid, polyphenols and vitamin E**. The oleic acid present in olive oil helps maintain normal levels of cholesterol in the blood, contributing to **good cardiovascular health**. For their part, the polyphenols and vitamin E are natural antioxidants that help **protect lipids and cells against oxidative damage** that can be caused by external agents like radiation and contaminants.

DID YOU KNOW THAT...?

Depending on varieties and ripeness, olives can develop more than **30 aromas** that would resemble other vegetables, aromatic herbs, and fruits. When the EVOO is **cold-pressed** below **27°C (80.6 °F)** it preserves all its flavor and nutrients.



TASTING 101:



1 POUR ONE TBSP OF ANY OF OUR EVOOS IN A WINE GLASS.



2 PLACE THE **GLASS IN THE PALM OF ONE HAND** FOR A MINUTE TO WARM IT UP, WHILE COVERING THE TOP WITH THE OTHER HAND.



3 CLOSE YOUR EYES AND DEEPLY INHALE.



4 TRANSPORT YOUR SENSES TO FRUIT ORCHARDS OR SPAIN'S COUNTRYSIDE.





ORGANICS

EXTRA VIRGIN OLIVE OIL

OLIVE VARIETIES

Hojiblanca and Picuda.

This extra virgin olive oil with **exceptional organoleptic properties**, the result of the rigorous control applied throughout the production process.

GOYA® Organics is a blend or *coupage* prepared using a mix of oils from extra virgin olives of different varieties that are **carefully selected and harvested by hand in the south of Spain in late October**, the period when their flavor and aroma are at their most intense.

TASTING NOTES

A blend of **green fruit scents** that reminds us of **fresh cut grass, green tomatoes and green apple**. This mix of aromas makes for an **EVOO of great complexity**. It's an olive oil with a perfect balance of bitterness and spice that makes for a very pleasant flavor.

RECOMMENDED USES



MEAT



FISH



TOASTED BREAD



VEGETABLES



SALADS & DRESSINGS

FLAVOR INTENSITY

Intense



FLAVOR NOTES



AVAILABLE IN

Glass Bottle
17 fl. oz. - 500 ml





UNICO

EXTRA VIRGIN OLIVE OIL

OLIVE VARIETIES

Hojiblanca and Picuda.

This extra virgin olive oil is the result of an **exhaustive and rigorous control of the olive from grove to table**. Opening a bottle of GOYA® Unico is a real experience for the senses and justifies the effort involved in its production. **To produce a litre of this exclusive EVOO, it takes around ten kilos of olives**, compared to the five needed to obtain other extra virgin olive oils on the market.

GOYA® Unico is prepared using the first cold press of the olives, a few short hours after being harvested in order to preserve each and every one of their magnificent organoleptic properties.

TASTING NOTES

A blend of **green fruit scents** that reminds us of **fresh cut grass, green tomatoes and green apple**. This mix of aromas makes for an **EVOO of great complexity**. It's an olive oil with a perfect balance of bitterness and spice that makes for a very pleasant flavor.

RECOMMENDED USES



MEAT



FISH



TOASTED BREAD



VEGETABLES



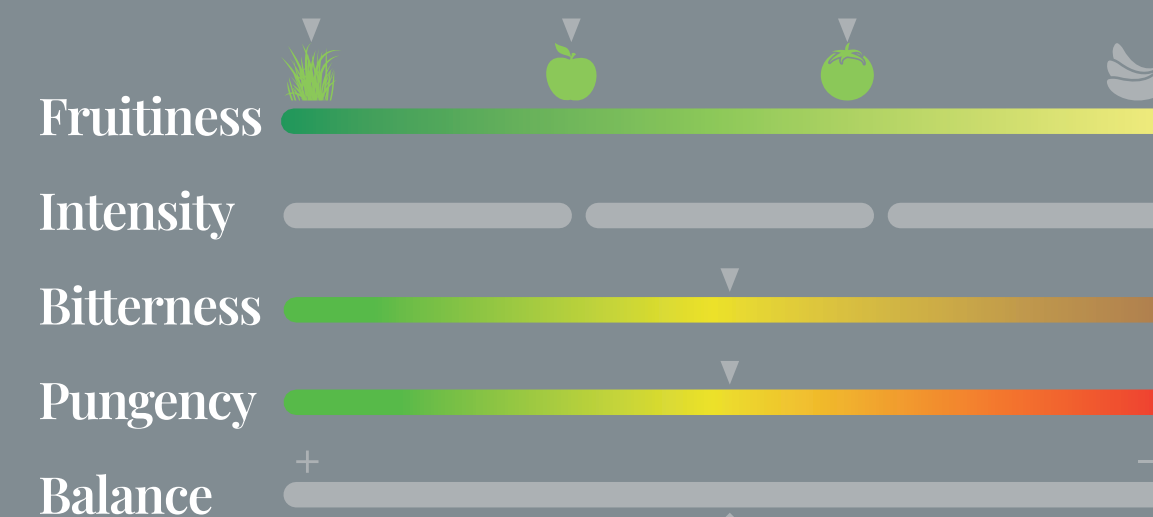
SALADS & DRESSINGS

FLAVOR INTENSITY

Intense



FLAVOR NOTES



AVAILABLE IN

Glass Bottle
17 fl. oz.- 500 ml





ROBUSTO EXTRA VIRGIN OLIVE OIL



OLIVE VARIETIES

Hojiblanca and Arberquina.

A very **balanced extra virgin olive oil** with an intense green fruit profile that reminds us of fresh cut grass and herbs. The **green fruit is the most intense aroma an EVOO** can have and is achieved through the collection of olives at the start of the campaign and the varieties that develop the typical green aromas, with the Hojiblanca and Arbequina varieties used for GOYA® Robusto.

Without a doubt, unlike other extra virgins on the market, in GOYA® Robusto this **freshness is presented on equal terms with the intensity of the oil**, offering an excellent sensation on the palate.

TASTING NOTES

An intense green aroma that reminds us of **fresh cut grass and herbs**. This is a very **well balanced EVOO** that provides **pleasant flavors** on the palate.

RECOMMENDED USES



MEAT



FISH



TOASTED
BREAD



VEGETABLES



SALADS &
DRESSINGS



FLAVOR INTENSITY

Intense

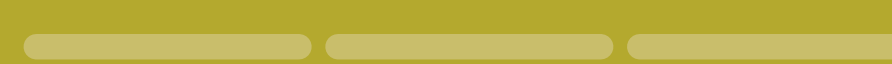


FLAVOR NOTES

Fruitiness



Intensity



Bitterness



Pungency



Balance



AVAILABLE IN

Glass Bottle
17 fl. oz. - 500 ml





EXTRA VIRGIN VIRGIN OLIVE OIL

OLIVE VARIETIES

Hojiblanca, Picual,
Arbequina and Manzanilla.

An extra virgin olive oil recommended for **all uses in the kitchen** thanks to its great versatility and health benefits.

GOYA® Extra Virgin Olive Oil is a blend or coupage prepared using a mix of extra virgin olive oils from different varieties harvested in the south of Spain, characterized by the unmistakable **aroma of ripe banana** and a **delicious, sweet flavor**.

TASTING NOTES

A **sweet aroma that reminds us of ripe banana**. This is a very balance EVOO with a low intensity of bitterness and spice that gives it a **delicious and sweet flavor**.

RECOMMENDED USES



MEAT



FISH



VEGETABLES



RICE



PASTA



STEWES



ROASTS



TOASTED
BREAD



SALADS &
DRESSINGS



SAUCES
& GRAVIES

FLAVOR INTENSITY

Medium



FLAVOR NOTES

Fruitiness



Intensity



Bitterness



Pungency



Balance



AVAILABLE IN

Glass Bottle
17 fl. oz. - 500 ml





PURO OLIVE OIL

OLIVE VARIETIES

Multivarietal olive oil.

GOYA® Puro stands out for **its versatility**. It's the perfect olive oil for cooking any recipe as it adds a **light aroma and subtle flavor** without overpowering the natural flavors and aromas of the other ingredients.

It's olive oil mixed with a good concentration of extra virgin olive oil that has a **light and pleasantly sweet aroma**.

RECOMMENDED USES



FRYING



MEAT



FISH



RICE



SCRAMBLED
EGGS &
OMELETS



ROASTS



STEWES



SAUCES
& GRAVIES

FLAVOR INTENSITY

Medium

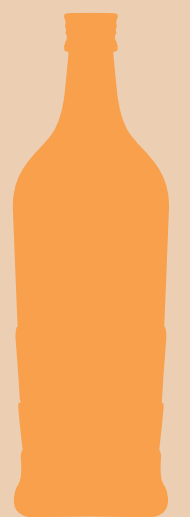


FLAVOR NOTES

- Light aroma
- Sweet flavor
- Slight spiciness and bitterness

AVAILABLE IN

Glass Bottle
17 fl. oz.- 500 ml





LIGHT FLAVOR OLIVE OIL

OLIVE VARIETIES

Multivarietal olive oil.

This light olive oil is the perfect replacement for other vegetable oils in your recipes as it adds **no flavor or aroma to the dish, respecting the original ingredients.**

It's olive oil mixed with a small quantity of extra virgin olive oil, ensuring a **mild aroma and neutral flavor.**

RECOMMENDED USES



DESSERT
PREPARATION
& BAKING



FRYING



SAUCES
& GRAVIES

FLAVOR INTENSITY

Smooth



FLAVOR NOTES

- Neutral flavor
- Very mild aroma

AVAILABLE IN

Glass Bottle
17 fl. oz.- 500 ml



FLAVORED
EVOO



GARLIC EXTRA VIRGIN OLIVE OIL

OLIVE VARIETIES

Hojiblanca, Picual, Arbequina and Manzanilla olive varieties are blended to attain the perfect equilibrium between olive oil and garlic.

This extra virgin olive oil offers an **intense, perfectly balanced flavor** that represents the most iconic ingredients of the Mediterranean diet: **extra virgin olive oil and fresh garlic.**

A **winner of international prizes**, it's the ideal condiment to enhance all kinds of recipes.

Our GOYA® Extra Virgin Olive Oil flavored with **fresh garlic** gives dishes and intense garlic aroma.

FLAVOR NOTES

- Very intense garlic aroma
- Very intense garlic flavor
- Slight spiciness and bitterness

RECOMMENDED USES



MEAT



FISH



SALADS &
DRESSINGS



TOASTED
BREAD



VEGETABLES

FLAVOR INTENSITY

Intense



AVAILABLE IN

Glass Bottle
17 fl. oz.- 500 ml



ALWAYS KEEP IN YOUR PANTRY A BOTTLE OF EACH



Add to taste! Intense flavor



UNICO EXTRA VIRGIN OLIVE OIL

Premium EVOO. Our masterpiece

This extra virgin olive oil is the result of an **exhaustive and rigorous control of the olive from grove to table**. Opening a bottle of GOYA® Unico is a real experience for the senses and justifies the effort involved in its production. **To produce a litre of this exclusive EVOO, it takes around ten kilos of olives**, compared to the five needed to obtain other extra virgin olive oils on the market.

GOYA® Unico is prepared using the first cold press of the olives, a few short hours after being harvested in order to preserve each and every one of their **magnificent organoleptic properties**.



ORGANICS EXTRA VIRGIN OLIVE OIL

Our top-shelf extra virgin olive oil now Organic!

This extra virgin olive oil with exceptional **organoleptic properties**, the result of the rigorous control applied throughout the production process.

GOYA® Organics is a blend or coupage prepared using a mix of oils from extra virgin olives of different varieties that are **carefully selected and harvested by hand in the south of Spain in late October**, the period when their avor and aroma are at their most intense.



ROBUSTO EXTRA VIRGIN OLIVE OIL

Intensity for your senses

A very **balanced extra virgin olive oil** with an intense green fruit prole that reminds us of fresh cut grass and herbs. The **green fruit is the most intense aroma an EVOO can have** and is achieved through the collection of olives at the start of the campaign and the varieties that develop the typical green aromas, with the Hojiblanca and Arbequina varieties used for GOYA® Robusto. Without a doubt, unlike other extra virgins on the market, in GOYA® Robusto this **freshness is presented on equal terms with the intensity of the oil**, offering an excellent sensation on the palate.

All purposes! Mild to light flavor



EXTRA VIRGIN OLIVE OIL

The best choice for your loved ones

An extra virgin olive oil recommended for **all uses in the kitchen** thanks to its great versatility and health benefits.

GOYA® Extra Virgin Olive Oil is a blend or coupage prepared using a mix of extra virgin olive oils from different varieties harvested in the south of Spain, characterized by the unmistakable **aroma of ripe banana** and a delicious, **sweet flavor**.



PURO OLIVE OIL

Cook simple & healthy

GOYA® Puro stands out for **its versatility**. It's the perfect olive oil for cooking any recipe as it adds a **light aroma and subtle flavor** without overpowering the natural flavors and aromas of the other ingredients.

It's olive oil mixed with a good concentration of extra virgin olive oil that has a **light and pleasantly sweet aroma**.



LIGHT FLAVOR OLIVE OIL

Subtle and genuine at the same time

This light olive oil is the perfect replacement for other vegetable oils in your recipes as it adds **no flavor or aroma to the dish, respecting the original ingredients**.

It's olive oil mixed with a small quantity of extra virgin olive oil, ensuring a **mild aroma and neutral flavor**

QUALITY SEALS RECOGNITIONS | AWARDS



IBEROLEUM

The IberOleum **guide for Extra Virgin Olive Oils from Spain** acknowledges GOYA® Unico Extra Virgin Olive Oil as the **best national coupage in its 2023, 2021 and 2020 editions**; GOYA® Organics, best coupage in the edition 2022. Since 2017, the gourmet olive oils GOYA® Unico and Organics are included in the Top 100 of national extra virgin olive oils.

WREVOO

In the 2021 edition, GOYA® Organics EVOO made it to the Top 5; GOYA® Unico and Robusto occupy the **Top 100, and GOYA® Garlic is in the Top 25 of the best-flavored oils worldwide**. Along with our olive oils, the **Goya Spain factory** in Seville is ranked 5th. It is one of the most awarded extra virgin olive oil companies.

NAOOA

Quality seal for olive oils granted by the North American Olive Oil Association. The NAOOA is the only olive oil certification which collects off-the-shelf samples and tests them to observe the full range of purity parameters in the global trade rules established by the International Olive Council (IOC), an authorized organization which has been recognized for over 50 years as the body for setting quality standards at a global level for the olive oil industry.

ITQI

The International Taste and Quality Institute – **iTQi** – with headquarters in Brussels, is the **leading organization dedicated to sampling and promoting food products with a superior flavor. Since 2012, Goya products** have had the **“Superior Taste Award” quality seal**.

WORLD’S BEST OLIVE OIL

In 2021, **this world ranking included GOYA® Unico and Organics olive oils in the Top 10 worldwide as the best extra virgin olive oil and the best organics one, respectively.** Furthermore, the factory of Goya Spain factory was ranked number two concerning extra virgin olive oil companies.

CHEFSBEST

American seal which identifies and honors food products with the best flavor to support the companies which produce them. Outwith this concept, ChefsBest is an organization which also assists consumers, who watch as professional chefs teach them to discover the flavor that food should have. The Goya product family has held this seal continuously since 2007, in the “Excellence” category from 2014 to present.

LAUR KONSUMENTA

The “Consumer’s Award” is a unique award, as it is granted to brands and products of the greatest prestige, but is above all an expression of recognition and popularity among **Polish consumers.** For clients, it is decisive in making buying decisions. This quality seal selects the product in which customers place their trust. Goya products have obtained this seal annually.

MONDE SELECTION

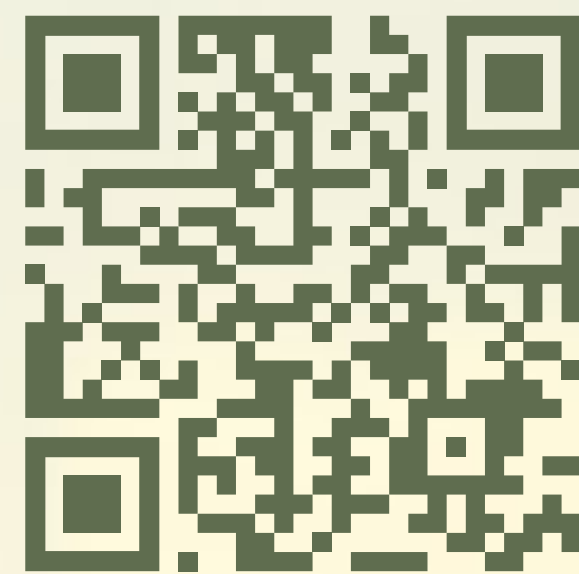
It is an annual non-competitive award open to food, drinks, and cosmetics products, created in 1961. It is led by the commercial company **International Institute for Quality Selections, Brussels, Belgium.** Consumer products are tasted and tested in order to grant them a quality label awarded by the "International Quality Institute".

ALONG WITH THESE QUALITY SEALS, GOYA'S WORK HAS BEEN RECOGNIZED BY THE MOST DEMANDING INTERNATIONAL MARKETS, AS SHOWN BY THE AWARDS GRANTED TO OUR OLIVE OILS.





*If it's **GOYA** ...it has to be good!®*



GOYA®

www.goyaspain.com | www.goyaoliveoils.com

Goya Spain | Ctra. Sevilla-Málaga, km 5,4 Pol. Ind. "La Red Sur" c/9, nº1 P.O. Box. 60 41500 Alcalá de Guadaíra (Seville) Spain
Tel.: +34 955 632 032 | Fax: +34 955 634 134 | Email: info@goyaspain.com | export@goyaspain.com