OUR EXPORT EXPERIENCE





ce Quality, reliability and innovation 99

















bizerta agri industry

Industrial Estate EL AZIB, Menzel Jemil 7026, TUNISIA Follow us on : Oilyssa

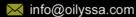


















In Tunisia, the cultivation of olive trees started thousands of years ago. It dates back to the 8th century BC.

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

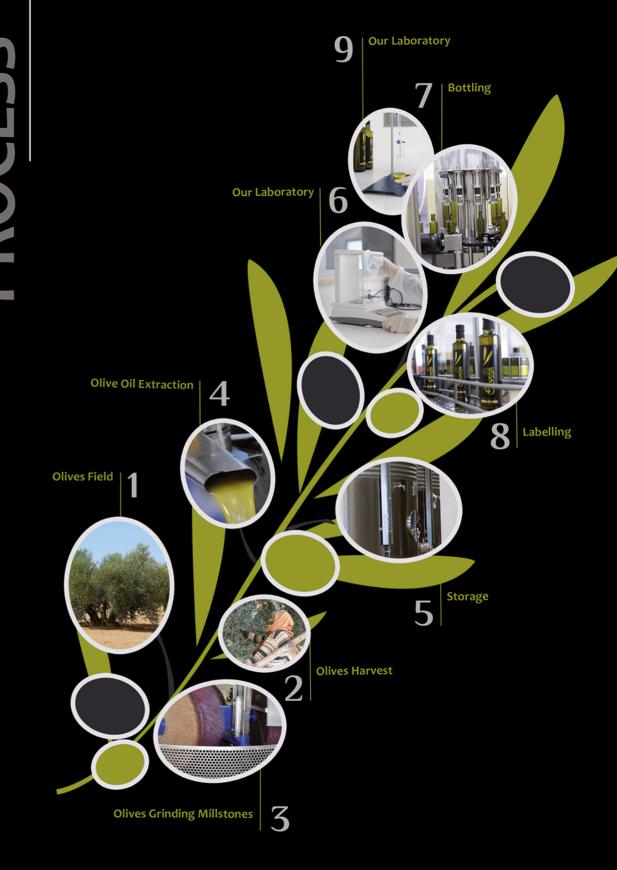
Currently, Tunisia is one the world's largest exporters of Olive Oil just after the EU and it realized an important upgrade of its quality with modernization of its process over the last 20 years.

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.







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.





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.

MARIO SOLINAS



	Gold Award
	OLIVE JAPAN :
020	Gold Award
MARIO SOLINAS :	LONDON OLIVE OIL :
ilver Award (2)	Silver Award
DLIVE JAPAN :	NEW YORK OLIVE OIL :
Gold Award	Silver Award





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.





The fruity aroma of olives, accompanied by soft taste at first, quickly transforms taking more body and more intense olive flavor.





Try it as a delicious dressing for salads, dipping, cooking or to add a final touch of flavor to your favorite 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.





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**

500 mL

250 mL 175 mL

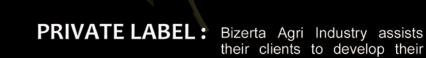
It is suggested for the consumers who prefer lighter taste OIL of Olive Oil.



1000 L



200 Kg

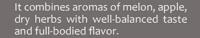


their clients to develop their own packaging and labels



SALVESTA SALVES

FENDRI





CILYSSA ®