

Harvest

Fine Groves for the Finest of Olives



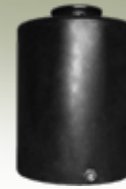
Quality Evaluation

Per Seville's High Standards



Curing Tanks

Debitters, Ripens and Flavors Olives



Sizing

Olives Sized Uniformity



Pitting

Removal of pit



Flotation Tank

Leftover Pits sink to the bottom



Visual Inspection

Removal of bruised Fruit



Packed into Cans

Vacuum Sealed & Labeled



Final Quality Check

Per Seville's High standards



Placed in shipping Cartons

Protection of final Product



Placed on a Container

Palletized and Shrink Wrapped



Boat Ride to U.S.A

4 Week trip to final Destination



PROCESSING FLOW CHART RIPE OLIVES

