FLAVORIM

Extra Virgin Olive Oil Collection

Exceptional quality at a competitive wholesale price

CATALOGUE

MHTRADS

FLAVORIM

Extra Virgin Olive Oil

BRAND PRESENTATION

FLAVORIM OLIVE is a premium brand of extra virgin olive oil, born of excellence and Mediterranean tradition. Our olives, hand-picked from the sunny orchards of Spain, are processed exclusively by cold mechanical means, without any chemical treatment, to preserve the purity of their taste and all their nutritional qualities. The oil is then bottled at source to guarantee freshness and traceability.

B 2 B OFFER

MHTrads is committed to providing distributors, food industry professionals and supermarkets with consistent quality at competitive prices. Our logistics teams and customer service guarantee seamless international collaboration.
Contact us for a quote: info@mhtrads.com

We offer elegant formats for retail and catering:

- 0.5 l glass bottle - Ideal for home use and gift boxes.
- 1 l glass bottle - Perfect for professional chefs and large-scale consumers.
- 5 L PET – Practical, economical, and made for professional demand.

MULTILINGUAL BACK LABEL: 4 LANGUAGES FOR 5L PACKAGING WITH:
PREMIUM EXTRA VIRGIN OLIVE OIL OBTAINED DIRECTLY FROM OLIVES, ONLY MECHANICAL MEANS. ACIDITY ≤ 0.3%. SMOKING POINT 160 °C.

STORE IN A COOL PLACE AWAY FROM LIGHT. COUNTRY OF ORIGIN: SPAIN.
PRODUCTION DATE/EXPIRY DATE: SEE PACKAGING.

COMPLETE NUTRITIONAL VALUES (0 G SUGARS, SALT,
PROTEIN / 100 G OIL = 822 KCAL)

Best before: June 2027

BAR CODE, BATCH NUMBER, EXPIRY DATE AND RECYCLING SYMBOLS (70GL)
CLEAR, PROFESSIONAL PACKAGING ADAPTED TO EUROPEAN AND INTERNATIONAL MARKETS.

GLOBAL NETWORK
WE SHIP FROM EUROPE TO A WIDE RANGE OF INTERNATIONAL MARKETS, INCLUDING WESTERN AND EASTERN EUROPE, THE MIDDLE EAST, AMERICA AND ASIA, GUARANTEEING EFFICIENT AND SECURE LOGISTICS FOR ALL OUR PARTNERS.

PRODUCT DATA SHEET – FLAVORIM EXTRA VIRGIN OLIVE OIL

BRAND: FLAVORIM
PRODUCT: EXTRA VIRGIN OLIVE OIL
ORIGIN: SPAIN
PACKAGING: CANS OR BOTTLES (DEPENDING ON AVAILABILITY)
SALES CONDITIONS: BY PALLET

CHARACTERISTICS

PRODUCT ADVANTAGES

- EXTRACTION METHOD FIRST COLD PRESSING (< 27 °C)
- ACIDITY 0.24% (AN EXCELLENT STANDARD, GUARANTEEING FRESHNESS AND PURITY).
- NO ADDITIVES OR PRESERVATIVES (100% NATURAL)
- STORAGE STORED IN OPTIMAL CONDITIONS
- RICH IN POLYPHENOLS / ANTIOXIDANTS

HIGH CONTENT

- NO PESTICIDE RESIDUES OR HEAVY METALS DETECTED
- CERTIFICATION AVAILABLE LABORATORY ANALYSIS REPORT PROVIDED
- FRUITY, MILD AND BALANCED TASTE
- CERTIFIED TO EUROPEAN QUALITY STANDARDS

ALL THESE QUALITY CRITERIA ARE VALIDATED BY ANALYSES CARRIED OUT IN A CERTIFIED EUROPEAN REFERENCE LABORATORY.

PLEASE NOTE

THE FREE ACIDITY MEASURED ON THE FIRST BATCH ANALYSED IS 0.24%.
TO ENSURE CONSISTENCY BETWEEN ALL BATCHES FROM THE SAME PRODUCTION, WE INDICATE A MAXIMUM ACIDITY OF 0.3% ON THE LABEL AS A PRECAUTION.
ALL BATCHES COMPLY WITH THE STRICT EUROPEAN UNION STANDARDS FOR EXTRA VIRGIN OLIVE OIL (MAXIMUM 0.8%).

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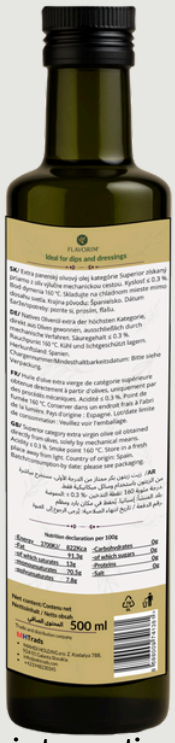
KEY FEATURES OF FLAVORIM OLIVE GLASS PACKAGING

ALL GLASS BOTTLES HAVE THE FOLLOWING CHARACTERISTICS

- HIGH-QUALITY DARK BROWN GLASS FOR OPTIMUM PROTECTION AGAINST UV RAYS
- INTEGRATED DRIP-FREE SPOUT FOR PRECISE AND CLEAN USE
- ELEGANT FLAVORIM OLIVE FRONT AND BACK LABELS IN PREMIUM GOLD, VERY LIGHT GREY, OLIVE GREEN AND BLACK.
- MULTILINGUAL BACK LABEL (5 LANGUAGES FOR GLASS BOTTLES AND 4 LANGUAGES FOR 5L PACKAGING) WITH :
  - PREMIUM EXTRA VIRGIN OLIVE OIL OBTAINED DIRECTLY FROM OLIVES, USING MECHANICAL PROCESSES ONLY. FREE ACIDITY ≤ 0.3 %. SMOKE POINT 160 °C. STORE IN A FRESH PLACE AWAY FROM LIGHT. COUNTRY OF ORIGIN: SPAIN. BATCH/CONSUMPTION-BY DATE: PLEASE SEE PACKAGING.
  - COMPLETE NUTRITIONAL VALUES (0 G SUGARS, SALT, PROTEIN / 100 G OIL = 822 KCAL)
  - BAR CODE, BATCH NUMBER, USE-BY DATE AND RECYCLING SYMBOLS (70GL)
  - CLEAR, PROFESSIONAL PRESENTATION TAILORED TO EUROPEAN AND INTERNATIONAL MARKETS.



NUTRITION FACTS
(per 100 ml)

Nutrient	Amount
Energy	3378 kJ / 822 kcal
Fat	91.3 g
– of which saturates	13.0 g
– monounsaturates	70.5 g
– polyunsaturates	7.8 g
Carbohydrates	0 g
– of which sugars	0 g
Protein	0 g
Salt	0 g

The date and batch number in two options:

- **Directly on the bottle**
- **On the label**

PRODUCT RANGE

500 ML DARK GLASS BOTTLES

GTN: 8588009741381

Multilingue – Languages available:

- Slovak
- German
- French
- English
- Arabic

- PACKAGING : 12 BOTTLES PER CASE
- CASES PER PALLET: 88 CASES
- TOTAL PER PALLET: 1056 BOTTLES
- GROSS WEIGHT PER PALLET: 950 KG

SERVICES & DELIVERY

- EXW, FOB, OR DAP SHIPPING OPTIONS
- DELIVERED ON EURO OR EXPORT FUMIGATED PALLETS
- FULL EXPORT DOCUMENTATION AVAILABLE

PRODUCT RANGE

1 L DARK GLASS BOTTLES

EAN code: 8588009741398

Multilingue – Languages available:

- Slovak
- German
- French
- English
- Arabic

- PACKAGING : 12 BOTTLES PER CASE
- CARTONS PER PALLET: 49 CASES
- TOTAL PER PALLET : 588 BOTTLES
- GROSS WEIGHT : 950 KG

SERVICES & DELIVERY

- EXW, FOB, OR DAP SHIPPING OPTIONS
- DELIVERED ON EURO OR EXPORT FUMIGATED PALLETS
- FULL EXPORT DOCUMENTATION AVAILABLE

PRODUCT RANGE

5 L PET BOTTLE

EAN code: 8588009741404

Multilingue – Languages available:

- Slovak
- Czech
- German
- English

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

SERVICES & DELIVERY

- EXW, FOB, OR DAP SHIPPING OPTIONS
- DELIVERED ON EURO OR EXPORT FUMIGATED PALLETS
- FULL EXPORT DOCUMENTATION AVAILABLE

The Art of Gastronomy Elevated by Extra Virgin Olive Oil

In these scenes of haute cuisine, Michelin-level chefs transform exceptional ingredients into true culinary masterpieces.

A drizzle of olive oil gently caresses delicately poached shrimp, adding fruity notes and an irresistible glossy finish.

A silky spoonful of oil glazes a refined dessert, balancing sweetness with a delicate herbal touch.

A perfectly seared salmon fillet rests on a bed of colorful vegetables, its juicy flesh enhanced by a drizzle of olive oil that reveals the full richness of Mediterranean flavors.

Unlike neutral vegetable oils, which merely add fat, extra virgin olive oil acts as a true culinary ingredient: it enriches textures, amplifies natural aromas, and gives every bite a unique identity.

Each drop is a signature — a golden shine, aromatic depth, and a touch of health and nobility that elevates every dish to perfection.

HEART-FRIENDLY CHOICE
Rich in Antioxidants

A drizzle of olive oil makes the difference

Bread with Olive Oil
A classic Mediterranean delight

Pizza with Olive Oil
A rustic Italian treat

OLIVE OIL'S ADDED VALUES IN COOKING

- Nobel and Naturel
- Enhances flavors
- Versatile culinary ingredient
- Best for health

EXTRA VIRGIN OLIVE OIL – LIQUID GOLD FOR HEALTH AND TASTE

More than just an oil, extra virgin olive oil is a true elixir of life, a symbol of balance and well-being for thousands of years. Made from carefully harvested and cold-pressed olives, it retains all its nutritional richness and natural aromas.

A treasure for your health

Rich in monounsaturated fatty acids (omega-9) and antioxidant polyphenols, extra virgin olive oil protects the heart, regulates cholesterol, reduces inflammation and helps prevent cardiovascular and neurodegenerative diseases. Unlike refined oils or oils rich in omega-6 (sunflower, soybean, etc.), it promotes a healthy metabolic balance and acts as a natural shield against cellular ageing.

A difference you can taste and feel

Where other oils provide only fat, olive oil adds a unique flavour profile: fruity, sometimes herbaceous or slightly peppery notes that transform an ordinary dish into a culinary experience. It enhances the flavour of grilled vegetables, fish, meat, salads and even the most delicate pastries.

A versatile ally in the kitchen

Contrary to popular belief, it supports cooking perfectly thanks to its natural stability and can be used for sautéing, gentle cooking and even light frying, while retaining its nutritional qualities. But it is raw, drizzled over warm bread, roasted vegetables or a fresh salad, that it reveals its true nobility.

Unrivalled added value

Choosing extra virgin olive oil is a lifestyle choice:

- For your health: a daily gesture that nourishes the body and provides long-lasting protection.
- For your palate: an explosion of authentic flavours that evoke the sun and generosity of the Mediterranean.
- For your cooking: a noble ingredient that brings character and refinement to your dishes.

The liquid gold of happiness

Every drop of this oil is a promise: to savour life, take care of yourself and share moments of indulgence, health and joy.

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