

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

RECOGNITIONS AND AWARDS

+200 INTERNATIONAL AWARDS GOYA GOYA

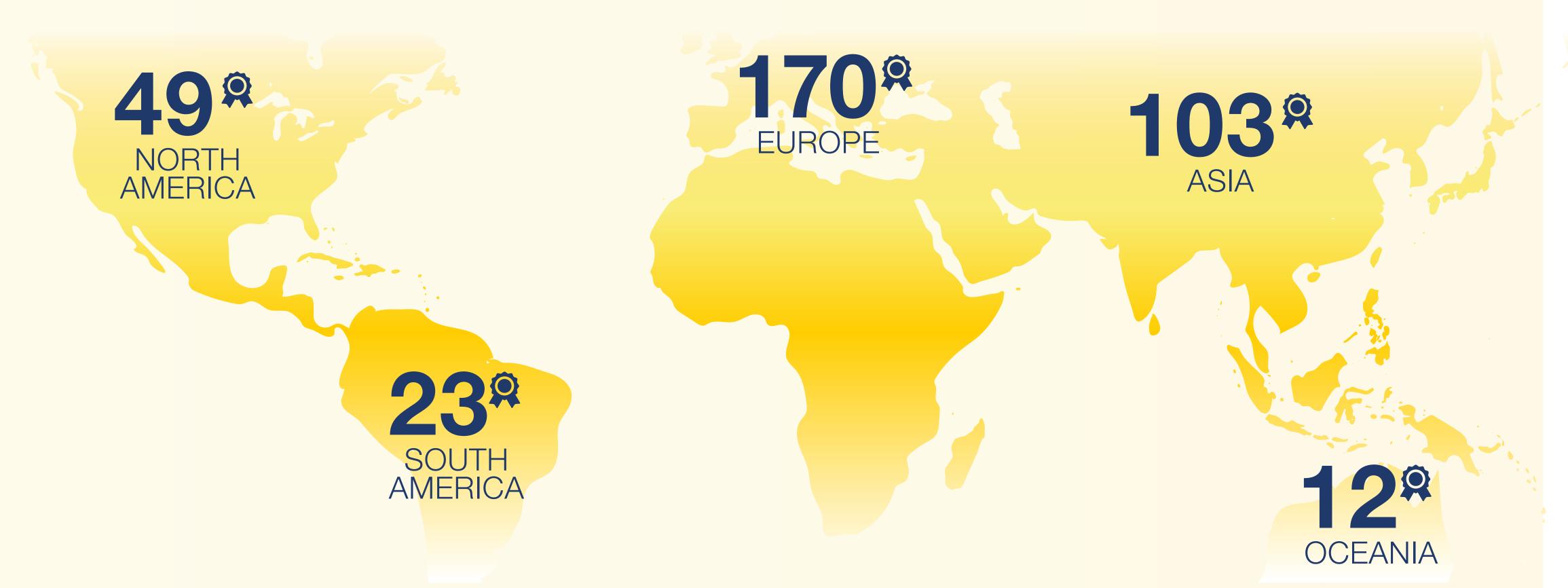
International Rankings

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 GOYA® 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 GOYA® 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.

Cuisine Kingdom. In 2016 GOYA® Extra Virgin Olive Oil was rated as one of the 100 best food products available in the Japanese market by this prestigious japanese.

World's Best Olive Oil. In 2021, this world ranking included GOYA® Unico and GOYA® 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.



Quality Seals

Along with the certifications, the work of Goya Spain has the recognition of the most demanding international markets, as shown by its Quality Seals, among which the following are notable:



ChefsBest. American seal identifying and honouring food products with the best flavour, in order to support the companies that produce them and the individuals chosen to select them. Goya products obtained uninterruptedly this seal of quality since 2007, and since 2014 to the present with the category "Excellence".



NAOOA. Quality seal for olive oils, granted by the North American Olive Oil Association. This quality seal is the only olive oil certification that takes off-the-shelf samples and tests them to check the full range of purity parameters in the global commercial standards established by the International Olive Council (IOC).



Laur Konsumenta. "Laurel of the Consumer" is a unique award, as it is granted to the most prestigious brands and products, but is above all an expression of recognition and popularity among Polish consumers. Goya products have been awarded this yearly seal since 2011.





iTQi. The International Taste and Quality Institute (iTQi), with headquarters in Brussels, is the leading organisation dedicated to tasting and promoting food products with a superior flavour. Since 2012 Goya products have the quality seal "Superior Taste Award".



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.

THE MEDITERRANEAN TRADITION

In Goya Spain we have been working for more than 40 years to offer the best products of the Mediterranean Diet, the basis of a healthy, rich and complete nutrient diet, declared an intangible cultural heritage of humanity by UNESCO.

Everything begins on the olive farm where the raw material, the olive, is grown, following the best tradition of Mediterranean flavors. The final result, our olive oil, is characterized by its bright color, aroma and freshness that transports the consumer to the lands of Andalusia to convey the essence of the Mediterranean, and a balanced taste that makes it the favorite of millions of people in the world.

Therefore, both our olive oil and our olives are awarded year after year in prestigious international competitions.

Thanks to the production and packaging system with which we work in Goya Spain, each bottle of our olive oils contains the same great flavor during the shelf life of the product, without varying its aroma or its color. We follow the same recipe with which we inaugurated our first factory in Spain in 1974.

We are a leading brand in the export of olive oil, olives and capers, with presence in more than 20 countries worldwide.

We are part of the large Goya Family, the largest Hispanic food company in the United States. That's why next to a them, we return to say the motto that identifies us as a company:

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

QUALITY

International Certifications

Quality is the main value of the Olive Oils and Olives produced by Goya Spain. This quality is strongly endorsed by the certifications of international markets (ISO 14001, ISO 9001; BRC "AA grade"; IFS Food "Higher level"), tasting panels on which the company works, and competitions and prizes awarded by its consumers.



















EXTRAVIRGIN OLIVE OLLS

The best raw material of our olive groves for all kinds of culinary uses.



CHEFSBEST
AWARD

CLICA

CHEFSBEST
AWARD

CUnica
PREMIUM
Extra Virgin Olive Oil
Intense • Unique • Aromatic
FIRST COLD PRESS
MAXIMUM ACIDITY 0.4%

PRODUCT OF
ANDALUCIA, SPAIN
PACKED BY COVE BY ESPAÑA SAU
SNULLA SPAIN

17 fl.0z. (500m)
1 pl. 1 fl.0z.

BEST BY: SEE BOTTIE

BEST BY: SEE BOTTIE

Unico Premium
Extra Virgin
Olive Oil



Organics Premium
Extra Virgin
Olive Oil



Robusto / Fruity
Extra Virgin
Olive Oil



Extra Virgin
Olive Oil

OLLVE OLLS



Puro Olive Oil



Light Flavor Olive Oil

FLAVORED EVOO



Garlic Extr Virgin Olive Oil



GREN TABLE

A specialty for each palate combining purity and tradition in a wide range of elaborations.



Green Whole Manzanilla **Olives**



Green Manzanilla Olives Stuffed with Minced Pimientos



Cocktail Olives Green Pitted Manzanilla Olives



Green Whole Plain Queen Olives



SPAIN

Stuffed Queen Olives with Minced **Pimientos**



Sliced Green Manzanilla **Olives**



Salad Olives Pitted Manzanilla Pitted Alcaparrado Manzanilla Olives & Roast Pimientos. Condimento



Olives, Roast Pimientos and Capers



Alcaparrado Manzanilla Olives, Roast Pimientos and Capers



Jumbo Salad Olives Pitted Queen Olives and Roast Pimientos. Condimento

REDUCED SODIUM

Line of specific products with which we offer our consumers alternatives with a lower sodium content, retaining our incomparable flavour and quality.

ORGANICS GRENOLIVES



Green Whole Manzanilla Olives



Cocktail Olives
pitted manzanilla
Spanish Olives



Green Manzanilla
Olives Stuffed with
Minced Pimientos



Manzanilla Spanish Olives



Green Manzanilla
Olives Stuffed with
Minced Jalapeño



Pitted Alcaparrado Manzanilla Olives, Pimientos and Capers



Salad Olives
Pitted Manzanilla
Olives and Pimientos



USDA Organic Certified.

The organic, healthiest and most environmentally conscious line developed by Goya Spain.



BLACK OLIVES

We follow the so-called "Californian Style" in their production, to obtain a black olive with a smoother tone on its interior, more intense and darker on its exterior appearance, and completely uniform.



Black Pitted Olives



Black Sliced Olives

SPECIALTY STUFFED OLIVES

A quality and variety of fillings, with the incomparable flavor of the green manzanilla olive.



Stuffed Olives with Serrano Ham



Stuffed Olives
with
Spicy Chorizo



Stuffed Olives with Manchego Cheese Paste



Large Pitted Ripe Black Olives



Medium Pitted Ripe Black Olives



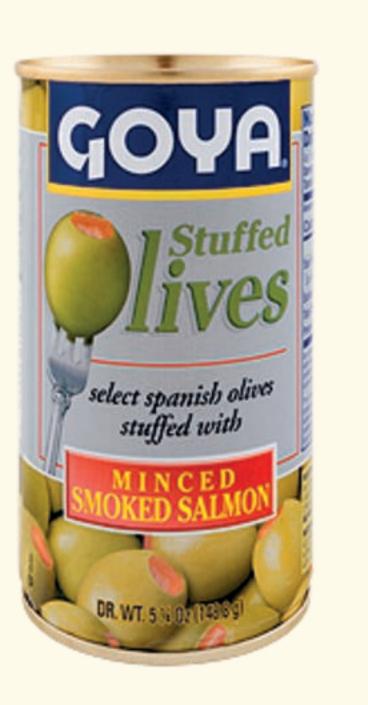
Small Pitted Ripe Black Olives



Sliced Ripe Black Olives



Stuffed Olives with Minced Anchovies



Stuffed Olives with Minced Smoked Salmon



Stuffed Olives with Minced Tuna



Stuffed olives with Minced Hot Peppers



Stuffed Olives with Blue Cheese Paste

CAPERS

Closed flower bud of the "Capparis Spinosa", a wild, thorny plant from the countries of the Mediterranean area.

Organics and reduced sodium also available.



Nonpareilles Capotes

ORGANICS



Nonpareilles Capotes

REDUCEI SODIUM







Capotes

WINE WINEGARS

The ideal dressing on plates and desserts brings to the table the essence of the wines of the frame of Jerez. Apellation of Origin. Balsamic Vinegar also available.



Sherry Vinegar Reserva "al Pedro Ximénez"



Sherry Vinegar
"al Pedro
Ximénez"



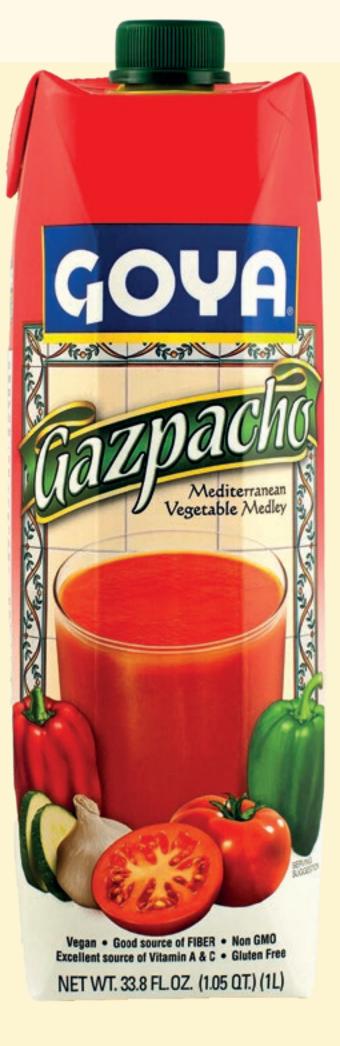
Balsamic Vinegar

GAZPACHO TETRA Prisma®

Obtained based on the production model for our olive oils: Balance. With a shelf life of one year, our Gazpacho can compete with other fresh gazpachos in blind tastings.



Gazpacho 500 ml



Gazpacho 1 I

PRUDUCT LUGISTICS

OLIVE OILS



FORMAT NET CONTENT PACKING MATERIAL ITEMS PER CASE TRAY GROSS WEIGHT PER CASE CASES PER SLIP SHEET SHELF LIFE



3 Fl. Oz. 89 ml Glass bottle 8,50 kg 126 2 years



8,5 Fl. Oz. 250 ml Glass bottle 12,80 kg 2 years



17 Fl. Oz. 500 ml Glass bottle 10,65 kg 2 years



25.4 Fl. Oz. 750 ml Glass bottle 11,30 kg 2 years

1.000 ml 8,90 kg 2 years

50.7 Fl. Oz. 1.500 ml PET bottle 8,73 kg 2 years



OLIVES GLASS

JAR CONTENT ITEMS PER CASE TRAY GROSS WEIGHT PER CASE CASES PER SLIP SHEET SHELF LIFE



3,5 CYL 114 ml 2,95 kg 320 3 years



5 CYL 159 ml 3,75 kg 3 years



7 CYL 215 ml 5,00 kg 3 years



8 PAR 244 ml 4,90 kg 3 years



BUCKETT 277 ml 5,45 kg 3 years



12 PAR 358 ml 6,78 kg 108 3 years 3 years

16 PAR 467 ml 8,20-8.40 kg

QUARTT 935 ml 15,5-16,40 kg

3 years

OLIVES EASY-OPEN TIN CANS



A-300 300 ml TIN CAN CONTENT ITEMS PER CASE TRAY CASES PER SLIP SHEET SHELF LIFE 3 years



A-370 370 ml TIN CAN CONTEN ITEMS PER CASE TRAY 12 CASES PER SLIP SHEET 3 years

OLIVE OILS TIN CANS









101 Fl. Oz. 3.000 ml Tin can 9,30 kg

105

2 years

FORMAT NET CONTENT PACKING MATERIAL ITEMS PER CASE TRAY GROSS WEIGHT PER CASE CASES PER SLIP SHEET SHELF LIFE

16/17 Fl.0z. 473/500 ml Tin can 13,10/13,80 kg 2 years

24 Fl. Oz. 710 ml Tin can 12,80 kg 2 years

1.000 ml Tin can 12,75 kg 2 years

34 Fl. Oz.



CAPERS GLASS

FORMAT

JAR CONTENT ITEMS PER CASE TRAY GROSS WEIGHT PER CASE CASES PER SLIP SHEET SHELF LIFE



3,5 CYL 114 ml 12 2,96 kg 320 3 years



5 CYL 159 ml 12 3,78 kg 280 3 years



7 CYL 215 ml 12 5,14 kg 3 years



12 PAR 358 ml 24 14,00 kg 3 years



467 ml

8,45 kg

3 years

12

108



ITEMS PER CASE TRAY GROSS WEIGHT PER CASE CASES PER SLIP SHEET SHELF LIFE Vegan • Good source of FIBER • Non GMO Excellent source of Vitamin A&C • Gluten Free NET WT. 16.9 FL.OZ. 500 mL

500 ml 5,19 kg 126 1 year



1.000 ml 10,86 kg

1 year





ESPAÑA

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