



PRODUCT SHEET FORM



Company's Profile



Company Name	Olio Arkè e Natura di Diliberto Salvatore E. M. & C. S.a.s.			Production Region in Italy	Sicilia
URL	https://www.olioarke.it/jp/			Year founded	2003
Product Category	Extra virgin Olive Oil – Flavored Olive Oil – Pitted/Whole Olives				
Export Country	South Korea, Canada, Usa, Switzerland, Sweden, France, Denmark, Germany, Belgium, The Netherlands, Austria, Lithuania, Serbia, Thailand			Export Experience in Japan	YES
International Exhibition	<input checked="" type="checkbox"/> Cibus/Tuttofood <input type="checkbox"/> Sana <input type="checkbox"/> Vinitaly <input type="checkbox"/> Sigep <input checked="" type="checkbox"/> Others: Foodex Japan – Summer Fancy Food				
Target	<input checked="" type="checkbox"/> Retail <input checked="" type="checkbox"/> HoReCa <input type="checkbox"/> Industries <input checked="" type="checkbox"/> Others: Importers/Distributors				
Certificate	<input checked="" type="checkbox"/> Organic <input type="checkbox"/> Gluten-free <input type="checkbox"/> Halal <input type="checkbox"/> Vegan <input checked="" type="checkbox"/> Others: PGI SICILY				
Presence of Export Manager	YES	Spoken Language	English	Number of Employees	5
Presentation, Proposals (max 100 words)	We are a family-owned company based in the heart of Sicily, producing high-quality Extra Virgin Olive Oil and Flavoured Olive Oils for over three generations. Our EVOOs are carefully processed in our own mill, and every stage of production is personally overseen by our family — from harvest to olive reception, milling, and storage in stainless steel tanks with nitrogen to minimize oxidation, through to bottling with a Product Traceability System in place.				

Main Product Information

Name of Product	Arkè Extra Virgin Olive Oil				Name of Product	Arkè Bio Extra Virgin Olive Oil			
									
EX-Works Price	Euro 8,77 (500 ml)	Shelf Life	22 months from order		EX-Works Price	Euro 9,40 (500 ml)	Shelf Life	22 months from order	
Unique Selling Point					Unique Selling Point				
1)	Authentic taste of Sicily: the sun, the soil, the respect of the territory where it is originate from; Territory SICILY and typical Variety: Tonda Iblea 40%, Nocellara dell'Etna 30%, Giarraffa 30%;				1)	Authentic taste of Sicily: the sun, the soil, the respect of the territory where it is originate from; Territory SICILY and typical Variety: Nocellara Del Belice 100%;			

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2)	Our history: family tradition and technology: storage in stainless steel tanks at constant temperature of 18° C away from light and heat and topped with nitrogen inert gas minimizing oxidation. Use of a new device in the bottling phase: we add nitrogen in the last part of bottling phase filling the bottle's neck with nitrogen, it contributes to prolong the olive oil durability keeping the freshness unaltered	2)	Our history: family tradition and technology (storage in stainless steel tanks at constant temperature of 18° C away from light and heat and topped with nitrogen inert gas minimizing oxidation. Use of a new device in the bottling phase: we add nitrogen in the last part of bottling phase filling the bottle's neck with nitrogen, it contributes to prolong the olive oil durability keeping the freshness unaltered
3)	Packaging: each bottle is signed manually by a read sealing wax; Young and dynamic Management, flexibility, professional organization.	3)	Packaging: each bottle is signed manually by a read sealing wax; Young and dynamic Management, flexibility, professional organization.

Name of Product				Name of Product			
Arkè PGI Sicily Extra Virgin Olive Oil				Kora Extra Virgin Olive Oil			
							
EX-Works Price	Euro 9,15 (500ml)	Shelf Life	22 months from order	EX-Works Price	Euro 7,81 (500 ml)	Shelf Life	22 months from order
Unique Selling Point				Unique Selling Point			
1)	PGI Sicily Certification (Protected Geographical Indication mark of Quality);			1)	Authentic taste of Sicily: the sun, the soil, the respect of the territory where it is originate from; Territory SICILY and typical Variety: Biancolilla 50%, Cerasuola 30%, Nocellara del Belice 20 %;		
2)	Authentic taste of Sicily: the sun, the soil, the respect of the territory where it is originate from; Territory SICILY and typical Variety: Cerasuola 100% Our history: family tradition and technology: storage in stainless steel tanks at constant temperature of 18° C away from light and heat and topped with nitrogen inert gas minimizing oxidation. Use of a new device in the bottling phase: we add nitrogen in the last part of bottling phase filling the bottle's neck with nitrogen, it contributes to prolong the olive oil durability keeping the freshness unaltered			2)	Our history: family tradition and technology: storage in stainless steel tanks at constant temperature of 18° C away from light and heat and topped with nitrogen inert gas minimizing oxidation. Use of a new device in the bottling phase: we add nitrogen in the last part of bottling phase filling the bottle's neck with nitrogen, it contributes to prolong the olive oil durability keeping the freshness unaltered		
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