

# Create Special Moments

Unleash your inner inspiration. Dare to create a unique flavor... In Spain we know what the best ingredients are: good company, imagination and the best olives.



GO  
Create!

MADE IN SPAIN - EST 1936  
Olive Oils  
GOYA





COUNTRY  
OF ORIGIN  
SPAIN



CONTAINER  
GLASS JARS



**The same recipe as 50 years ago.** First class, with no frills. Our whole, pitted and sliced olives have no preservatives other than lactic acid. This same acid is produced by the olives during processing and that contributes to their original flavor.

With a smooth texture and fleshy pulp, GOYA® Green Olives have an exquisite flavor that will delight the most demanding palates. To achieve this, we select only premium quality olives that have been hand-picked in Andalusia, Southern Spain. In addition, at Goya España we only pack the two most highly prized Spanish varieties: Manzanilla and Gordal. All this has allowed us since 2007 to annually achieve the distinguished ChefsBest® seal in the USA, which rewards the best tasting products, and we have been included in the "Excellence" category since 2014.

To avoid any damage to the fruit, GOYA® Green Olives are hand-picked before they begin their ripening cycle (between September and October). Once harvested, the olives undergo a treatment to eliminate their natural bitterness and are then stored in brine. At that moment, the olives begin a fermentation process that will transform their sugar into lactic acid, known as "Seville Style", which gives the olives an exquisite flavor. Once this process is complete, the olives are ready for bottling,



# Green Olives Classic

Discover all the varieties of GOYA® Green Olives and choose your favorite: the Manzanilla variety, characteristic of Seville's olive groves, is a very tasty olive. You can find them whole, pitted, sliced and stuffed with minced peppers. The Gordal variety is large and heart shaped and is available whole and stuffed with minced peppers.

**MANZANILLA  
SPANISH OLIVES**



**MANZANILLA SPANISH  
OLIVES STUFFED WITH  
MINCED PIMIENTOS**



**COCKTAIL OLIVES  
PITTED MANZANILLA  
SPANISH OLIVES**



**MANZANILLA  
SLICED GREEN OLIVES**



**PLAIN QUEEN  
SPANISH OLIVES**



**STUFFED QUEEN  
SPANISH OLIVES WITH  
MINCED PIMIENTOS**



**GO**  
Create!



## Recommended uses



APPETIZERS



SALAD



PASTA



FISH



PIZZA



COLD DISHES



TAPAS



MEAT

**GO**  
Create!



# Create Passion for Organics

Being organic means taking care of humans. Being organic means taking care of nature. Creating a dish with real ingredients and cooked in a traditional way, the way we like it in Spain. Goya means quality from the outset, a quality that will make your dishes stand out. Let's create!



GO  
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MADE IN SPAIN - EST 1936  
  
Olive Oils  
GOYA





**GOYA® ORGANICS Green Olives** belong to our organic line, our most environmentally aware range of products, which, in addition to maintaining all the usual flavor and quality of GOYA® products, conserves and protects the environment.

Enjoy the exquisite taste of GOYA® ORGANICS Green Olives, our olives produced in the most environmentally friendly way. With a firm texture and juicy flesh, GOYA® ORGANICS Green Olives are selected and harvested in Andalusia, southern Spain. To avoid any damage to the fruit, GOYA® Green Olives are hand-picked at the beginning of their ripening cycle (between September and October). Once harvested, the olives undergo a treatment to eliminate their natural bitterness and are then stored in brine. At that moment, the olives begin a fermentation process that will transform their sugar into lactic acid, known as "Seville Style", which gives the olives an exquisite flavor. Once this process is finished, the olives are ready for bottling.





# Green Olives Organic

Discover the new GOYA® ORGANICS Green Olives and fall in love with their flavor. They are available in two formats, pitted and whole, so you can choose the one that best suits your cooking needs.



**ORGANICS COCKTAIL  
OLIVES PITTED MANZANILLA  
SPANISH OLIVES**



**ORGANICS MANZANILLA  
SPANISH OLIVES**



**GO**  
Create!



## Recommended uses



APPETIZERS



SALAD



PASTA



FISH



PIZZA



COLD DISHES



TAPAS



MEAT

**GO**  
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# Create Love for Cooking

Unleash your inner inspiration. Dare to create a unique flavor... In Spain we know what the best ingredients are: good company, imagination and the best olives.



GO  
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MADE IN SPAIN - EST 1936  
Olive Oils  
GOYA





## Salad olives

**The GOYA® Salad Olives Condimento variety of olives is the result of combining the most highly prized olives on the market, Manzanilla and Gordal olives with natural roasted peppers.**

We are the first brand to use natural roasted peppers in the preparation of our Salad Olives, with most competitors using pepper paste as standard. Here at Goya España, we select only the best raw ingredients to produce our products and offer our consumers a first-class culinary experience.

## Alcaparrado

**GOYA® Alcaparrado is the result of the perfect combination of the most highly prized olives of the Manzanilla variety (whole or pitted), natural roasted peppers and the most select capers.**

Once again, Goya España shows its commitment to the superior quality of its products by using top quality Manzanilla olives and natural roasted peppers while most of our competitors use pepper paste as standard; combined with capers of a smaller caliber that are of higher quality than those used by other brands in their Alcaparrado products. All of this makes GOYA® Alcaparrado an exquisite product of outstanding quality.





# Green Olives Salad Olives & Alcaparrado

## Salad olives

Add a special touch to your stews, rice dishes and casseroles with the GOYA® Salad Olives Condimento varieties available with Pitted Manzanilla or Pitted Gordal olives combined with natural roasted peppers.

**SALAD OLIVES PITTED  
MANZANILLA OLIVES &  
PIMIENTOS CONDIMENTO**



**JUMBO SALAD OLIVES PITTED  
QUEEN OLIVES & PIMIENTOS  
CONDIMENTO**



**ALCAPARRADO  
MANZANILLA OLIVES,  
PIMIENTOS & CAPERS**



**PITTED ALCAPARRADO  
MANZANILLA OLIVES,  
PIMIENTOS & CAPERS**



**GO**  
Create!



## Recommended uses



SALAD



MEAT STEWS



CASSEROLES



RICE DISHES



COLD DISHES



**GO**  
Create!





## The South of Spain. Origin of excellency

Goya olives are grown where the best olive groves in the world are found: **the South of Spain.**

A place where quality and tradition are not in question. Where the climate is the best ally to obtain a unique olive. Where the passion to surprise the world is inside every person who lives and works within the world of olives. We're going for a walk, are you coming?



## Creating excellence

There is only one path to attain true excellence. To achieve it, at Goya España we seek the very best raw materials and meticulously oversee every last detail of the production process to obtain top quality and an incomparable flavor of which we feel extremely proud.

The outcome of this hard work and dedication to offer families round the world the best of the best is GOYA® Olives and Capers, recognized with more than 100 international awards.



## The most awarded flavor

Goya Olives have been awarded Chefsbest seal continuously since 2007, and from 2014 to the present with the "Excellence" category in recognition of their great flavor and superior quality.



*Taste  
the Tradition*



# Dare to create

## Olives and capers for every occasion

If you are ready to create, you need the best ingredients. For this reason, Goya España offers you our wide range of olives and capers made made in the south of Spain.

### GREEN OLIVES

#### Create special moments

Unleash your inner inspiration. Dare to create a unique flavor... In Spain we know what the best ingredients are: good company, imagination and the best olives.



### REDUCED SODIUM

#### Create healthy habits

Listen to your body with GOYA® Reduced Sodium Olives and Capers. Make your dishes an experience for your palate and your well-being!



### BLACK OLIVES

#### Create something fun

Make it healthy. Make it natural and, above all, make it fun. The true power of GOYA® Black Olives is to make children's meals surprisingly flavorful and fun.



### OLIVES WITH SPECIAL FILLINGS

#### Create amazing flavors

Originality and surprise are in the mix. Dare to give your meals and snacks a touch of something different with our olives stuffed with blue cheese paste, minced hot peppers or minced anchovies, among others. Produced in Spain, where mixing is a genuine form of art.



### CAPERS

#### Create divine flavors

Make each meal a taste of the divine. GOYA® Capers are the best ingredient to enhance the flavor of your dishes and take them to the next level!



**GO**  
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