

Alianza offers a high quality olive oil, producing a flavour sensation that will transport you to the most beautiful places in Andalucía. Its organoleptic characteristics are faultless, thus enhancing the true flavour of all your dishes.

Alianza น้ำมันมะกอกคุณภาพเยี่ยม ที่พร้อมพาคุณสัมผัสเสน่ห์ แห่งแคว้นอันดาลูเซีย ผ่านรสชาติอันกลมกล่อม และกลิ่นหอมเป็นเอกลักษณ์ ด้วยรสสัมผัสที่สมดุล Alianza ช่วยดึงรสชาติแท้จริงของวัตถุดิบให้โดดเด่น ยกระดับทุกจานให้หรูหราอย่างมีรสนิยม

Certifications

British Retail Consortium

IFS certification







Malaysia Halal Certification

Kosher certification







Extra Virgin Olive Oil

Alianza Picuda is crafted from carefully selected Picudo olives grown in Priego de Córdoba, a region famed for the world's finest olive oil. Cold-pressed to retain nutrients and aroma, it offers a balanced, fruity flavor with notes of green grass, apple, and banana —perfect for elevating fine salads, pasta, grilled vegetables, and refined seafood dishes.

> Size/Packing: 5 LT X 1 BT Shelf life: 24 months Product Code: OLO%0019

Origin: Spain

Pomace Olive Oil

Olive Pomace Oil is refined from the residual pulp of premium olives after the first cold extraction of Extra Virgin Olive Oil. Though more economical, it offers a healthier, more stable alternative to conventional oils like soybean or canola. With its light color, neutral taste, and high smoke point, it's a trusted choice for professionals seeking quality, consistency, and value.

> Size/Packing: 5 LT X 1 BT Shelf life: 24 months Product Code: OLO%0021

Origin: Spain



