

CATALOGUE 2026





BRAND PRESENTATION

FLAVORIM – Extra Virgin Olive Oil from Spain

FLAVORIM OLIVE is a range of carefully selected extra virgin olive oils, inspired by Mediterranean excellence and craftsmanship.

Produced in Spain, our oils are obtained from olives harvested at optimal ripeness, then pressed exclusively by mechanical processes at low temperature (first cold extraction).

This traditional production method preserves the oil's natural aromatic profile, its characteristic golden-yellow color, and its essential nutritional qualities, without any chemical treatment.

FLAVORIM oils are bottled at origin, ensuring optimal freshness, consistent purity, and full traceability, from the orchard to the final product.





FLAVORIM – B2B OFFER

We offer elegant and functional packaging, suitable for both retail and catering professionals:

500 ml – Glass Bottle

Ideal for household use, gourmet shelves and gift boxes.

1 L – Glass Bottle

Preferred by chefs and food service professionals for its capacity and refined design.

5 L – PET Bottle

Economical and robust format, adapted to professional kitchens and large-volume users.

Back label available in multiple languages.

Our olive oil is a superior extra virgin quality, obtained directly from olives by mechanical means only.

Acidity: $\leq 0.8\%$

Smoking point: approx. 160°C

Storage advice: Store in a cool, dry place away from light.

Country of origin: Spain

Production & expiry date: Printed on packaging

All bottles include:

EAN bar code, batch number, expiry date, and European recycling symbol (70GL).

Packaging: Clean, professional and compliant with EU and international standards.

Global Distribution

We ship directly from Spain to a broad international network: Western and Eastern Europe, Middle East, North America, Asia, and beyond.

Our logistics partners ensure efficient, secure and traceable deliveries tailored to professional needs.



TECHNICAL DATA SHEET

EXTRA VIRGIN OLIVE OIL

Item Details

Trade Name: FLAVORIM – Extra Virgin Olive Oil

Origin: Spain

Extraction Method: Cold mechanical extraction ($\leq 27^{\circ}\text{C}$)

Ingredient: 100% extra virgin olive oil, no additives.

Color: Natural deep golden yellow to an intense green hue, depending on the range (Standard, Select, Limited Edition, organic).

Organoleptic Profile: Light to medium fruitiness, depending on the range (Standard, Select, Limited Edition, organic). Balanced flavor, mild or intense aftertaste depending on batch.

Physico-chemical characteristics (max)

Acidity $\leq 0.8\%$

Peroxides $\leq 20 \text{ mEq O}_2/\text{kg}$

K232 ≤ 2.50

K270 ≤ 0.22

$\Delta K \leq 0.01$

Waxes $\leq 150 \text{ mg/kg}$

Ethyl esters $\leq 35 \text{ mg/kg}$

MOAH $< 2 \text{ mg/kg}$

Nutritional values (per 100 g)

Energy: 900 kcal (3700 kJ)

Fat: 100 g

- Saturated: 14 g

- Monounsaturated: 78 g

- Polyunsaturated: 8 g

Carbohydrates / Sugars / Proteins / Salt: 0 g.



TECHNICAL DATA SHEET

EXTRA VIRGIN OLIVE OIL

Storage Conditions

Store between 15°C and 20°C, away from air and light

Shelf Life

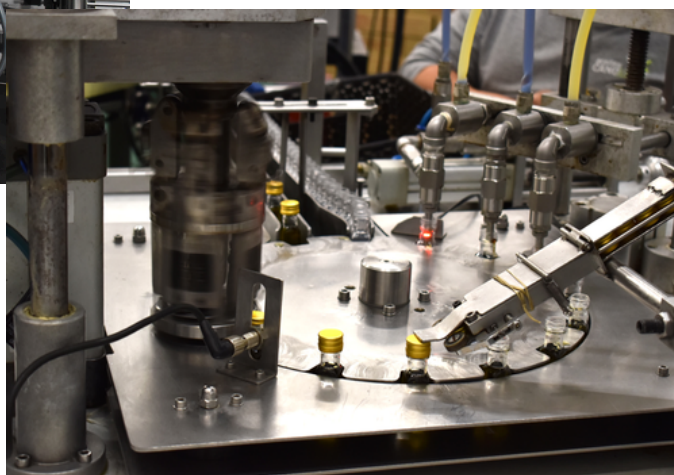
- 24 months (filtered)
- 12 months (unfiltered)

Available Formats

- Glass bottles: 500 ml, 1 L
- PET bottles: 5 L
- Bulk: Flexitank, IBC, Jerrycan

Certifications

- IFS (International Featured Standards) 
- Conformité UE (règlementation européenne)
- BRCGS – Food Safety Certificated 





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TASTING NOTES



FLAVORIM – Extra Virgin Olive Oil – Standard

This extra virgin olive oil presents a deep golden yellow color, reflecting its mature olive origins and refined character. It offers a smooth, lightly fruity profile, with gentle bitterness and a mild finish. Balanced and versatile, it's ideal for everyday use in both retail and food service.



FLAVORIM – Extra Virgin Olive Oil – Select

This superior-grade extra virgin olive oil presents a light yellow-green hue, highlighting its clarity and refinement. It delivers a clean, precise olive flavor, free of bitterness, with gentle fruity notes and a soft acidic finish. Ideal for premium retail positioning and everyday culinary use.



FLAVORIM – Extra virgin olive oil - Organic (Limited Edition)

This organic extra virgin olive oil reveals a fresh and balanced green olive taste, with sweet vegetal notes and a slight spicy finish. Its delicate and harmonious profile makes it an ideal oil for raw uses, seasonings and refined culinary applications.



FLAVORIM – Extra virgin olive oil - Limited Edition

This premium extra virgin olive oil offers an intense olive flavor, a controlled bitterness and a long and persistent finish. From an early harvest, it presents a marked aromatic profile, rich in character, with a color evolving towards green shades. Ideal for raw uses and high-end culinary applications.



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PRODUCT RANGE

FLAVORIM

EXTRA VIRGIN OLIVE OIL

STANDARD

500 ML DARK GLASS BOTTLE



GTN: 8588009741381

Multilingue – Languages available:

- Slovak- German - French - English - Arabic

PACKAGING :

- 12 BOTTLES PER CASE
- CASES PER PALLET: 90 CASES
- TOTAL PER PALLET: 1080 BOTTLES
- GROSS WEIGHT PER PALLET: 950 KG



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PRODUCT RANGE

FLAVORIM

EXTRA VIRGIN OLIVE OIL

STANDARD

1000 ML DARK GLASS BOTTLE



GTN: 8588009741398

Multilingue – Languages available:

- Slovak- German - French - English - Arabic

PACKAGING :

- 6 BOTTLES PER CASE
- CASES PER PALLET: 125 CASES
- TOTAL PER PALLET: 750 BOTTLES
- GROSS WEIGHT PER PALLET: 950 KG



FLAVORIM

PRODUCT RANGE



GTN: 8588009741541

Multilingue – Languages available:

- Slovak- German - French - English - Arabic

PACKAGING :

- 12 BOTTLES PER CASE
- CASES PER PALLET: 90 CASES
- TOTAL PER PALLET: 1080 BOTTLES
- GROSS WEIGHT PER PALLET: 950 KG



FLAVORIM

PRODUCT RANGE

FLAVORIM

EXTRA VIRGIN OLIVE OIL

SELECT

1000 ML DARK GLASS BOTTLE



GTN: 8588009741558

Multilingue – Languages available:

- Slovak- German - French - English - Arabic

PACKAGING :

- 6 BOTTLES PER CASE
- CASES PER PALLET: 125 CASES
- TOTAL PER PALLET: 750 BOTTLES
- GROSS WEIGHT PER PALLET: 950 KG



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PRODUCT RANGE

LIMITED EDITION – SMALL BATCH PRODUCTION

FLAVORIM

ORGANIC EXTRA VIRGIN OLIVE OIL

Limited Edition – Small Batch Production

500 ML PORCELAIN BOTTLE



GTN: 8588009741565

Multilingue – Languages available:

- Slovak- German - French - English - Arabic

PACKAGING :

- 12 BOTTLES PER CASE
- CASES PER PALLET: 90 CASES
- TOTAL PER PALLET: 1080 BOTTLES
- GROSS WEIGHT PER PALLET: 950 KG



FLAVORIM

PRODUCT RANGE

LIMITED EDITION – SMALL BATCH PRODUCTION

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EXTRA VIRGIN OLIVE OIL

Limited Edition – Small Batch Production

LIMITED EDITION

500 ML GLASS BOTTLE



GTN: 8588009741572

Multilingue – Languages available:

- Slovak- German - French - English - Arabic

PACKAGING :

- 12 BOTTLES PER CASE
- CASES PER PALLET: 90 CASES
- TOTAL PER PALLET: 1080 BOTTLES
- GROSS WEIGHT PER PALLET: 950 KG



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PRODUCT RANGE



**EXTRA VIRGIN OLIVE OIL FLAVORIM STANDARD
5 L PET BOTTLE**

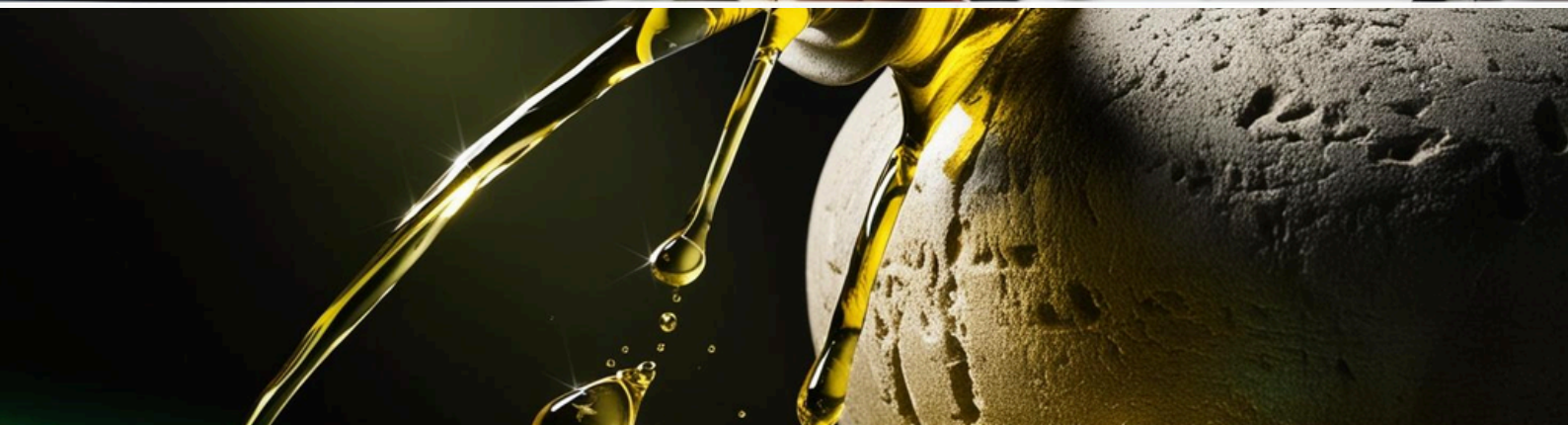
GTN: 8588009741404

Multilingue – Languages available:

- Slovak- German - French - English - Arabic

PACKAGING :

- 3 BOTTLES PER CASE
- CASES PER PALLET: 52 CASES
- TOTAL PER PALLET: 156 BOTTLES
- GROSS WEIGHT PER PALLET: 950 KG



MHTRADS

- Office: Trstinska 10, 917 01, Trnava, Slovakia
- Mail: info@mhtrads.com
- Web: www.mhtrads.com
- Phone: +421 948 230 345