



SPAIN'S food manufacturers

A PRESTIGE BOOK

2nd edition





Goya

If it's Goya it has to be good

With a proven track record of over 40 years in the city of Seville, Goya En España is a leading company in olive oil, table olive and caper exports.

From its modern headquarters, located at the heart of the biggest olive and olive oil production centre in the world, Goya En España exports to the five continents.

It all starts in the olive groves where the main ingredient for our delicacies comes from. Our olives are harvested following a great tradition of Mediterranean flavours.

Our respect for age-old wisdom, coupled with the value we place on innovation, can be enjoyed in each of our products. That is why we continue working with the same recipe we used when we opened our first factory in Spain in 1974.

Goya olive oils, have been named "Best buy" by consumer associations, winning several gold medals at international contests, and are endorsed by international quality label institutions such as ChefsBest, Laur Konsument and iQTi.

Consumers rely on our dependability. Part of the Goya family, the largest Hispanic food company in the United States, we believe in excellence. We have achieved our reliability through the dedication of our employees, from the executives to the operators.

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That is why we proudly join the great Goya family in saying the phrase that has long identified us as a company: "If it's Goya... it has to be good!"

Goya En España, S.A.U. was created in 1974 by Antonio Unanue to ensure the best olive and olive oil production and packaging in the world. Our exports volume has placed us among the largest exporters of these products from Spain according to ASEMESA and ASOLIVA.

Everyone wins with Goya: we offer quality at a fair price and we look after the interests of our distributors and take care of our customers. We work closely with them in foreign markets to build our brand and ensure a common growth.

Goya Extra Virgin Olive Oil is prepared with an eye for every detail. Each stage in its production goes through a strict quality control process, including the selection and filtering of Extra Virgin Olive Oil. To ensure its consistency, our professional team tastes over 2000 samples representing lots that come from the finest stock of our Spanish suppliers. Of these, they select fewer than 100 lots that eventually become the unique "coupage" from which Goya's Extra Virgin Olive Oil is made. The final product is known for its brilliant colour, and an aroma that transports the consumer to the fields of Andalusia.

In 2016 we will launch our GOYA® Gazpacho, GOYA® Vinegars and GOYA® Organic Extra Virgin Olive Oil, complying with our vocation of bringing Spain flavours to the world.

Founded in: 1974

Productive capacity: 15 million bottles of olive oil in 2015

Number of employees: 27

Export markets: China, Dominican Republic, Ecuador, El Salvador, Honduras, Japan, Nicaragua, Nigeria, Poland, Puerto Rico, Republic of the Congo, United Kingdom, USA, etc.

Products: Goya "Único" Extra Virgin Olive Oil, Goya Extra virgin olive oil, Goya olive oil and Goya light flavour olive oil

Brands: Goya

Certificates: BRC "Grade AA", IFS V6 "Higher level", ISO 9001-2008, HACCP, Kosher, C-TPAT

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From its modern headquarters, located at the heart of the biggest olive and olive oil production centre in the world, Goya En España exports to the five continents.

It all starts in the olive groves where the main ingredient for our delicacies comes from. Our olives are harvested following a great tradition of Mediterranean flavours.

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Goya olives quality is endorsed by international quality label institutions such as ChefsBest, Laur Konsumenta or iQTi.

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Everyone wins with Goya: we offer quality at a fair price and we look after the interests of our distributors and take care of our customers. We work closely with them in foreign markets to build our brand and ensure a common growth.

After they are picked and selected with the greatest care, our Goya olives pass through a process that involves the latest technology in the industry to maintain the original flavour and texture.

Their ingredients exclude any additive except for those naturally produced in the olives pickling preparation. We only bottle the best two varieties, known as Manzanilla and Queen.

We distinguish ourselves within the olive industry for offering both olives and olive oil with a balanced production of around 3 million Kg each under the same brand umbrella, Goya.

In 2016 we will launch our GOYA® Gazpacho, GOYA® Vinegars and GOYA® Organic Extra Virgin Olive Oil, complying with our vocation of bringing Spain flavours to the world.

Founded in: 1974

Productive capacity: 17 million jars of olives in 2015

Number of employees: 27

Export markets: China, Dominican Republic, Ecuador, El Salvador, Honduras, Japan, Nicaragua, Nigeria, Poland, Puerto Rico, Republic of the Congo, United Kingdom, USA, etc.

Products: Our product lines include the varieties of Goya Manzanilla and Queen Olives, black and green table olives and their preparations: plain olives, pitted, sliced, stuffed, reduced sodium, alcaparrado, salad olives, and capers

Brands: Goya

Certificates: BRC "Grade AA", IFS V6 "higher level", ISO 9001-2008, HACCP, Kosher, C-TPAT

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