



Create Special Moments

Unleash your inner inspiration. Dare to create a unique flavor... In Spain we know what the best ingredients are: good company, imagination and the best olives.



GO
Create!

MADE IN SPAIN - EST 1936
Olive Oils
GOYA



**COUNTRY
OF ORIGIN**
SPAIN



CONTAINER
GLASS JARS



The same recipe as 50 years ago. First class, with no frills. Our whole, pitted and sliced olives have no preservatives other than lactic acid. This same acid is produced by the olives during processing and that contributes to their original flavor.

With a smooth texture and fleshy pulp, GOYA® Green Olives have an exquisite flavor that will delight the most demanding palates. To achieve this, we select only premium quality olives that have been hand-picked in Andalusia, Southern Spain. In addition, at Goya España we only pack the two most highly prized Spanish varieties: Manzanilla and Gordal. All this has allowed us since 2007 to annually achieve the distinguished ChefsBest® seal in the USA, which rewards the best tasting products, and we have been included in the "Excellence" category since 2014.

To avoid any damage to the fruit, GOYA® Green Olives are hand-picked before they begin their ripening cycle (between September and October). Once harvested, the olives undergo a treatment to eliminate their natural bitterness and are then stored in brine. At that moment, the olives begin a fermentation process that will transform their sugar into lactic acid, known as "Seville Style", which gives the olives an exquisite flavor. Once this process is complete, the olives are ready for bottling,



Green Olives Classic

Discover all the varieties of GOYA® Green Olives and choose your favorite: the Manzanilla variety, characteristic of Seville's olive groves, is a very tasty olive. You can find them whole, pitted, sliced and stuffed with minced peppers. The Gordal variety is large and heart shaped and is available whole and stuffed with minced peppers.

MANZANILLA
SPANISH OLIVES



MANZANILLA SPANISH
OLIVES STUFFED WITH
MINCED PIMIENTOS



COCKTAIL OLIVES
PITTED MANZANILLA
SPANISH OLIVES



MANZANILLA
SLICED GREEN OLIVES



PLAIN QUEEN
SPANISH OLIVES



STUFFED QUEEN
SPANISH OLIVES WITH
MINCED PIMIENTOS



GO
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Recommended uses



APPETIZERS



SALAD



PASTA



FISH



PIZZA



COLD DISHES



TAPAS



MEAT

GO
Create!

Create

Passion for Organics

Being organic means taking care of humans. Being organic means taking care of nature. Creating a dish with real ingredients and cooked in a traditional way, the way we like it in Spain. Goya means quality from the outset, a quality that will make your dishes stand out. Let's create!



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GOYA® ORGANICS Green Olives belong to our organic line, our most environmentally aware range of products, which, in addition to maintaining all the usual flavor and quality of GOYA® products, conserves and protects the environment.

Enjoy the exquisite taste of GOYA® ORGANICS Green Olives, our olives produced in the most environmentally friendly way. With a firm texture and juicy flesh, GOYA® ORGANICS Green Olives are selected and harvested in Andalusia, southern Spain. To avoid any damage to the fruit, GOYA® Green Olives are hand-picked at the beginning of their ripening cycle (between September and October). Once harvested, the olives undergo a treatment to eliminate their natural bitterness and are then stored in brine. At that moment, the olives begin a fermentation process that will transform their sugar into lactic acid, known as "Seville Style", which gives the olives an exquisite flavor. Once this process is finished, the olives are ready for bottling.



Green Olives Organic

Discover the new GOYA® ORGANICS Green Olives and fall in love with their flavor. They are available in two formats, pitted and whole, so you can choose the one that best suits your cooking needs.



**ORGANICS COCKTAIL
OLIVES PITTED MANZANILLA
SPANISH OLIVES**



**ORGANICS MANZANILLA
SPANISH OLIVES**



GO
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Recommended uses



APPETIZERS



SALAD



PASTA



FISH



PIZZA



COLD DISHES



TAPAS



MEAT

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Create Love for Cooking

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MADE IN SPAIN - EST 1936

Olive Oils
GOYA



Salad olives

The GOYA® Salad Olives Condimento variety of olives is the result of combining the most highly prized olives on the market, Manzanilla and Gordal olives with natural roasted peppers.

We are the first brand to use natural roasted peppers in the preparation of our Salad Olives, with most competitors using pepper paste as standard. Here at Goya España, we select only the best raw ingredients to produce our products and offer our consumers a first-class culinary experience.

Alcaparrado

GOYA® Alcaparrado is the result of the perfect combination of the most highly prized olives of the Manzanilla variety (whole or pitted), natural roasted peppers and the most select capers.

Once again, Goya España shows its commitment to the superior quality of its products by using top quality Manzanilla olives and natural roasted peppers while most of our competitors use pepper paste as standard; combined with capers of a smaller caliber that are of higher quality than those used by other brands in their Alcaparrado products. All of this makes GOYA® Alcaparrado an exquisite product of outstanding quality.

Green Olives Salad Olives & Alcaparrado

Salad olives

Add a special touch to your stews, rice dishes and casseroles with the GOYA® Salad Olives Condimento varieties available with Pitted Manzanilla or Pitted Gordal olives combined with natural roasted peppers.

**SALAD OLIVES PITTED
MANZANILLA OLIVES &
PIMIENTOS CONDIMENTO**



**JUMBO SALAD OLIVES PITTED
QUEEN OLIVES & PIMIENTOS
CONDIMENTO**



Alcaparrado

Give your dishes a special flavor with GOYA® Alcaparrado in the format that best suits your cuisine: Alcaparrado with whole or pitted Manzanilla olives.

**ALCAPARRADO
MANZANILLA OLIVES,
PIMIENTOS & CAPERS**



**PITTED ALCAPARRADO
MANZANILLA OLIVES,
PIMIENTOS & CAPERS**



GO
Create!



Recommended uses



SALAD



MEAT STEWS



CASSEROLES



RICE DISHES



COLD DISHES

GO
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The South of Spain. Origin of excellency

Goya olives are grown where the best olive groves in the world are found: **the South of Spain.**

A place where quality and tradition are not in question. Where the climate is the best ally to obtain a unique olive. Where the passion to surprise the world is inside every person who lives and works within the world of olives. We're going for a walk, are you coming?



The most awarded flavor

Goya Olives have been awarded Chefsbest seal continuously since 2007, and from 2014 to the present with the "Excellence" category in recognition of their great flavor and superior quality.



Creating excellence

There is only one path to attain true excellence. To achieve it, at Goya España we seek the very best raw materials and meticulously oversee every last detail of the production process to obtain top quality and an incomparable flavor of which we feel extremely proud.

The outcome of this hard work and dedication to offer families round the world the best of the best is GOYA® Olives and Capers, recognized with more than 90 international awards.



Taste the Tradition

Dare to create

Olives and capers for every occasion

If you are ready to create, you need the best ingredients. For this reason, Goya España offers you our wide range of olives and capers made made in the south of Spain.

GREEN OLIVES

Create special moments

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REDUCED SODIUM

Create healthy habits

Listen to your body with GOYA® Reduced Sodium Olives and Capers. Make your dishes an experience for your palate and your well-being!



BLACK OLIVES

Create something fun

Make it healthy. Make it natural and, above all, make it fun.

The true power of GOYA® Black Olives is to make children's meals surprisingly flavorful and fun.



OLIVES WITH SPECIAL FILLINGS

Create amazing flavors

Originality and surprise are in the mix. Dare to give your meals and snacks a touch of something different with our olives stuffed with blue cheese paste, minced hot peppers or minced anchovies, among others. Produced in Spain, where mixing is a genuine form of art.



CAPERS

Create divine flavors

Make each meal a taste of the divine. GOYA® Capers are the best ingredient to enhance the flavor of your dishes and take them to the next level!



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