



Losada

35235 - Cornicabra Olives

The Cornicabra olive is a widely cultivated variety in Spain with its origins in the region of Toledo. Losada source Cornicabra from Toledo as well as Ciudad Real, Madrid, Badajoz and Caceres, and cure them in Carmona in a natural brine without the use of lye.



Nutrition Facts

Servings per Container 157
Serving size 15.0g (15g)

Amount per serving
Calories 30

% Daily Value*

Total Fat	3g	5%
Saturated Fat	1g	5%
Trans Fat		
Cholesterol	0mg	0%
Sodium	250mg	11%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

The Cornicabra olive is a widely cultivated variety in Spain with its origins in the region of Toledo. Its name refers to the pointed goat horn shape of the fruit. Losada source Cornicabra from Toledo as well as Ciudad Real, Madrid, Badajoz and Caceres, and cure them in Carmona in a natural brine without the use of lye. This variety is typically harvested between August and October while halfway through maturation on the tree which achieves a gradation of color from pale pink to dark purple in the finished olive. Although primarily used in olive oil production due to its excellent yield of oil, it is regularly eaten as a table olive in regions of cultivation. Available both pitted and whole, enjoy these on their own with a glug of O-Med extra virgin olive oil, add their unique shape and color to a customized olive mix, or chop into tapenade and sauces for a savory addition to dishes.

Ingredients

cornicabra olives, water, salt, citric acid, lactic acid, ascorbic acid

Allergens

Free From:



Handling Suggestions

dry, refrigerate after opening

Product Specifications

Brand	Manufacturer	Product Category
Losada	Venturus Foods	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
848035000462	PALO100070	35235	10848035000469		4/5.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
48lb	20.8lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	13in	11in	0.99ft3	9x5	712days	60°F / 77°F

Serving Suggestions

appetizer, salads, sauces

Prep & Cooking Suggestions

appetizer, salads, sauces



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Nutrition Analysis - By Measure

Calories	30	Total Fat	3g	Sodium	250mg
Protein	1	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

