

Inés Rosales turns 115 years hand-crafting its Original Olive Oil Tortas

The Spanish company celebrates in 2025 the Andalusian confectionery quality and tradition

The SDGs are the new goal to progress in the business activity

The Spanish confectionery company Inés Rosales celebrates its 115 anniversaries in 2025. The Inés Rosales Original Olive Oil Torta has been hand-crafted since 1910 in its native city Sevilla and it preserves the same recipe and natural ingredients since then. The company is currently improving its sustainable responsibilities because of its commitment to society.

The Olive Oil Tortas were born as a traditional Sevilla family recipe. It has been handmade by women calls *labradoras*. The elaboration of each Olive Oil Torta is unique and puts faith in its high-quality. The Original Olive Oil Torta is considered Legitimate and Accredited product by the European Union (EU).

The brand's story stands out because of its loyalty to the traditional Andalusian confectionery and the natural ingredients used in their products' recipes. Due to this fact, the Original Olive Oil Torta quality is recognized as Traditional Speciality Guaranteed (TSG) by the EU. In addition, the main ingredient is Extra Virgin Olive Oil and other classics from the Mediterranean Diet.

Inés Rosales factory produces more than 300.000 Olive Oil Tortas daily and the company is increasingly aligned with the SDGs and responsible consumption. Some of the sustainable objectives are the use of renewable energies, responsible water consumption, avoiding waste and achieving solidary partnerships to improve society situations.

Furthermore, Inés Rosales is committed to innovation to deal with consumer needs and adapted the offer to trends. Nowadays the company elaborates different kinds of sweet and savoury products like crackers.