

45 YEARS EXPORTING THE FLAVOR OF THE ANDALUSIAN OLIVE GROVES

GOYA ESPAÑA



View of the Goya España factory in Alcalá de Guadaíra (Seville)

The launch of Goya in Seville in 1974 was a return to its roots for the Unanue family, which at the start of the 20th century emigrated to the United States to realize its American dream

Forty-five years later, Goya España has become a point of reference in processing and packaging Goya olive oils, olives, capers, vinegars and gazpacho for export to five continents.

THE "GOYA ORGANIC" AND "GOYA ÚNICO" PREMIUM OLIVE OILS WILL BE IN THE MAIN NATIONAL GOURMET CHAINS

The company thereby maintains the strategy of internationalisation started by its founder Prudencio Unanue in 1936,

consisting of bringing olive oils and olives to markets and destinations which appreciate the quality of the product and value of the brand.

A reference in Extra Virgin

Classic Extra Virgin Olive Oil, Organics Olive Oil and Unico Olive Oil. In addition to these there are the Puro Olive Oil and the Light Flavor Olive Oil. Each year, the Goya España Quality Department develops new varieties.

The most recent are Robusto/Fruity Extra Virgin Olive Oil and Extra Virgin Olive Oil with Natural Garlic Flavor. On the Spanish market, Goya Único is now available on Amazon Spain, and will soon be joined by Goya Organics. Additionally, Goya España will commercialize olive oils in the main national gourmet chains.

Certified production

The production of Goya España is endorsed by international quality certifications. In 2019 it renewed the British Retail Consortium (BRC version 8 AA) and International Food Standard (IFS version 6.1) certifications, which recognize its food safety system. In IFS version 6.1, Goya España obtained a score of 99.34%. In turn, in the BRC version 8, the most demanding at a global level for hygiene and sanitary conditions, Goya España achieved the highest rating of AA.

The products of Goya España are present in markets such as the United States, Puerto Rico, the Dominican Republic, Australia, Mexico, Brazil, China, Japan, Korea, the Philippines, Poland and Nigeria, among others. Antonio Carrasco, general manager of the firm, highlights the increasing promotion and work on quality which has led Goya olive oils to be placed among the best in the world, as confirmed by the "World's Best Olive Oils" ranking and the "EVOO World Ranking" and the over 100 international awards it has won to date. Antonio Carrasco confirms Goya's commitment to continuing packaging and exporting its olive oils and olives to the United States, despite the tariff policy imposed by the government of Donald Trump. "We will continue packaging Spanish olive oil and olives despite the 25% tariff, as I trust in our consumers and their recognition of the origin and quality of our products."



Family vocation

As Antonio Carrasco indicates, "At Goya España, everyone gives the best to what they are passionate about, which contributes so much to the personal development of the employee and the growth of the company."



Quality Certifications

Natalia Sánchez, Candela Ruiz and Marta Sánchez, technicians of the Goya España quality department, with the manager of this department, Antonio Martín, and the general manager of Goya España, Antonio Carrasco, with the BRC V8 AA and IFS 6.1. certifications.



El sabor que conquista a los paladares más expertos

GOYA.
Extra Virgin Olive Oils



Los aceites de oliva vírgenes extra GOYA®, entre los más premiados del mundo.

Nuestros aceites de oliva vírgenes tienen en su palmarés más de 100 premios internacionales.

Gracias a estos reconocimientos, los rankings "World's Best Olive Oils" y "EVOO World Ranking", sitúan a nuestros aceites en sus primeras posiciones, destacando su aroma y sabor.

Prensados en frío en Andalucía, los aceites de oliva vírgenes extra Goya mantienen en todo momento la calidad de su origen y tradición española.



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¡Si es GOYA ...tiene que ser bueno!