





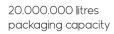
The complete traceability of EVOO from our land to your kitchen. Modern sales & marketing technics are the basis run for a great success. Mainstays in combination with family tradition focused on sustainbility, have led us to be on top of exported olive oils.

Aires de Jaen in the world

We export from the heart of Andalusian grove our best olive oils to more than 50 countries worldwide.







ENVIRONMENT

Aires de Jaen Our past, present and future

More than 50 years between 4 generations in 200 hectares of land producing and bottling the best quality olive oil for customers. Aires de Jaen has not completed just the entire circle of production, bottling and commercialisation of olive oil, we have also positioned ourselves as on of the largest olive oil exporters of Andalusia, delivering Olive oils to more than 50 countries with more than 8 million liters of full year capacity production.

Aires de Jaen, lapped by Guadalquivir river, counts with 4 varieties of olives such as Picual, Arbequina, Frantoio and Empeltre between 3 different cultivation systems: traditional, intensive and super-intensive; thereby obtaining exquisite, fine and fragrant olive oils.

This company has built its foundations on a solid quality policy, promoting respectful values for their products and environment. Our main goal is to get olive oils that meet entirely food safety and quality standards settled by our customers, always with determination and seeking for permanent improvement apart of excellence on our processes. To guarantee the fullfilment of quality policy, we are granted by prestigious international standards like IFS in the highest level of compliance.

The vision towards a responsible business management model that contributes to benefit society, economy and the environment, determinates our future.









FINCA BADENES

- EARLY HARVEST -



COSECHA PROPIA

mer din de Catech

This EVOO is a limited edition coupage of three varieties: arbequino, frantoio & empeltre

Appearance: Bright liquid at 20°C (Filtered) / Green and yellow tones.

Smell and Taste: You will find an aromatic complexity evoking olive leaf, grass, camomile and fruity notes such as green banana, apple, green almond and pine nuts with hints of pepper. In the mouth it gives a velvet-like sensation, is very balanced, has a very pleasant entry, a slight bitterness and spiciness

Specific analysis: Acidity (% oleic acid): 0.2 maximum.



INCA - BUS TENES



COLECTION TENP

FB Coupage

Our most sold coupage of three special varieties: picual, frantoio & arbequino

Appearance: Bright liquid at 20°C (Filtered) / Green tones.

Smell and Taste: It presents a fruity green leaf, grass, camomile, tomato and fruity notes such as green banana, apple, green almond and pine nuts. On the palate it is very balanced, with a very pleasant entry, a slight bitterness and spiciness.

Specific analysis: Acidity (% oleic acid): 0.2 maximum.



COSECHA PROPIA

ACEITE DE OLIV

VIRGEN EXTRA

PANA 500ml



FB Picual

The first monovarietal early harvested from our estate. The main variety of Jaen and with the certificate of Protected Geographical Indication

Appearance: Bright liquid at 20°C (Filtered) / Intense green tones.

Smell and Taste: It has a very young fruitiness of green leaf, artichoke, tomato, green apple and banana peel. On the palate it has the same expressive strength as on the nose, where a pleasant spiciness prevails, gently perceptible in the throat and, in evolution, a slight bitterness.

Specific analysis: Acidity (% oleic acid): 0.2 maximum.





FINCA BADENES - ORGANIC EVOO

This EVOO comes from a wonderful setting, lapped by the Guadalquivir River.

Our Organic Extra Virgin Olive Oil is a 100% natural product, it is the juice from the fruit of the olive tree, the olive, which has been produced using traditional processes and with the utmost respect for the environment.





PGI EVOO - Protected Geographical Indication

The PGI Oil of Jaen aims to bring together all the olive oils produced in this province under the same name, carrying their recognized quality to the EU markets. These olive oils comprise the 97 municipalities that make up the province of Jaen. Picual is the main variety used for the production of PGI Oils (90% of provincial production) as well.

Aires de Jaen has already developed a new brand of olive oil, named " Aires" under the new protected designation of origin.





EXTRA VIRGIN OLIVE OIL

ALDALUZ

EXTRA VIRGIN



Description

Extra Virgin Olive Oil is a 100% natural product, it is the juice from the fruit of the olive tree: the olive. In order to obtain a product of maximum quality, as our extra virgin olive oils are, the entire extraction process is carried out with care, paying attention to each one of the stages, and respecting the times that we know are needed through the experience obtained because of many years of traditional working. From this careful and totally natural process, our extra virgin olive oils are born.

ALDALU

VIRGIN OLIVE OIL

OLIVE OIL



Description

Def.: <<Olive oil obtained directly from olives and solely by mechanical means>

This is an olive oil extracted by mechanical means and produced exactly as extra virgin olive oil but the fruit is already fully ripe, which is why its characteristics are different from those of extra virgin olive oils. This olive oil is slightly lower in quality, it has a nice flavor and works well for frying and stir-fry. Generally this type of oil is used in cooking.



Description

Def.: << Oil comprising exclusively olive oils that have undergone refining and oils obtained directly from olives>>

It is ideal for cooking mild sauces or dishes in which you do not want to overemphasize the flavor of the oil.

OLIVE POMACE OIL



Description

Def.: «Oil comprising exclusively oils obtained by processing olive pomace and oils obtained directly from olives»

Its quality makes it suitable for stir-fry than other oils, and without altering the properties of food. It is a highly valuable product that guarantees golden, crispy, light and tasty food.

Description

Def.:<The combination of extra virgin olive oils and sunflower oils, allows us to obtain a product, with a mild flavour very suitable for stir-fry>

PREMIUM BLEND: Consists of 80% Sunflower Oil and 20% Extra Virgin Olive Oil. NON GMO. Its composition makes it resistant to high temperatures being ideal for stir-fry. It can also be used for baking, grill, salads, sauces , vinaigrette or marinade.

BLEND



	-				Truck		20 Et Contr	liner	40 Et Contr	inor
9		Volume	Units / Case	Case gross weight	Truck Cases / pallets	Pallets	20 Ft Container Cases / pallets Pallets		40 Ft Container Cases / pallets Pallets	
		1L	6	8,74 Kg	84	31	150	10	125	21
		750 ml	12	14,51 Kg	56	28	108	10	72	21
		500 ml	12	10,33 Kg	80	28	150	10	100	21
		250 ml	24	12,01 Kg	64	30	120	10	80	21
600	ml 250 ml	Bertoli Glass E	Bottle							
	1976	Volume	Units / Case	Case gross weight	Truck Cases / pallets	Pallets	20 Ft Container Cases / pallets Pallets		40 Ft Container Cases / pallets Pallets	
	12 12	1L.	12	16,49 kg	50	28	84	10	60	21
		500 ml.	12	8,94 kg	90	29	152	10	114	21
	500 ml	Dórica Glass E	Bottle							
1	1	Volume	Units / Case	Case gross weight	Truck Cases / pallets	Pallets	20 Ft Container Cases / pallets Pallets		40 Ft Container Cases / pallets Pallets	
		500 ml	12	10,62 Kg	72	30	132	10	88	21
		250 ml	12	6,07 Kg	135	28	224	10	160	21
ml	250 ml	Argos Glass B	ottle		1.				1025-5-5	
		Volume	Units / Case	Case gross weight	Truck Cases / pallets	Pallets	20 Ft Container Cases / pallets Pallets		40 Ft Container Cases / pallets Pallets	
		500 ml	6	5,20 Kg	144	30	232	10	203	21
	500 ml	Marasca Pet B	Bottle			- 55				
ł				100 C	Truck	1025	20 Ft Container			
		Volume	Units / Case	Case gross weight	Cases / pallets	Pallets	Cases / palle	ets Pallets		
	2.4	1L	12	11,85 Kg	60	32	90	10	90	21
		750 ml	12	9,15 Kg	90	28	132	10	110	21
		500 ml	12	6,28 Kg	126	29	189	10	162	21
m	250 ml	250 ml	24	6,46 Kg	112	31	180	10	160	21
ł		Bertoli Pet Bo	ttle	1.19.1-12.		1	100	1.1.1.1	1.100	
		Volume	Units / Case	Case gross weight	Truck Cases / pallets	Pallets	20 Ft Container Cases / pallets Pallets		40 Ft Container Cases / pallets Pallets	
		<u>1L</u>	12	11,84 Kg	60	32	84	10	84	21
-	500 ml	500 ml	12	6,23 Kg	120	32	152	10	152	21
		Pet Bottle			100-00		Sec. 18	1.5		2.36
		Volume	Units / Case	Case gross weight	Truck Cases / pallets	Pallets	20 Ft Container Cases / pallets Pallets		40 Ft Container Cases / pallets Pallets	
		5L	3	14,31 Kg	52	30	64	10	64	21
		3L	3	8,79 Kg	85	30	132	10	110	21
		2L	6	11,65 Kg	54	33	78	10	78	21
•	IL 1L	1,5L	6	8,81 Kg	80	33	140	10	120	21
	-	1L 1L Rounded	15	14,54 kg 11,70 kg	60 60	26 33	78	10	65 72	21 21
			12	11,70 Kg	00		12	10	12	21
		Tin	C		Turch	-	20 Ft Cont	ipor	40 Ft Cont	inor
		Volume	Units / Case	Case gross weight	Truck Cases / pallets	Pallets	20 Ft Container Cases / pallets Pallets		40 Ft Container Cases / pallets Pallets	
		5L	4	20,18 Kg	44	26	65	10	52	21
4L	5 L	4L	4	16,32 Kg	55	26	78	10	65	21
		3L	4	12,44 Kg 10,75 kg	60 72	31 30	108 135	10 10	90 105	21 21
		1L								

SHEET

5L 3L

1L















Quality

Personalization Know-How Traceability

Attention **Delivery times**

To export Olive Oil

Specialized export team

REAL COMMITMENT TO OUR CLIENTS

Aires de Jaen approaches to market under a wide range of products, bottled in most demanded formats. From its genuine extra virgin olive oils, passing by its olive oils to olive pomace oil, taking care on every part of process guaranteeing always the maximum quality.

Individual attention, quick response capacity, seriousness management and rigorous quality controls are the commitments that Aires de Jaen acquires with its customers, fulfilling their service expectations.

Packaged product

Aires de Jaen's industrial plant is designed to package every kind of olive oil and ensure the excellence and food safety of its many different final products. It has the flexibility to pack in any size of glass bottle, pet and can, as well as in a large consumption format to satisfy the food industry needs.

Design your brand

We are aware of the peculiarities of each market and therefore of the different needs of our customers. We offer you our team of export, marketing and quality specialists, to help you in the development of your brand, setting up your needs and ensuring the success of your product.

We work our creativity to offer unique projects, following rigorous processes to meet the times and market needs.





Our commitments Sustainable Development (SDGs)

Aires de Jaen is closely committed to the global objectives agreed by the UN for a better future. Year after year, new purposes are set in order to work on all the areas of development that concern our sector. We are currently working on five of the objectives outlined by this organization.



LIFE IN TERRESTRIAL ECOSYSTEMS

We take great care of the flora and fauna that inhabit Finca Badenes with actions such as helping the proliferation of insects, care of the earth's crust for those animals that live side by side in the environment or the non-use of pesticides that may damage the flora.

AFFORDABLE AND NON-POLLUTANT ENERGY

Taking advantage of the climatology of our environment, we have solar energy with which to cover more than 50% of the energy consumption that our production process needs. To emphasise the continuous investment in technology to optimise consumption from the watering of the land to the packaging of the product.

RESPONSIBLE PRODUCTION AND CONSUMPTION

Our processes are under continuous supervision to achieve maximum efficiency to optimise energy consumption, to save paper in offices or even the use of recycled cardboard. We follow the footsteps to achieve "zero waste".

GENDER EQUALITY

With 65% of the positions of responsibility headed by women and 55% of the jobs held by the female gender. we value our solid commitment to the development of this objective on parity.

HEALTH & WELLNESS

More than 50 years bringing health to homes around the world. Numerous studies support that EVOO, apart from being a fundamental base of the Mediterranean diet, is a beneficial food for our health in the recommended daily amount.

BILT

Olive Oil Tourism A journey to the heart of the EVOO

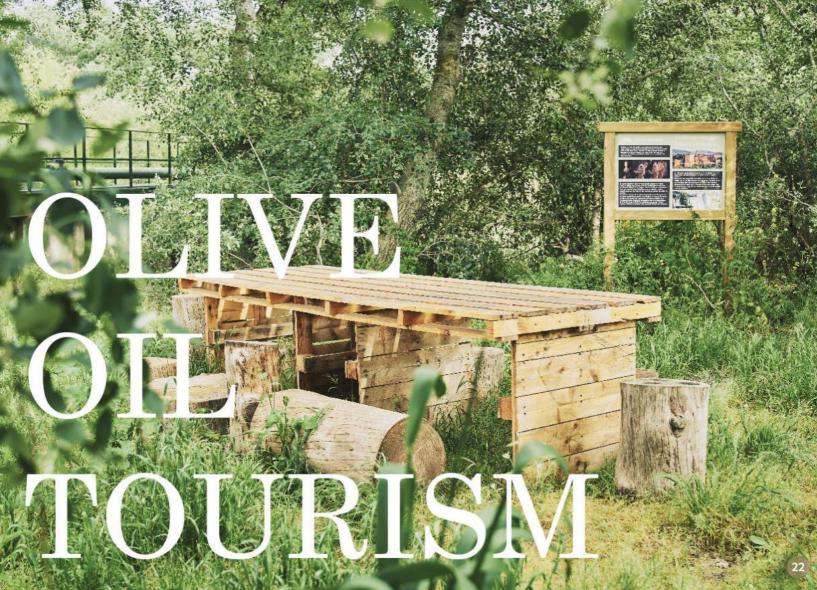
Discover our offers and enjoy an experience in the world of olive oil

To taste an excellent olive oil on a loaf of bread is a fantastic experience, but doing it after being aware where it comes from, how it is produced and its characteristics, helps you to intensify its flavor.

Aires de Jaen has been committed to our land for more than 50 years and 4 generations to offer the best olive oil. Now, we wish you to be part of this process.

Meet our Experience Packs in Olive Oil Tourism for lovers of extra virgin olive oil. All this information is available in our website www.airesdejaen.com







ONE FAMILY. ONE ESTATE. ONE PASSION

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