



JosÃ© AndrÃ©s

504358 - Hojiblanca Olives

Hojiblanca olives have been grown since ancient times in Cordoba, Spain, because of its hot, dry climate. Collected by farmers in August when the olive is green, they have a distinctive strong, bitter flavor. The olives are cured and then crushed before being packed to make the flesh more tender.



Nutrition Facts

Servings per Container 20
Serving size 1Olive (1EA)

Amount per serving
Calories 25

	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 210mg	9%
Total Carbohydrate 0g	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.

* Benefits

Probably the perfect olive, this varietal called Hojiblanca has been grown since ancient times in Cordoba, Spain, because of its hot, dry climate. Collected by farmers in August when the olive is green, they have a distinctive strong, bitter flavor. The olives are cured and then crushed before being packed to make the flesh more tender. Nothing else is added, but I love to marinate them with some fresh peeled garlic or a stalk of tarragon the crushed olives absorb almost any flavor. I use them in everything: tapas, potato salad or even a good martini now that is an astonishing cocktail!

Ingredients

Crushed Olives, Salt, Water.
Olives contain Pits

⚠ Allergens

Free From:

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

Handling Suggestions

Dry Storage

Serving Suggestions

Ready to Eat

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

Brand	Manufacturer	Product Category
JosÃ© AndrÃ©s	La Masrojana	Olives

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
85985004358	4358	504358	1085985004355		12/12.3 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.53lb	9.24lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
5.31in	9.05in	11.61in	0.32ft3	13x9	300days	60°F / 77°F



JosÃ© AndrÃ©s

504358 - Hojiblanca Olives

Hojiblanca olives have been grown since ancient times in Cordoba, Spain, because of its hot, dry climate. Collected by farmers in August when the olive is green, they have a distinctive strong, bitter flavor. The olives are cured and then crushed before being packed to make the flesh more tender.



Nutrition Analysis - By Measure

Calories	25	Total Fat	2.5g	Sodium	210mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	0g	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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

