



# Olive and Product Care

## Our Products

Our range of 'Fresh Marinated Olives' and 'Light Brine Olives' have been lovingly prepared at our 'Olive HQ' here in Bristol. We only use naturally produced and non-pasteurized olives from sustainable sources and always use the highest quality ingredients available to produce our unique and tasty marinades.

## Looking After Your Olives

Ambient: 5-18 °C

Chilled : 4-8 °C

### Fresh Marinated Olives

- These olives have a 3 month shelf life from production.
- Storage should be ambient (5-18 °C) and out of direct sunlight.
- Once opened you can display your olives ambient or chilled. To maximize the shelf-life it is advisable to store chilled over night.
- We suggest a display life once opened of up to 14 days. You should monitor the olives and use your own discretion to see when they are not at their best. Olives should be plump, glossy, moist, fresh and appetizing. Not dry, wrinkled, dull and unappealing.
- Olives are a fruit. Green olives will start to darken when exposed to the air by the process of oxidation. Keep your olives well hydrated by turning regularly in the oil and rotate your stock as often as possible, insuring fresh olives are always displayed.

### Ready to Eat – Light Brine (Topped with Oil)

- These olives have a 4 month ambient shelf life from production.
- For displaying follow instructions as for marinated olives as above.
- By Displaying or storing your olives completely submerged in the brine solution, you can obtain 4 months shelf life from the production date. (See best before date on the tub).

### Bulk Olives

- These olives have between 12 and 18 months shelf life from production. Check date on tin / pail.
- These olives require soaking as they are in heavy brine.

- Tip off half the brine solution and top up with fresh water.
- Leave to soak over-night.
- Take out the required amount of olives and rinse with fresh water.
- Coat with a little oil. (we recommend Extra Virgin Olive Oil or our own Cold Pressed Sunflower and Extra Virgin Olive Oil blend).
- Add any herbs, spices and dressing as desired (there are recipe ideas on our website, keep it as simple as you like or get creative!)
- The olives remaining in the tin / pail will keep in the diluted brine solution for 3 – 4 months.
- Once on display treat as marinated.

## Oils and Vinegars

Oils and vinegars should be kept ambient and out of direct sun-light. They will be dated with a best before.

## Anti-Pasti Products

We have a great range of antipasti products available most of which can be stored ambient whilst un opened, some require chilled storage. It is advisable to display and store all products chilled once opened.

## Products in oil

These products will have an optimum display life once opened of approx 5 days. if kept in optimum conditions (in a fridge with oil covering them) they could last longer, 10 days or so. As with all food handling and displaying you have to use your own discretion and experience in order to maintain safe practices and appealing presentation.

## Special Instructions

- **Vine Leaves** – Once opened, rinse carefully to get rid of any starch. Marinade with oil and / or lemon juice. You can also add herbs and garlic as you wish. Vine leaves should be displayed and stored chilled and have an optimum shelf life of 5 days.
- **Anchovies** and **Banderilles** should be kept chilled at all times. Once opened they have a shelf life of up to 14 days.
- All **cheese** products should be kept chilled once opened. Soft cheese can last up to 5 days approx i.e feta stuffed peppers, coating in the oil will help to preserve. Hard cheeses will last much longer and it will be visible when these become past their best.
- **Feta** stored in the brine chilled will have a shelf life as dated.
- **Pesto** and **saucers** should be kept chilled once opened with a small layer of oil on the top to stop any oxidization. In this condition they have a shelf life of up to 8 weeks.

These are our guidelines and if used alongside food and hygiene regulations and some common sense, will help you to get the best out of your products.

For any more advice or to place an order please call one of the team on [01179 547480](tel:01179547480).

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