

# OUR VALUES

## OUR EXPORT EXPERIENCE



*“Quality, reliability and innovation”*



KOSHER FOR PASSOVER



TN-BIO-001  
Agriculture non-UE



LABORATORY



Registered

**bizerta** agri industry

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**bizerta** agri industry

*In Tunisia, the cultivation of olive trees started thousands of years ago. It dates back to the 8th century BC.*

*Throughout history, numerous Mediterranean revolutionized the Olive Oil cultivation in Tunisia with the introduction of innovative irrigation systems and developed extraction techniques.*

*Currently, Tunisia is one the world's largest exporters of Olive Oil just after the EU and it realized an important upgrade of its quality with modernization of its process over the last 20 years.*

### *Our Philosophy :*

*Based on the Mediterranean culture philosophy and the way of getting the best from this Olive Juice, our company **bizerta** agri industry, developed its production line as of the top Olive Oil producers by providing a tasty product of very high quality with a very attractive design.*

***bizerta** agri industry is becoming a benchmark company in the Tunisian and the international Olive Oil market when it comes to quality guarantee and reliability of its products.*



ADDED VALUE



### BRAND

Oilyssa or Oil of Elyssa is a mythical illustration of the legendary founder and queen of Carthage Empire land during the the 8th century BC. This image would travel to many countries in a very short time and add more character to our packaging.

### QUALITY

From the implementation of our factory, quality and taste remain our main concern. Our specialists control the production steps from the beginning to the end paying continuous attention to the very deep details in order to guarantee food safety and traceability all time.

At bizerta agri industry, the whole team is driven by the passion for the strategic product of its heritage, the "Extra Virgin Olive Oil", the result of tradition, way of doing and experience.

### LABORATORY

In our laboratory which is recognized by the International Olive Council IOC, we use the most advanced technology in order to achieve the Food Safety Management System goals. The controls include physical-chemical tests defined by the Olive Oil sector to guarantee permanently the excellence of our Olive Oil.



### PANEL

As bizerta agri industry trusts the Organoleptic Analysis as a guarantee of quality, it established its own tasting panel recognized by the International Olive Council (IOC). The key role of the panel is catching through the senses and perceiving the virtues and defects of an Olive Oil in order to determine its quality and fineness.



OUR GOURMET SELECTION BRAND

DOMAINE Um Aljanna by ILYSSA



Domaine Um Aljanna is located in the region of Mateur, in the Northwest of Tunisia, known by its rainfall level also by the diversity of its fauna and its flora.

The farm is completely surrounded by 22 ha of Olive groves from the native varieties: Chetoui and Picholine and foreign varieties: Ascolana, Coratina and Koroneiki. The Olives are carefully selected with hand pick up at the optimum harvest moment, and extracted few hours later solely by the mechanical means of the farm finding the best combination between the traditional and the innovation. Olive Oil is naturally decanted and then stored in stainless steel tanks under nitrogen to preserve the quality.

The detailed knowledge and experience achieved through generations allow us to obtain the loyalty and the trust of our clients.



2020  
MARIO SOLINAS :  
Silver Award (2)  
OLIVE JAPAN :  
Gold Award (1)

2021  
MARIO SOLINAS :  
Gold Award (1)  
OLIVE JAPAN :  
Gold Award (1)  
LONDON OLIVE OIL :  
Silver Award (2)  
NEW YORK OLIVE OIL :  
Silver Award (2)

2022  
LOS ANGELES OLIVE OIL :  
Quality : Bronze Award (3)  
Design : Silver Award (2)  
NEW YORK :  
Silver Award (2)  
OLIVE JAPAN :  
Gold Award (1)

# PRODUCTS

	The Extra Virgin Olive Oil Oilyssa is complex and balanced, from green to golden tones of color and with a fruity flavor reminiscent of fresh fruit.		SALADE
	The fruity aroma of olives, accompanied by soft taste at first, quickly transforms taking more body and more intense olive flavor.		COOKING
	Try it as a delicious dressing for salads, dipping, cooking or to add a final touch of flavor to your favorite dishes.		DISHES

## OUR ORGANIC SELECTION :



### DOMAINE FENDRI

Our Organic Extra Virgin Olive oil is made from organic olives and produced using organic farming standards from Sfax, a historical producing region of Olive Oil in Tunisia, where the olives are harvested early and immediately cold-extracted to preserve its organoleptic quality and its unique fruity flavor.

Olive variety : CHEMLALI



### EXTRA VIRGIN OLIVE OIL

Superior category olive oil obtained directly from the best Tunisian olives and solely by mechanical means to obtain the finest flavor.

100% natural and rich in antioxidants and Vitamin E.

Our Fresh Extra Virgin Olive Oil contains 0.5% max. acidity, one aspect of our high-quality standards and magnificent properties.



Unique and authentic. Freshness is highlighted by the intensity of the olive oil providing a fruity scent and a rich and well-balanced flavor.

# PRODUCTS



Packaging sizes and formats can be customized

**OTHER SIZES :** Our range of packaged products is very extensive and we can accommodate to the requirements of most customers and markets including IBC and drums :



### VIRGIN OLIVE OIL

It is suggested for the consumers who prefer lighter taste of Olive Oil.



IBC  
1000 L



Metallic drum  
200 Kg

**PRIVATE LABEL :** Bizerta Agri Industry assists their clients to develop their own packaging and labels.



It combines aromas of melon, apple, dry herbs with well-balanced taste and full-bodied flavor.