

NATURAL BLACK OLIVE IN OIL

- Are a good source of mono unsaturated and also a natural source of Vitamin E.
- These olives possess anti-bacterial and anti-fungal antioxidants.
- They help stimulate the immune system.
- Most Mediterranean's owe their smooth complexion to consumption of olives, which figure heavily in their diet. Olives aid in maintaining healthy, supple skin due to healthy oils found in it.

PACKING DETAILS

| | |
|---------------|-----------------------------|
| Weight | 10Kg |
| Units/ Case | 10Kg/ Drum |
| Cases/ Pallet | 48 |
| Shelf-life | 12 Months |
| Pack Language | English & Arabic |



NUTRITION FACTS:

| | |
|-----------|---------------|
| Calories | 116 |
| Water | 80% |
| Calcium | 88mg |
| Iron | 6.28mg |
| Magnesium | 4mg |
| Potassium | 8mg |
| Sodium | 735mg |
| Zinc | 0.22mg |
| Copper | 0.25mg |

INGREDIENTS:

| | |
|----------------------|-----------------|
| Black Olive | Soya Oil |
| Salt | Lactic Acid |
| Sodium Metabisulfate | Non-GMO product |

STORAGE AND HANDLING

Can be kept at room temperature in a cool and dry place.

Unopened olives may be stored for as long as 12 months.

Transfer the olives from the opened package along with the brine into a glass or plastic bowl. (Please do not place in a metal container for the brine might react negatively with the metal causing poisoning).

Cover with cling film and then store under refrigerated conditions.