



Losada

35760 - Cornicabra Olives

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 farms in Toledo as well as Ciudad Real, Madrid, Badajoz and Caceres, and cure them in a natural brine.



\* 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 farms in 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:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container	13
Serving size	15.0g (15g)
Amount per serving	
Calories	30
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 1g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	11%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
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.

Handling Suggestions

dry

Serving Suggestions

appetizer, tapenade, salad, sauces

Prep & Cooking Suggestions

open and serve

✍ Product Specifications

Brand			Manufacturer			
Losada			Venturus Foods			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	PALO100080	35760	20848035002170		8/198 GR	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
9.45lb		6lb	Spain	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.5in	6.5in	3in	0.11ft3	13x21	712days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	30	Total Fat	3g	Sodium	250mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	1g	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(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images

