



## Our Products

EV Olives produce a range of premium extra virgin olive oils, lemon and lime agrumato oils (olives and citrus pressed together), infused oils, Kalamata table olives and gourmet products.

Our Ultra Premium Robust oil is a full-flavoured early-harvest oil with herbaceous notes and a peppery finish. The Ultra Premium Fruity oil is mid-season, with hints of tropical fruit and avocado. Our Agrumato oils come in lemon and lime. Olives are crushed with fresh citrus fruit, to produce an intense oil superior to infused oils in both flavour and stability.

EV Olives Kalamata table olives are marinated in natural brine and red wine vinegar in the traditional Greek style. They come in natural brine, lemon and cracked pepper, and garlic and chilli.

Our all-natural gourmet products include French-styled Vinaigrette combining white wine vinegar, extra virgin olive oil and GM-free Milawa Mustard; and Tapanade made in the traditional Spanish style. We also produce Bread Dipping Oil infused with garlic and oregano, and Stir Fry Oil with chilli and coriander.



## Exporting to the World

EV Olives is one of the Australian olive oil industry's great success stories. With Extra Virgin Olive Oils that consistently win awards, and with the adoption of our products among the ranks of Australia's best chefs and gourmet food suppliers, EV Olives is trusted for its outstanding quality.

Increasing national and international demand for EV Olives products has seen us achieve an average growth in sales of 25% per annum. Our attention to detail at every stage of production, combined with continual reinvestment in state-of-the-art equipment, ensures that we maintain maximum quality at competitive prices.

EV Olives supplies customised packaged and bulk products to suit all markets, and have the flexibility to meet a range of customer requirements from small order lots to export container consignments.

- ✓ Certified Australian Extra Virgin
- ✓ Certified Code of Practice



# EV OLIVES



## EV Olives History

EV Olives is a pioneering company in the Australian commercial olive industry. Partners Eberhard Kunze and Maureen Titcomb began their journey fifteen years ago, when they recognised that the fertile soils, abundant clean water and Mediterranean climate of North East Victoria are ideally suited to growing olives. Their first step towards developing the local industry was to propagate trees commercially. These trees formed the foundation stock for many of the North East region's now flourishing olive groves.



By 2002 enough fruit was being produced locally for EV Olives to press its first Extra Virgin Olive Oil. With the technical support of industry specialist Dr Michael Burr, Eberhard and Maureen dedicated themselves to ensuring the best quality outcomes at every step of the production process. Eberhard Kunze also became a founding member of Olive Producers NE Victoria (OPNEV) and the state Victorian Olive Council, today considered the industry's top professional body; also responsible for the nationally prestigious Golden Olive Awards.

Eberhard and Maureen's long-standing industry expertise makes EV Olives a market leader in the production of premium Australian Extra Virgin Olive Oils, and now also table olives and olive-based gourmet products.



## Harvesting and Processing

EV Olives is dedicated to making the finest natural oils from the freshest fruit. Our fruit is sourced from 35 groves located throughout alpine valleys of North-East Victoria, where a clean environment and Mediterranean climate ensure premium quality.

We pride ourselves on maintaining a first-class standard of harvesting, processing and storage. Mobile harvesting equipment enables us to transport new fruit directly from the groves to our modern processing facility at Markwood. Upon arrival the oil is extracted using centrifugal force, without the use of chemicals or heat. The oil is immediately sealed in stainless steel tanks excluding contact with air and light. This streamlined process ensures maximum freshness and flavour profiles.

The results surpass international quality limits: our oils generally have 0.3% acid content (free fatty acids), well below the industry benchmark of 0.8%. Their organic peroxide index is a low 5 to 7 against the industry benchmark of 20. These quality indicators suggest a long shelf life and high levels of natural antioxidants with health-giving benefits.



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