



Trading and Serving around the World

Culmination Consulting GmbH

OLIVE OIL





Olive Oil Sellers

Culmination Consulting GmbH has a long experience in selling olive oils. Our company has been doing business in Asia and America. We choose the best fruit from our olives groves to produce our oils; we follow ancient traditions to make oil through selecting the highest quality olives perform our selected juices.

Our company sells best quality of extra virgin olive oils that join the perfect conjunction between know-how in the manufacturing of them and its demonstrated experience at international markets. Culmination Consulting GmbH always has the solution. Undoubtedly, we are your perfect partner if you pretend to import the greatest Spanish oil quality. Our main target as Culmination consulting GmbH is to commercialize and stimulate our olives oils in order to contribute to the good image of Spanish food at international markets.

Design Your Own Label

We also give to our all clients an option to commercialize their own brand and make own design label. These are the personalized labels we have done for our clients:

Our brands: oliva nobile, oliva mira, oliva pulchra

Olive Oil Production

The origin of our olive oils comes from special olives groves.

At the exact moment of maturation of fruit, our special compilation process select the best fruits of our trees begins

This is the start of production of our oils, through procedures of pressing in cold by unique mechanical methods with the most modern machinery controlled by our qualified team.



Extra Virgin Olive Oil

The oil is obtained naturally and only by cold physical process for not to prejudice the natural qualities and preserve aromas. Then the product is subjected to rigorous analysis to confirm the Extra Virgin quality product.

The process begins with a selection and cleaning of fruit at the moment of arrival at the oil press. Once the olive is cleaned, it follows a meticulous process of milling, mixing, centrifuging and decanting with the most advanced technologies.

The oil comes exclusively from olives Cornicabra and Picula variety, are selected and harvested at optimum maturity time and milled in the same day. Their extra virgin quality is due to the strict quality controls during the whole process.

Variety: 50% Picual and 50% Cornicabra

Fruity and strong flavour from Southern Spain Area

Max Acidity: 0.4 – 0.7 , Suitable for cooking all types of food, for frying and direct consumption

PACKAGES

Hard Pet Bottles

Example 1:



Example 2:



Bottles model: Transparent colour

Brands: oliva nobile, oliva mira, oliva pulchra

Option: Private labels and own brand design

BOXES			CONTAINER 20'	
Volumes	Unit (per box)	Gross Weight (kg)	Boxes / 20'	Gross Weight (kg)
3 L	4	12	450	15000

We can offer other product packaging labels and designs as our clients wish.

Soft Pet Bottles

Example 1:



Example 2:



Bottles model: Transparent colour

Brand: oliva mira, oliva pulchra, oliva nobile

Option: Private labels and own brand design

BOXES			CONTAINER 20'	
Volumes	Unit (per box)	Gross Weight (kg)	Boxes / 20'	Gross Weight (kg)
3 L	4	12	450	15000

We can offer other product packaging labels and designs as our clients wish.



Thank you



Schottenring 16/2, A-1010 Vienna AUSTRIA

☎ +43/ 1 9974107

info@culminationgroup.com

www.culminationgroup.com

www.culminationgroup.com