



*"Quality at your Service"*



**THE COMPANY** name **Aceites Albert** is based in Valencia, Spain. Established in 1959, we have been able to mix the charm of a family business with the professionalism of a big enterprise. From the beginning our leitmotiv has been service to our customers and quality of our products which is well reflected in our slogan **"quality at your service"** Helping us to comply with the most strict standard control as ISO 9001 and ISO 14001".

A company dedicated to the production, bottling and sale of olive oil, especially the Extra Virgin Olive Oil. Nowadays, we are leader in the Valencia region in packing, distribution and we are present in the major retail chains in Spain. We have exported over 15 years to more than 25 countries around the world.

#### WWW

We invite you to visit our web page in English at **www.aceitesalbert.com**, where you will be able to appreciate our product lines.

#### AWARDS

We have several international awards in the most prestigious competitions of **Extra Virgin Olive Oil** like **OLIVINUS** or **TERRAOLIVO**.



#### FACILITIES:

- ✓ 3000 Building square meters
- ✓ Bottling capacity up to 200.000 liters a day
- ✓ Storage capacity 600.000 liters
- ✓ Sales up to 30.000.000 units per year

#### PRODUCT:

Our main product **Extra Virgin Olive Oil**: First quality of olive oil as our D.O.P and Organic Extra virgin Olive Oil. Available in different format especially in Glass bottles 0,25L to 1L; Pet bottle 1L and 5L; Tin bottle 3L and 5L.

We also serve other types of oils (second and third quality) as Olive Oil and Pomace Olive Oil.

#### SERVICES:

We are considered in business as partners instead of providers. So, we try to adapt to your requirements. We are able to offer :

- ✓ We offer the possibility to ship in one container different sizes of product.
- ✓ To work with our brands
- ✓ Another service private label (OEM).
- ✓ Tailored products (Special product made according to the requirement of the customer)
- ✓ We product highest quality with excellent standard price.
- ✓ Shipping fast and reliable from placing the order.
- ✓ Kosher and Halal certificate.

#### FUTURE:

- ✓ During the coming years, we will to concentrate our efforts in the international markets in order to increase our exports, services and reputation worldwide.
- ✓ To attend the most important food fairs worldwide as Sial-China- Canada- Brasil; Prodexpo -Russia; Foodex -Japan among others.
- ✓ Maintain continuous of innovation for the further development of our products and services.



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Polígono Industrial El Moli  
46134 Foyos (Valencia) Spain.  
CIF A-46427712

ISO 9001  
ISO 14001  
**BUREAU VERITAS**  
Certification





## EXTRA VIRGIN OLIVE OIL

### CASALBERT EXTRA VIRGIN OLIVE OIL

We are in front of a blend made with care and only with olive oils of the best varieties which adapts to the needs and tastes of our customers, developed by our experts and prepared for a better taste. Extra virgin olive oil will make you enjoy and feel dishes in a different way.

#### PRODUCT

Extra Virgin Olive Oil.

#### DEVELOPMENT

first cold pressed of olive at its optimum time of maturity.

#### VARIETY

Hojiblanca, Serrana de Espadán, cornicabra, Picual and Arbequina.

#### AVAILABILITY

500 ml and 1L.



### TASTING NOTES

For over 50 years Oils Albert select and collect the olives in their perfect state of maturity and are used to delicate process of extraction to create our Extra Virgin Olive Oil Casalbert. Among his many qualities including tasting almond and apple in the mouth and a mild oil with soft and balanced taste in the mouth, leaving it clean and fresh whose fruity aroma varieties reflects its composition.

### SERVING SUGGESTIONS

It's therefore recommended to take cold or hot dishes, ideal for fish, salads, meats and raw foods.



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## OLIVE OIL

### CASALBERT OLIVE OIL

**Casalbert Olive Oil** is the pleasure of the Mediterranean in its dishes. Oil made follow the Mediterranean tradition and the strictest standards. Its mild flavor and exquisite aroma make it suitable for all dishes.



#### PRODUCT

Olive Oil.

#### DEVELOPMENT

Casalbert develops its oil according to the highest quality standards and using both EVOO as refined.

#### AVAILABILITY

1L and 5L.

#### SERVING SUGGESTIONS

It is a gentle oil that does not alter the taste of their dishes due to its high acidity of 0.4 It is also indicated for frying due to its softness, will not alter the taste of its food.



#### TASTING NOTES

Olive Oil with very soft and delicate on the palate aromas. With a high nutritional and very beneficial for health value. Ideal for carrying a healthy lifestyle with a Mediterranean diet.



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## D.O.P. "FLOR DE ESPADÁN" EXTRA VIRGIN

### "FLOR DE ESPADÁN" CASALBERT EXTRA VIRGIN

**Casalbert Flor de Espadan Extra Virgin** have his origin in Valencia, which confers special privileges over other oils found on the market. Discovered as a balanced oil, low acid and fruit of ancient trees, with a high content of omega 6 and natural antioxidants. Enjoy with their own nuances of **Casalbert Flor de Espadan**.

#### PRODUCT

Extra Virgin Olive Oil Protected Origin Denomination of Valencia.

#### VARIETY

Serrana de Espadán.

#### DEVELOPMENT

1st cold pressing olive oil its optimal ripeness.

#### AVAILABILITY

250 ml and 500 ml.



### TASTING NOTES

Made from 100% Serrana de Espadan olives, mild flavor without bitter traces, in nose we find descriptors that remind a green meadow. In the mouth for its softness, reminding the fruit it comes in the aftertaste and leaving us a spicy tone.

### SERVING SUGGESTIONS

We are facing a very versatile oil, excellent to taste directly on bread as an accompaniment to pasta dishes or as dressing natural tomatoes and fresh sprouts. All mildly flavored foods benefit from their fruitiness and smoothness.



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**BUREAU VERITAS**  
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## EXTRA VIRGIN OLIVE OIL

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We are in front of a blend made with care and only with olive oils of the best varieties which adapts to the needs and tastes of our customers, developed by our experts and prepared for a better taste. Extra virgin olive oil will make you enjoy and feel dishes in a different way.

**ACEITE DE OLIVA VIRGEN EXTRA**  
EXTRA VIRGIN OLIVE OIL

"Casalbert Virgen Extra es un aceite fruto de la cuidadosa recolección de aceitunas seleccionadas en su momento óptimo de madurez.  
Su agradable sabor y su baja acidez, hacen de Casalbert, aceite de oliva 100% natural, el complemento perfecto para nuestra dieta."

"Aceite de oliva de categoría superior obtenido directamente de aceitunas y solo mediante procedimientos mecánicos."

"Casalbert Extra Virgin Olive Oil is the result of careful selection of olives of their optimum maturity time. Its pleasant taste and low acidity make Casalbert, olive juice 100% natural, the perfect complement to our diet."

"Olive oil of superior category obtained directly from olives and solely by mechanical means."

TABLA NUTRICIONAL / NUTRITION FACTS		
(Valores medios por 100g / Values per 100g)		NRV%
Valor energético / Energy value	3700KJ/860 Kcal	44%
Carbohidratos / Carbohydrate	0 g	0%
Proteínas / Protein	0 g	0%
Total grasas / Total fats	100 g	167%
Grasas saturadas / Saturated	15 g	75%
Grasas insaturadas / Unsaturated	79 g	
Polifenoles / Polyphenols	6 g	
Colores / Colors	0 mg	0%
Sales / Salts	0 mg	0%

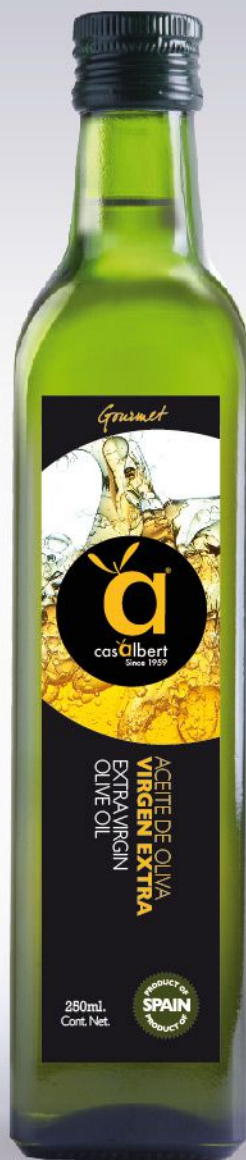
**Ingredientes / Ingredientes:**  
Aceite de Oliva Virgen Extra / Extra Virgin Olive Oil

Consumir antes del fin de lote / Best before / Lot

Envasado por / Bottled by:  
Aceites Albert S.A.  
C/ Joaquín Muñoz Peirats, s/n  
Pol. Ind. El Molí, 46134 Foyos  
(Valencia) Spain  
Tel.: +34 961490818  
www.aceitesalbert.com

250ml.  
Cont. Net.

8 437001 170869



#### PRODUCT

Extra Virgin Olive Oil.

#### DEVELOPMENT

first cold pressed of olive at its optimum time of maturity.

#### VARIETY

Hojiblanca, Serrana de Espadán, cornicabra, Picual and Arbequina.

#### AVAILABILITY

250 ml, 500 ml, 750 ml and 1 L.

#### TASTING NOTES

For over 50 years Oils Albert select and collect the olives in their perfect state of maturity and are used to delicate process of extraction to create our Extra Virgin Olive Oil Casalbert. Among his many qualities including tasting almond and apple in the mouth and a mild oil with soft and balanced taste in the mouth, leaving it clean and fresh whose fruity aroma varieties reflects its composition.

#### SERVING SUGGESTIONS

It's therefore recommended to take cold or hot dishes, ideal for fish, salads, meats and raw foods.



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#### PRODUCT

Extra Virgin Olive Oil.

#### DEVELOPMENT

first cold pressed of olive at its optimum time of maturity.

#### VARIETY

Hojiblanca, Serrana de Espadan, cornicabra, Picual and Arbequina.

#### AVAILABILITY

1L and 5L.

#### SERVING SUGGESTIONS

It's therefore recommended to take cold or hot dishes, ideal for fish, salads, meats and raw foods.



#### TASTING NOTES

For over 50 years Oils Albert select and collect the olives in their perfect state of maturity and are used to delicate process of extraction to create our Extra Virgin Olive Oil Casalbert. Among his many qualities including tasting almond and apple in the mouth and a mild oil with soft and balanced taste in the mouth, leaving it clean and fresh whose fruity aroma varieties reflects its composition.



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## OLIVE OIL

### CASALBERT OLIVE OIL

**Casalbert Olive Oil** is the pleasure of the Mediterranean in its dishes. Oil made following the Mediterranean tradition and the strictest standards. Its mild flavor and exquisite aroma make it suitable for all dishes.

#### ACEITE DE OLIVA

OLIVE OIL  
CONTIENE EXCLUSIVAMENTE ACEITE DE OLIVA  
REFINADO (ACEITE DE OLIVA VIRGEN)

"Casalbert Aceite de Oliva es el placer del sabor mediterráneo en su mesa."

Un aceite elaborado siguiendo la tradición mediterránea y los más estrictos estándares de calidad. Su sabor suave y su exquisitez hacen de él una delicia de todos los platos."

"Nuestro aceite contiene exclusivamente aceite de oliva que se ha sometido a un tratamiento de refinado y de aceites obtenidos directamente de aceitunas."

"Casalbert Olive Oil is the pleasure of Mediterranean flavour to your table."

Oil prepared according to the Mediterranean tradition and the highest standards of quality. Its mild flavour and aroma will make an exquisite delight of all their dishes."

"Oil that contains exclusively oil of olive that have submitted to a treatment of refined and from oils obtained directly from olives."

#### TABLA NUTRICIONAL / NUTRITION FACTS

(Valores medios por 100g) / (Values per 100g)

Energía / Energy value	3700 kJ / 880 kcal	44%
Carbohidratos / Carbohydrates	0 g	0%
Proteínas / Proteins	0 g	0%
Total grasas / Total fats	100 g	100%
Grasas saturadas / Saturated	15 g	75%
Grasas insaturadas / Unsaturated	79 g	79%
Poliinsaturados / Polyunsaturated	6 g	6%
Colectores / Cholesterol	0 mg	0%
Sodio / Sodium	0 mg	0%

#### Ingredientes / Ingredients:

Aceite de Oliva refinado y aceite de Oliva Virgen Extra

/ Refined Olive Oil and Extra Virgin Olive Oil

Consumir pronto, antes del fin de lote / Best before / Lot



Envasado por / Bottled by:

Aceites Albert S.A.

C/ Josefa María Peirats, s/n

P.O. Box 46134 Foyos

(Valencia) Spain

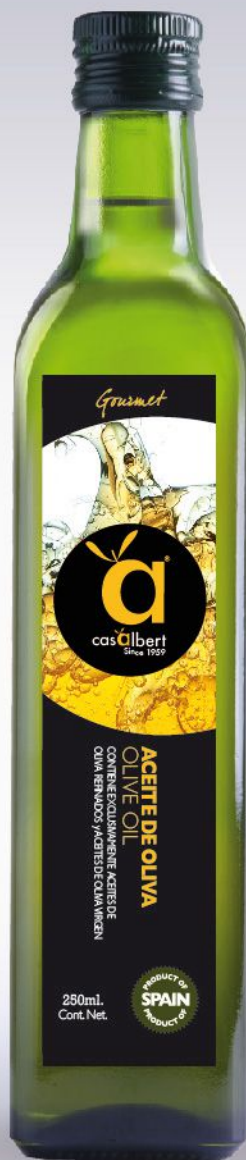
Tel: +34 96 427712

www.aceitesalbert.com

250ml

Cont. Net.

8 437001 170616



### PRODUCT

Olive Oil.

### DEVELOPMENT

Casalbert develops its oil according to the highest quality standards and using both EVOO as refined.

### AVAILABILITY

250 ml; 500 ml; 750 ml and 1L.

### TASTING NOTES

Olive Oil with very soft and delicate on the palate aromas. With a high nutritional and very beneficial for health value. Ideal for carrying a healthy lifestyle with a Mediterranean diet.

### SERVING SUGGESTIONS

It is a gentle oil that does not alter the taste of their dishes due to its high acidity of 0.4 It is also indicated for frying due to its softness, will not alter the taste of its food.



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## POMACE **OLIVE OIL**

### **CASALBERT** POMACE OLIVE OIL

Oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive oil and oils obtained directly from olives

**casalbert**  
OLI DE SANSA D'OLIVA  
ACEITE DE ORUJO DE OLIVA

"Oli que conté exclusivament olis procedents del tractament del producte obtingut després de l'extracció de l'oli d'oliva i d'olis obtinguts directament d'olives"

**INFORMACIÓ NUTRICIONAL**  
\*AVALU NUTRICIONAL informació nutricional per 100g

Valor energètic	3700kJ/900kcal
Grasses de les quals:	100g
- saturades	13g
- monoinsaturades	79g
- poliinsaturades	8g
Hídres de carboni dels quals:	
- sucres	0g
- políols	0g
Fibra alimentària	0g
Proteïnes	0g
Sal	0g

**Ingredients:**  
Oli de Sansa d'Oliva Refinat i Oli d'Oliva Verge Extra.

**Origen:** Espanya

**Contingut Net:**  
Envasat per: Aceites Albert S.A.  
Pol. Ind. E. Molí - C/Joan Miró Peirats, s/n  
46134 FOYOS (Valencia) - Spain  
Tel. 96 149 08 13 • www.aceitesalbert.com  
Consumir aviat, abans del 1 de / 10.



#### **PRODUCT**

Pomace Olive Oil.

#### **DEVELOPMENT**

Refined pomace oil and virgin olive oil.

#### **AVAILABILITY**

250 ml, 500 ml, 750 ml and 1L.

#### **TASTING NOTES**

Ideal for frying because of its high resistance to high temperatures due to their chemical-physical properties without losing the beneficial qualities of olive oil.





## POMACE OLIVE OIL

### CASALBERT POMACE OLIVE OIL

Oil comprising exclusively oils obtained by treating the product obtained after the extraction of olive oil and oils obtained directly from olives



#### PRODUCT

Pomace Olive Oil.

#### DEVELOPMENT

Refined pomace oil and virgin olive oil.

#### AVAILABILITY

1L and 5L.



### TASTING NOTES

Ideal for frying because of its high resistance to high temperatures due to their chemical-physical properties without losing the beneficial qualities of olive oil.



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## D.O.P. "FLOR DE ESPADÁN" EXTRA VIRGIN

### "FLOR DE ESPADÁN" CASALBERT EXTRA VIRGIN

**Casalbert Flor de Espadan Extra Virgin** have his origin in Valencia, which confers special privileges over other oils found on the market. Discovered as a balanced oil, low acid and fruit of ancient trees, with a high content of omega 6 and natural antioxidants. Enjoy with their own nuances of **Casalbert Flor de Espadan**.



#### PRODUCT

Extra Virgin Olive Oil Protected  
Origin Denomination of Valencia.

#### VARIETY

Serrana de Espadán.

#### DEVELOPMENT

1st cold pressing olive oil its  
optimal ripeness.

#### AVAILABILITY

250 ml and 500 ml.

#### TASTING NOTES

Made from 100% Serrana de Espadan olives, mild flavor without bitter traces, in nose we find descriptors that remind a green meadow. In the mouth for its softness, reminding the fruit it comes in the aftertaste and leaving us a spicy tone.

#### SERVING SUGGESTIONS

We are facing a very versatile oil, excellent to taste directly on bread as an accompaniment to pasta dishes or as dressing natural tomatoes and fresh sprouts. All mildly flavored foods benefit from their fruitiness and smoothness.



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# casalbert

## ORGANIC EXTRA VIRGIN OLIVE OIL

### ORGANIC CASALBERT

Our Organic Oil is a 100% natural and handmade product. Since starts growing until they reach the consumer the highest standards of organic farming are followed, controlled all times by agencies certifiers.

Thanks to all the painstaking process of growing, harvesting and packaged we get this organic oil of unbeatable quality, healthy and with excellent flavor.



ES-ECO-020-CV  
Agricultura UE

#### PRODUCT

Extra Virgin Olive Oil of Ecologic production

#### VARIETYS

Serrana de Espadan and Arbequina

#### PAIRING NOTE

Recommended for hot and cold options although we recommend it especially for meat, fish and salads to take crude.



#### TASTING NOTES

Casalbert organic olive oil was created after a long experience and olive tradition of over 50 years. The selection of olives, collected at optimum ripeness and with maximum delicacy in the extraction process make of Organic Casalbert unparalleled ecological oil. Among his many qualities include its intense fruitiness and a wonderful touch of green tomatoes. How couldn't it be otherwise, the softness of this oil makes it well balanced in mouth. Also leave us our mouth clean and fresh after denote an intense fruity flavour.



INFORMACIÓN Y PEDIDOS:  
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CASALBERT VINAGRES

CASALBERT VINAGRES



PRODUCTO

ELABORACIÓN

NOTA DE **MARIDAJE**

NOTA DE **CATA**



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Hall 2.1  
Stand:  
C321-A

 **WorldFood**  
Moscow

Extra Virgin Olive Oil	250 ml x 12	Glass	€ 15,40/box
Extra Virgin Olive Oil	500 ml x 12	Glass	€25,05/box
Extra Virgin Olive Oil	750 ml x 12	Glass	€ 36,45/box
Extra Virgin Olive Oil	1 l x 12	Glass	€ 47,70/box
Extra Virgin Olive Oil	1 l x 15	Plastic	€ 53,80/box
Extra Virgin Olive Oil	5 l x 4	Plastic	€ 70,00/box

Olive Oil	250 ml x 12	Glass	€ 14,30/box
Olive Oil	500 ml x 12	Glass	€ 23,40/box
Olive Oil	750 ml x 12	Glass	€ 34,40/box
Olive Oil	1 l x 12	Glass	€ 44,95/box
Olive Oil	1 l x 15	Plastic	€ 48,10/box
Olive Oil	5 l x 4	Plastic	€ 62,40/box

Pomace Olive Oil	250 ml x 12	Glass	€ 11,75/box
Pomace Olive Oil	500 ml x 12	Glass	€ 18,30/box
Pomace Olive Oil	750 ml x 12	Glass	€ 25,45/box
Pomace Olive Oil	1 l x 12	Glass	€ 32,80/box
Pomace Olive Oil	1 l x 15	Plastic	€ 35,50/box
Pomace Olive Oil	5 l x 4	Plastic	€ 45,60/box

D.O.P. Flor de Espadan EVO	250 ml x 1	Glass	€ 3,31/bottle
Organic E.V.O.	500 ml x 1	Glass	€ 5,63/bottle
Wine Vinegar	250 ml x 12	Glass	€ 14,85/box
Vinegar Cream	250 ml x 12	Plastic	€ 31,75/box