



Beneoliva
ACEITES DE OLIVA VIRGEN EXTRA

www.beneoliva.es

We are PRODUCERS

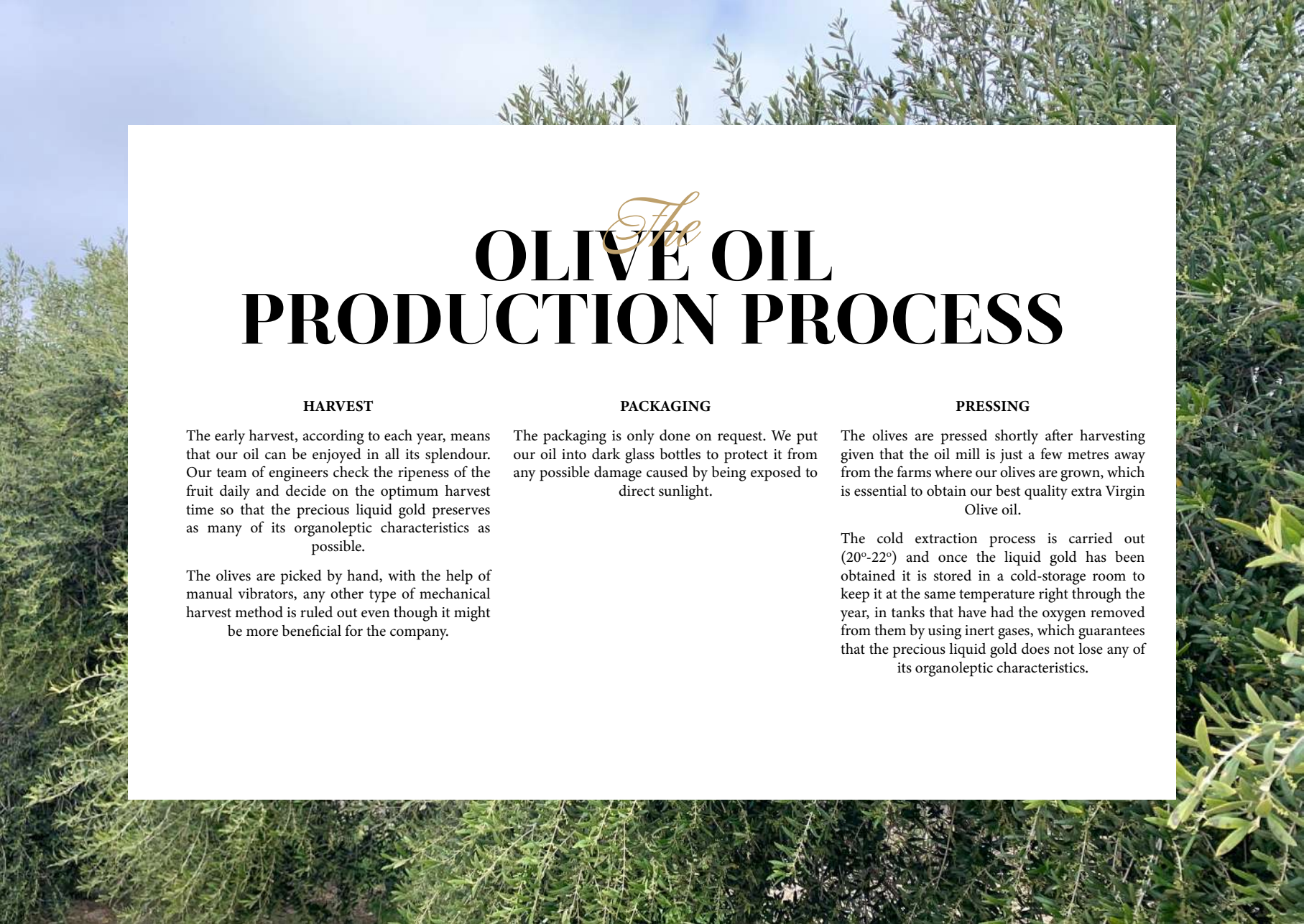
Beneoliva is a family business located in the southeast of Spain just 15 minutes from the Mediterranean Sea and in the heart of Vega Baja near by river Segura.

At Beneoliva we always say that perhaps we do not produce the best olive oils in the world, but we are sure that they are different because of the location of our olive trees and mill surrounded by orchards of citrus, (orange and lemon trees), and during pollination actively of bees give us a unique test in the final flavour of our oils.



All this together with the early harvest (end of September), the cold extraction in our own oil mill and the preservation of our oils in tanks with a protective atmosphere where they are stored until packaging upon orders to preserve their maximum organoleptic characteristics, which make us "different", as we mentioned previously.



The background of the entire page is a lush green olive grove with trees and branches visible against a clear blue sky. The text is centered on a white rectangular area.

The OLIVE OIL PRODUCTION PROCESS

HARVEST

The early harvest, according to each year, means that our oil can be enjoyed in all its splendour. Our team of engineers check the ripeness of the fruit daily and decide on the optimum harvest time so that the precious liquid gold preserves as many of its organoleptic characteristics as possible.

The olives are picked by hand, with the help of manual vibrators, any other type of mechanical harvest method is ruled out even though it might be more beneficial for the company.

PACKAGING

The packaging is only done on request. We put our oil into dark glass bottles to protect it from any possible damage caused by being exposed to direct sunlight.

PRESSING

The olives are pressed shortly after harvesting given that the oil mill is just a few metres away from the farms where our olives are grown, which is essential to obtain our best quality extra Virgin Olive oil.

The cold extraction process is carried out (20°-22°) and once the liquid gold has been obtained it is stored in a cold-storage room to keep it at the same temperature right through the year, in tanks that have had the oxygen removed from them by using inert gases, which guarantees that the precious liquid gold does not lose any of its organoleptic characteristics.



LUXURY *The* 1573



This extra virgin olive oil blends several varieties of olives, such as Arbequina Verde and Arbequina Madura, with some local varieties: Alfafarena, Blanqueta and Manzanilla.

Crafted and designed exclusively for the family who owns and operates Señorío de Jaime Rosell, this is therefore a limited and numbered set of bottles which we now wish to share with our most distinguished customers.

UNIQUE AND EXCLUSIVE PACKAGING

This packaging is UNIQUE and EXCLUSIVE for this bottle of oil.

This bottle has been made by hand, by UNIQUE people belonging to FUNDACIÓN DEFORA, people with mental disabilities.

They have been able to make a highest level of packaging with their creativity and hard work, unique and exclusive for our most special oil "Señorio de Jaime Rosell 1573".

All the packaging work has been carried out from beginning to end in an artisanal way, increasing its value in each step and contributing a little of all of them in each box of Señorío de Jaime Rosell 1573.

PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
RESERVA FAMILIAR 1573 500ML AOVE	Ref. 0917	500 ml	Glass	3 units	60 boxes

*Señorio de
Jaime Rosell*

The CAPRI TOPACIO 1573



The result of combining different varieties of olives such as the Arbequina Verde, Arbequina Madura and local varieties of the area: Alfafarena, Blanqueta and Manzanilla. Designed and produced solely and exclusively for the private consumption of the family that owns and produces Señorío de Jaime Rosell. It is therefore a very exclusive series of bottles that we would now like to share with our most distinguished customers.

*Señorio de
Jaime Rosell*

PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
CAPRI TOPACIO	Ref. 0859	500 ml	Glass	9 units	60 boxes

The RESERVA FAMILIAR

This extra virgin olive oil blends several varieties of olives, such as Arbequina Verde and Arbequina Madura, with some local varieties: Alfarenca, Blanqueta and Manzanilla.

Crafted and designed exclusively for the family who owns and operates Señorío de Jaime Rosell, it is a unique set of bottles which we now wish to share with our most distinguished customers.

*Señorio de
Jaime Rosell*



PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
SJR RESERVA FAMILIAR (EV00)	Ref. 0870	500 ml	Glass	6 units	125 boxes

The 1ST DAY OF HARVEST

The limited edition of our Picual variety picked on the first day of harvest when the olives are still at their green ripe stage. This very early harvest and production at the beginning of October, together with hardly any filtration, makes it a completely different oil that is incomparable to any other type of olive oil in terms of flavour, aroma and texture.



*Señorio de
Jaime Rosell*

PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
FIRST DAY OF HARVEST	Ref. 1054	500 ml	Glass	9 units	60 boxes

The SUMMUM

This oil is made from early-picked arbequina olives. This early harvesting entailing a very low production, compensated by an outstanding quality.

Its freshly cut grass taste and aroma stand out. This oil has a very distinct character suited for refined p.

TASTING NOTES

Premium extra virgin olive oil, solid yellow with green hues, enduring and intense, medium density. Intensely fruity, with notes reminiscent of ripe bananas, apples and nuts, with a complex bouquet of rich nuances of greens, cut grass and barks and balsamic notes of aromatic plants, rushes, green walnut and citrus fruits.

Its taste of fresh ripe and green fruit juice is sweet in the mouth, not very bitter and slightly pungent. Smooth and somewhat consistent, long and entertaining thanks to the medium density aftertaste of green and ripe fruit, which lingers on the palate, together with a slight sensation of pungency, vaguely reinforced by faint and delayed piquant notes.



PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
SJR SUMMUM (EVOO)	Ref. 0701	500 ml	Glass	6 units	125 boxes

*Señorio de
Jaime Rosell*





The CAPRI MAXIMUM & TRUFA PREMIUM

Our Señorío de Jaime Rosell Capri Maximum, is an oil which obtained from Arbequina variety olives. This oil characterized by its collection, when the fruit has its optimum ripeness point and at the moment when our technicians observe olives are 33% green colour, 33% are rosy colour and 33% black colour which gives us an unmistakable flavour, texture and colour.

For its elaboration, any mechanical collection method is discarded. After manually collection of olives, it transferred to our oil mill immediately and simultaneously, where its precious oil is extracted at low temperature and stored in a tanks with an inert atmosphere in a cold room and oil will wait for your packaging, thus we ensure quality of Señorío de Jaime Rosell Extra Virgin Olive Oil

This Señorío de Jaime Rosell Capri Maximum is presented in a Special and Limited Edition

In addition, we also present our Truffle flavoured Señorío de Jaime Rosell, is the result of adding highest quality Black truffle slices exclusively from the forests of the Iberian Peninsula in a completely artisanal way.

PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
CAPRI MÁXIMUM	Ref. 0713	500 ml	Glass	9 units	60 boxes
TRUFA PREMIUM	Ref. 0971	500 ml	Glass	6 units	125 boxes



*Señorio de
Jaime Rosell*



*Señorio de
Jaime Rosell*

The MAXIMUM

This oil is made from arbequina olives picked at the peak of their ripeness, resulting in a unique and distinctive aroma, texture, color and taste. No mechanical equipment is used for the harvest, olives are picked manually and transported immediately to our mill where our precious oil, once it has been extracted at low temperature, is kept in cold stores and tanks with inert atm osphere until the bottling.

TASTING NOTES

Golden yellow color with green hues. Intensely fruity due to the prevailing aromas of apple and ripe bananas with others greens, citrus fruits and balsamic notes of nuts, aromatic herbs and artichoke. It is sweet in the mouth, with light and lasting bitter and piquant notes. Easy, smooth and light on the palate.

PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
SJR MÁXIMUM 750 ml (EVOO)	Ref. 0703	750 ml	Glass	6 units	125 boxes
SJR MÁXIMUM 500 ml (EVOO)	Ref. 0702	500 ml	Glass	6 units	125 boxes
SJR MÁXIMUM 250 ml (EVOO)	Ref. 0738	250 ml	Glass	24 units	60 boxes



*Señorio de
Jaime Rosell*



The BALSAMIC VINEGAR OF MODENA

Made from concentrated grape juice, white wine vinegar and caramel E-150d, with a 6% acidity and Protected Geographical Indication, guaranteed by the Italian Ministerio delle Politiche Agricole Alimentari e Forestali.

PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
BALSAMIC VINEGAR OF MODENA	Ref. 0710	250 ml	Glass	24 units	60 boxes
BALSAMIC VINEGAR OF MODENA	Ref. 0710	250 ml	Glass	6 units	294 boxes

The CERAMIC

CERAMIC ARBEQUINA
500ML Ref. 0851



CERAMIC PICUAL
500ML Ref. 0853



CERAMIC HOJIBLANCA
500ML Ref. 0852



CERAMIC BENEOLIVE
500ML Ref. 0850



*Señorio de
Jaime Rosell*

BeneOlive

ARBEQUINA

The Arbequina is a soft, sweet and light variety with a delicate texture. Thanks to its softness and lightness, the EVOO (Extra Virgin Olive Oil) Arbequina, is recommended for fresh and cooked vegetables, steamed fish, delicate dishes, sauces and pastries, because it provides flavour but without masking the flavours of other ingredients.

HOJIBLANCA

The Hojiblanca variety of olive oil is mainly distinguished for its versatility; it is one of the most well-balanced varieties in terms of bitterness and sweetness, so it is perfect for anyone who wants to taste the oil but not have it dominate the taste of the other ingredients. It is highly recommendable for raw food and bluefish.

This variety is very rich in Oleic Acid, which is extremely beneficial to reduce the risk of liver and cardiovascular diseases, it also contains a large number of natural antioxidants and it has an excellent composition of fatty acids.

PICUAL

It is a strong, full-bodied EVOO, with notes of wood, banana and freshly-cut grass. It has a slightly bitter, spicy taste and its aroma is reminiscent of fruit and herbs. This EVOO withstands high temperatures, so it is perfect for fried chicken, vegetables or fish.

BENEOLIVE

Our BeneOlive is the result of combining soft and sweet oil like the Arbequina with strong, powerful and slightly spicy oil like the Picual. It is ideal to use with raw food and it can also be used in cooking to provide dishes with a very distinct taste.



The CERAMIC RED LINE

It is a cold extracted Premium extra virgin olive oil from the early harvested Arbequina variety that is presented in a ceramic bottle. This bottle completely made and painted by hand, with an added flow controlling cap that will allow us to reuse the container.

The Arbequina is a soft, sweet and light variety with a delicate texture. Thanks to its softness and lightness, the EVOO (Extra Virgin Olive Oil) Arbequina, is recommended for fresh and cooked vegetables, steamed fish, delicate dishes, sauces and pastries, because it provides flavour but without masking the flavours of other ingredients.



CERAMIC RED LINE
500ML

BeneOlive





The BENEOLIVE

This Extra Virgin Olive Oil is a blend of Arbequina and Picual varieties. It is a high-quality oil for daily use at home or in restaurants which do not want to miss out on the value of our oils.

Enjoy its taste in salads and also in more elaborate dishes.

TASTING NOTES

Extra Virgin Olive Oil with a mature fruitiness of almond, apple and banana tinged with fig tree and green leaf. Its entrance is sweet, followed by slight bitterness, and ending on a soft and short-lasting piquancy. Smooth.

BeneOlive

PRODUCT	REFERENCE	CAPACITY	PACKAGING	UNITS/BOX	BOXES/PALLET
BENEOLIVE 750 ml	Ref. 0732	750 ml	Glass	6 or 12 Bottles	125 or 65 boxes
BENEOLIVE 500 ml	Ref. 0734	500 ml	Glass	6 or 18 Bottles	125 or 60 boxes
BENEOLIVE 250 ml	Ref. 0733	250 ml	Glass	24 Bottles	60 boxes
BENEOLIVE PET 1 L	Ref. 0735	1000 ml	PET	12 Bottles	60 boxes
BENEOLIVE PET 5 L	Ref. 0731	5000 ml	PET	3 five liter bottles	60 boxes



BENEOLIVE
1L Ref. 0735



BENEOLIVE
5L Ref. 0731



BENEOLIVE
750ML Ref. 0732



BENEOLIVE
500ML Ref. 0734



BENEOLIVE
250ML Ref. 0733



COMBO METÁLICO
BENEOLIVE
250ML Ref. 0147



The BENEOLIVE 100% MEDITERRANEAN

This oil is made from environment- friendly organic certified crops, where pest control is carried out with natural means, without disrupting the ecosystem.

A genuine pleasure for the sense.

ARBEQUINA

The Arbequina is a soft, sweet and light variety with a delicate texture. Thanks to its softness and lightness, the EVOO (Extra Virgin Olive Oil) Arbequina, is recommended for fresh and cooked vegetables, steamed fish, delicate dishes, sauces and pastries, because it provides flavour but without masking the flavours of other ingredients.

PICUAL

It is a strong, full-bodied EVOO, with notes of wood, banana and freshly-cut grass. It has a slightly bitter, spicy taste and its aroma is reminiscent of fruit and herbs. This EVOO withstands high temperatures, so it is perfect for fried chicken, vegetables or fish.

100% MEDITERRANEAN

The Extra Virgin Olive Oil 100% Mediterranean ORGANIC is the result of combining several kinds of olives, and all olives are from organic certified cultivation.

For its elaboration, any mechanical method of olives collection is discarded, it is collected manually and transferred to the oil mill, where the oil is extracted at low temperature and oil kept in tanks with an inert atmosphere. Our Organic Extra Virgin olive oil is certified by the Committee of Ecological Agriculture of the Valencia Community (COMITÉ D'AGRICULTURA ECOLÒGICA DE LA COMUNITAT VALENCIANA)



**BENEOLIVE 100%
MEDITERRANEAN
AREBUINA
500ML**



**BENEOLIVE 100%
MEDITERRANEAN
PICUAL
500ML**



**ORGANIC 100%
MEDITERRANEAN
500ML Ref. 1017**



BeneOlive

The **BENEOLIVE** *flavored olive oils*



**BENEOLIVE EXTRA
VIRGIN WHITE
TRUFFLE FLAVOR
250ML Ref.1044**



**BENEOLIVE EXTRA
VIRGIN TRUFFLE
FLAVOR
250ML Ref.0923**



**BENEOLIVE EXTRA
VIRGIN BASIL
FLAVOR
250ML Ref.0925**



**BENEOLIVE EXTRA
VIRGIN GARLIC
FLAVOR
250ML Ref.0928**



**BENEOLIVE EXTRA
VIRGIN LEMON
FLAVOR
250ML Ref.0929**



**BENEOLIVE EXTRA
VIRGIN RED CHILI
FLAVOR
250ML Ref.0924**



**BENEOLIVE EXTRA
VIRGIN SMOKED
FLAVOR
250ML Ref.0946**

The HOSPITALITY INDUSTRY SPECIAL

After grinding the olives, approximately 20% of the juice that is extracted is turned into one of the three varieties of olive oil. The remaining 80% is what is known as orujo, the wet solid waste or alpeorujo, which is made up of water, olive skin, olive pulp and olive stones. The orujo wet solid waste or the alpeorujo is turned into olive pomace oil through an extraction process, refining and finally it is blended or mixed with a fraction of virgin or extra virgin olive oil.

PROPERTIES

- It improves the circulation, the blood flow and it prevents discomfort when walking according to a study carried out by the Centro de Investigación Biomédica (CIBERObn) (Biomedical Research Network Center- Physiopathology of Obesity and Nutrition).
- It reduces cholesterol levels thanks to its monounsaturated fatty acid content.
 - It has antioxidant and anti-inflammatory properties.
 - It improves blood sugar levels, so it is suitable for diabetics.
- It is good for high blood pressure, it stimulates the digestive system, it favours the gallbladder functions and it can be used as a cosmetic because it hydrates, nourishes, smoothes and softens skin.

IDEAL FOR COOKING

Oils obtained from the olive fruit exclusively by mechanical means or other physical procedures applied under conditions that exclude any alteration of the product, and that have not undergone any other treatment other than washing, decanting, centrifuging or filtering, excluding the oils obtained with the use of solvents or chemical or biochemical adjuvants. Virgin olive oil that has a maximum free acidity, expressed in oleic acid, of 2g per 100 g



OLIVE POMACE OIL
1L Ref. 0760

OLIVE POMACE OIL
5L Ref. 0818

VIRGIN OLIVE OIL
5L Ref. 0819





EXTRA VIRGIN OLIVE OIL
1L



EXTRA VIRGIN OLIVE OIL
5L

Full-bodied oil, strong, perfect for cooking at high temperature since it preserves its properties after several frying cycles.

The most noticeable feature of Picual over other varieties is its bitterness and, if the oil is young, also its piquancy. When the oil is the product of an early harvest, its main feature is a range of herbaceous aromas such as olive leaf, grass, fig tree, tomato and tomato plant.

El Almorsiero



OTHER TYPES OF BOTTLES



ANDALUZA BENEOLIVE
500ML



EGIPCIA BLACK
500ML



EGIPCIA WHITE
500ML



GALONE GREEN
1L



GALONE BLACK
1L



**GARDI
500ML**



**PRIMULA BLACK
500ML**



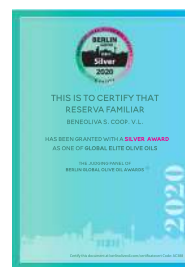
**FRASCA CARMEN
500ML**



**LATA HOJAS
500ML**



**PRIMULA WHITE BENEOLIVE
500ML**





The AWARDS

Beneoliva is committed to achieve excellence and quality throughout the entire manufacturing process of its oils, from the tree to the table.

Our products have been awarded with many of the most prestigious prizes in the oil industry.

Find our products at the finest national and international food markets and restaurants.

The ENVIRONMENT







Beneoliva

ACEITES DE OLIVA VIRGEN EXTRA

Beneoliva - Sdad. Coop. V.L.
Avenida Jacarilla, 7A.
C.P. 03390 Benejúzar (Spain)

Phone: (+34) 965 356 225
beneoliva@beneoliva.es
www.beneoliva.es

