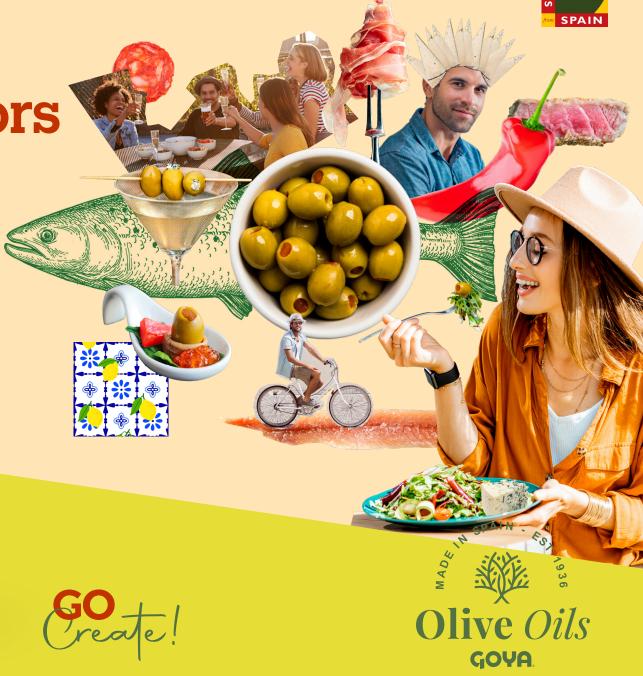
Amazing Flavors

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.











CONTAINER
EASY-OPEN
CANS

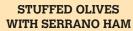


GOYA® Olives with Special Fillings combine the incomparable flavor of our Manzanilla olives with a special filling made from the best raw ingredients to ensure the highest quality.

The base of our GOYA® Olives with Special Fillings is the stuffing that we make from the best chopped raw ingredients. That's why our olives with special fillings retain the texture and flavor of our traditional olives perfectly balanced with eight different flavors of filling: Serrano ham, spicy chorizo, Manchego cheese paste, minced anchovies, minced smoked salmon, minced tuna. minced hot peppers and blue cheese paste.

Olives with Special Fillings

Ideal for a guick snack that's full of flavor, thanks to the excellent combination of the best Spanish olives of the Manzanilla variety with the most exquisite stuffings. You can also add them to your dishes for an original and distinctive touch of something different.





STUFFED OLIVES WITH SPICY CHORIZO



STUFFED OLIVES

WITH MANCHEGO

CHEESE PASTE

STUFFED OLIVES WITH MINCED ANCHOVIES



STUFFED OLIVES WITH MINCED TUNA





Select spanish olives stuffed with



STUFFED OLIVES WITH MINCED HOT PEPPERS



STUFFED OLIVES WITH **BLUE CHEESE PASTE**

select spanish olives stuffed with











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?



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.

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.



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!









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