

Harvest

Fine Groves for the Finest of Olives



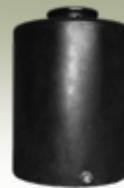
Quality Evaluation

Per Seville's High Standards



Curing Tanks

Development of the Familiar Olive flavor



Fermenting

4-5 week process



Sizing & Classification

Olives Sized and Sorted for Uniformity



Pitting & Stuffing

Removal of pit and replacing with Pimiento



Flotation Tank

Leftover Pits sink to the bottom



Visual Inspection

Removal of bruised Fruit



Packed into Jars

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 GREEN OLIVES

