



# SPAIN'S food manufacturers

A PRESTIGE BOOK

3<sup>rd</sup> edition







## Goya® Olives

If it's Goya...it has to be good!



We only pack the best two varieties, known as Manzanilla and Queen. With a smooth texture on the outside and meaty pulp inside, Goya green olives' exquisite taste will surprise you. The rigorous specifications that we establish here at Goya en España when selecting only top-quality olives, make them the most select olives in existence on the market.

To prevent any damage to the fruit, Goya green olives are hand-picked in the veraison stage, at the beginning of their ripening period (between September and October). The olives cannot be eaten directly from the tree, so they first undergo a treatment to soften their bitterness.

Then, we store them in brine. At that moment, freshly-harvested and rich in sugars, they begin a natural process during which they start to produce oil, giving the olive its authentic flavour. This process is referred to as "Seville Style".

We continue working with the same recipe we used when we opened our first factory in Spain in 1974. Goya olives' quality is endorsed by international quality label institutions such as ChefsBest, Laur Konsumenta or iTQi

Now, they are ready for packaging. Among the different kinds of Goya green olives, we have the Gordal variety, large and heart-shaped, available both pitted and stuffed. The

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smaller Manzanilla variety Goya green olive, characteristic of Sevillian olive groves, is a generous and tasty olive.

Everyone wins with Goya: we offer quality at a fair price to our consumers and we look after the interests of our distributors. 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 preserve the original flavour and texture. Their ingredients exclude any additive except for those naturally produced in the olives pickling preparation.



**Founded in:** 1974

**Productive capacity:** 17 million jars of olives in 2017

**Number of employees:** 27

**Export markets:** Australia, China, Dominican Republic, Ecuador, El Salvador, Honduras, Japan, Korea, 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 with: pimento, jalapeño, hot pepper, tuna fish, anchovies, smoked salmon and blue cheese pastes, reduced sodium olives, alcaparrado, salad olives, and capers

**Brands:** Goya

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

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# Goya® Olive Oils

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 exports of olive oil, table olives and capers.

From its modern headquarters, located in the heart of the biggest olives and olive oil production center in the world, Goya en España exports to the five continents.

It all begins 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, along with the importance we place on innovation, can be enjoyed in each of our products. That is why we still work with the same recipe we used when we opened our first factory in Spain in 1974.

Goya olive oils, have been named by consumer associations as "Best buy", winning several gold medals in international contests, and are also backed by international quality label institutions such as ChefsBest, NAOOA, Laur Konsumenta, iTQi.

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 this

Goya "Único" and Goya "Organics" have been awarded "Extra Virgin Olive Oils of the year 2017" by the EVOO World Ranking. Goya extra virgin olive oils received 16 awards in international competitions







reliability through the dedication of our employees, from the executives to the workers.

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 to our consumers and we look after the interests of our distributors. We work closely with them in foreign markets in order to build our brand and ensure our common growth.

Goya extra virgin olive oil is prepared with an eye for 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 under 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.

We recently launched our Goya gazpacho, Goya vinegars and Goya organic extra virgin olive oil, and in 2017 we also launched Goya olives stuffed with blue cheese, fulfilling our vocation of bringing Spain flavours to the world.



**Founded in:** 1974

**Productive capacity:** Olive oil: 15 Mill. bottles in 2017.  
Vinegars: Product in launching phase. No statistics available.

**Number of employees:** 27

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

**Products:** Goya "Único" extra virgin olive oil, Goya "Organics" extra virgin olive oil, Goya "Robust"/"Fruity" extra virgin olive oil, Goya extra virgin olive oil, Goya olive oil, Goya light flavour olive oil, Goya "Sherry" vinegar al Pedro Ximénez, Goya Sherry vinegar "Reserva" al Pedro Ximénez and Goya "Balsamic" vinegar

**Brands:** Goya

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

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# Goya® Gazpacho

If it's Goya...it has to be good!



This classic and refreshing vegetable juice is made with our Goya "Único" Premium extra virgin olive oil and fresh vegetables grown in Spain

As an ancestral treasure, at Goya we have bottled the essence of the Mediterranean diet, Goya Gazpacho, one of the tastiest recipes of Andalusian cuisine. Its origin dates back various centuries, fruit of the ingenuity of the time, when farmers and shepherds from the fields of the Guadalquivir River Valley, facing harsh summer conditions in southern Spain, had to keep themselves nourished and hydrated.

We use over a kilo (2.2 lbs) of freshly cut vegetables to prepare a litre (0.3 gallons) of Goya Gazpacho. With our consumers and friends in mind, we've reinvented this marvellous, traditional dish without changing its foundation. We've prepared it using only the best ingredients in order to provide you with the finest *gazpacho*. This classic and refreshing vegetable juice is made with fresh vegetables grown in Spain: savoury sun-ripened tomatoes, refreshing cucumbers, delicious peppers, and the unmistakable taste of our garlic, all blended with our magnificent Goya UNICO Extra Virgin Olive Oil - a prized delicacy of world renown -, without forgetting the magic touch of sublime Sherry Vinegar and a pinch of salt.

We receive the best vegetables every day from Andalusian orchards in small boxes which prevent them from deteriorating. We carefully select and choose the vegetables which are then blended at a temperature below 54°F (12°C). A greater sense of dedication during this process allows us







to improve quality, avoid oxidation and thus allow you to enjoy the authentic flavour of Goya Gazpacho. Your taste buds will transport you to the heart of Al-Andalus.

Discover a balanced explosion of flavours in your mouth with Goya Gazpacho: smooth to the palate, highlighting all of its ingredients equally, reddish-orange in colour, gluten free, and suitable for any allergen-free diet. We bring the delightful memory of newly harvested fields and fresh vegetables to your table using pasteurization and the Tetra Prisma® Aseptic system, as a guarantee of food safety and freshness. Your *gazpacho* will have a 12-month shelf life!



**Founded in:** 1974

**Productive capacity:** Product in launching phase. No statistics available.

**Number of employees:** 27

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

**Products:** *Gazpacho*

**Brands:** Goya

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

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