

D.O.P Montes de Toledo



Cornicabra Olive Variety



Aceites Toledo SA

Working with the native olive variety of Cornicabra ever since the 50's, Aceites Toledo has explored the contrasts offered by sierra and valley groves of Toledo Mountains, in central Spain.

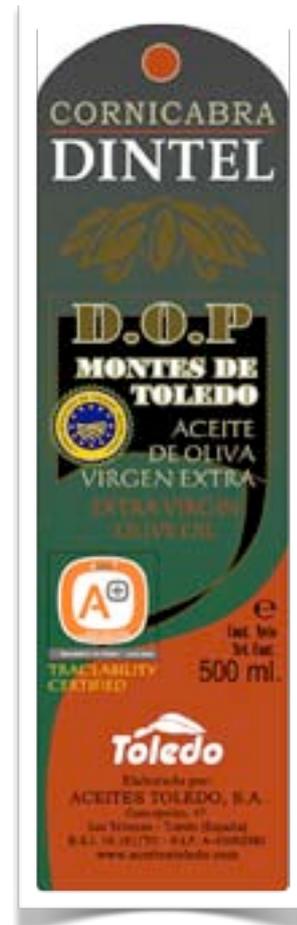
Known for decades as "Toledo Type", this characteristic olive oil belongs to a tradition of olive trees that goes back to the mediterranean cultures that inhabited the Iberian peninsula: Iberians, Phoenicians, Greeks, Romans and Arabs. Most favourable conditions of climate and soil are the exceptional foundations of its quality, as well as its sole variety, the cornicabra, which originated in this region.

Our olive groves, most of them small, family-run farms, have limited productions (if compared to other olive areas of the Mediterranean), allowing the better care, the coddling of the fruit, to obtain one of the best quality extra virgin olive oils in the world.

Extra Virgin Olive Oil from the Mountains of Toledo is obtained at low temperatures with the exclusive use of physical means, so that it preserves the natural aroma and flavour of the fruit, untouched.

Gastronomically is ideal in crude. Its delicate aromas enhance the natural flavour of salads, dressings and sauces. Dishes, roasts and stews are highlighted whilst they become healthier.

Olive Oils sheltered by the Protected Origin Denomination (P.O.D.) Montes de Toledo must abide by the demanding statutory provisions established by this official institution. Requirements to be met cover every stage in the production process: farming of the olive trees, harvesting and transport of the olives, cold-pressing, storage and packing of the oils. Organoleptic and analytical characteristics of every lot are controlled as well.



Perfect for salads



Cornicabra D.O.P. Montes de Toledo. Considered to be one of the best in the world, Mounts of Toledo olive oil presents tonalities ranging from golden yellow to intense green. It has a characteristic, intense, and balanced fruity taste and a flavour with notes of apple and almond, accompanied by a symphony of aromas and flavours reminiscent of both ripe and unripe fruits. This olive oil is, of course, exclusively of the extra virgin type, obtained by low-temperature physical means which leave intact the taste, aroma, and characteristics of the fruit from which it is made.

From a culinary perspective, this oil is perfect for salads, dressings, and sauces, enhancing the natural taste of the food with a delicate aroma. When used for cooking, stewing, and roasting, its delicate flavour will make dishes more appetising and healthier.

Its balanced composition of fatty acids and its high content of vitamins and natural antioxidants make it an essential part of a healthy diet. It is the main component of the so-called "Mediterranean Diet", considered world-wide as the healthiest for the organism.

It helps prevent cardiovascular diseases and arteriosclerosis by reducing cholesterol levels. It is also beneficial for the digestive system, helps bone liberalization and delays aging.

Production Area

In the centre of the Iberian Peninsula stands a low altitude mountain chain known as the Mounts of Toledo. This is an area of the highest environmental value, encompassing the Cabañeros Natural Park, a sanctuary for endangered species such as the lynx, royal eagle, wild boar, and deer.



Olive oil produced here has been praised by oil experts due to its extraordinary quality. It has been known as "Toledo Type" for a long time. This quality is due to certain weather and soil conditions optimal for the olive tree, as well as to the use of the "Cornicabra" variety, a Toledo original perfectly adapted to its environment, resulting from a careful, through-the-years harvesting by all inhabitants of this land, from Phoenicians and the Greeks until the present.

Most of our olive groves are small, family-owned operations, and they all have comparatively low productions, a chance for us to give special care to the fruit and obtain an oil of the highest quality.



Origin matters



Castillo de Monreal, XI century arab castle surrounded by olive trees in the heart of D.O.P. Montes de Toledo. This particular olive grove is registered as no. 6.280 in the Registration Books of the D.O.P. Montes de Toledo and is subject of external control and audits in order to maintain its category as Protected Origin.

You can read further about its marvelous and millenary history at following links:

<http://www.aceitestoledo.com/user/descargas/Olieco.pdf.pdf>

<http://www.aceitestoledo.com/user/descargas/OriginMatters.pdf>

<http://www.aceitestoledo.com/user/descargas/CataAceitesOlivaVirgenes.pdf>

Some history

Olive growing in the Mounts of Toledo Area was introduced by the Phoenicians and the Greeks, but grew considerably under the Roman Empire.

Mozarabic documents dealing with Toledo and its lands already mention olive growing. Ibn Wafic's agricultural studies show us that olive growing technique was perfectly mastered in the Kingdom of Toledo, but give no information on the amount of land dedicated to it.

In the Sixteenth century there was an agrarian expansion into previously uncultivated land as well as an intensification of ploughing. During the Seventeenth century the area dedicated to olive groves kept increasing gradually. Many documents from the period dealing olive growing are available today, such as "Las relaciones histórico-geográficas de Felipe II" (1575-1580), showing the layout of olive trees along the Tajo river. Some of the groves mentioned in the book belong today to the Designation of Origin geographical area.

The "Reales Cédulas" on reforestation of 1748 and 1779 describe a new expansion of olive growing to new areas, like Mora and its surrounding area. In this century groves extended up to the area of The Mounts north of Ciudad Real. By the end of the Eighteenth century France was the first market for exports, and the British market was growing.

Starting in 1907, olive growing surface grew, and there were quality improvements and an increase in productivity per hectare. These are the "boom" years of the Mounts of Toledo area where, due to weather and soil conditions preventing abundant harvests, superior quality is deemed more important than production volume. There is evidence of exports to Italy, where this great quality oil from a single variety of olive is used in quality-improving blends.

Expansion continues up to 1950. Almost every village has its own mill, exports keep growing, and our olive oils are highly appreciated overseas due to their outstanding quality. Through the last decade of the Twentieth century, the oil industry of the Mounts of Toledo has undergone a large transformation so as to improve and guarantee the quality of the oil produced. Facilities have been completely renewed, and they now use the latest extraction and storage methods. We guarantee an exhaustive care, down to the smallest detail, in order to obtain the best possible oil.



Certification and Control

The quality label on the bottle guarantees that the oil it contains meets all requirements of the quality control standards described by the Montes de Toledo Protected Designation of Origin.

All controls are carried out by the Regulatory Council for the Designation of Origin Montes de Toledo Foundation.

Oil covered by the Montes de Toledo Protected Designation of Origin must meet all requirements of the strict European Regulation describing production conditions (Regulation (EC) No. 1187/2000). This documents covers all stages of production and guarantees both the origin of the product, main outstanding quality, and its traceability. It covers all conditions requested including trees, recollection, olive transportation, fruit processing, storage, and preparation, and of course physical, chemical and organoleptic characteristics.



Provider's facilities and manufacturing process undergo a thorough inspection including physical, chemical and organoleptic analysis, prior to product certification, to determine if they meet the requirements.

A follow up schedule including the analysis of product samples allows the Board to monitor the oil's commercial life.

The tasting panel of the Foundation, recognised by the International Olive Oil Council (IOOC) and by prestigious independent laboratories, is in charge of the analysis and has the power to sanction and to withdraw a producer's license to use the quality label if necessary.

All controls are carried out by the Regulatory Council for the Designation of Origin Montes de Toledo Foundation and are in compliance with international norm UNE-EN-ISO-45011. The Board has been credited by the Entidad Nacional de Acreditación (ENAC) under No. 13/C-PR033 to deliver certification to products described under the regulation. It is an international guarantee over the technical capabilities, independence, and balance of the Board.



The Foundation

Certyfy, protect and promote virgin olive oils produced in the area.

The Regulatory Council for the Designation of Origin Montes de Toledo (Mounts of Toledo) Foundation is the quality control board for oils produced under this P.D.O. It was established in 1998 to protect and promote virgin olive oils produced in this area as well as to guarantee the consumer by means of its conformity label that they are produced according to the requisites defined in the European Registry of Protected Designations of Origin (Regulation (EC) No. 1187/2000).

Almost six thousand growers, and more than forty producing and bottling companies have already obtained the certification of their products in compliance with norm UNE-EN 45011 - ISO/IEC Guide 65.

It is the first Regulatory Council to obtain the accreditation of the Entidad Nacional de Acreditación (ENAC) to deliver certification of the covered product, which entitles it to guarantee the technical capabilities, independence, and impartiality required by the norm.

The aforementioned independence and impartiality in the certification process derive from the "Certification Committee", a consultative organ of the Foundation representing all interests concerned by the process: producers, oil-millers, bottlers and even consumer associations, as well as Consejerías de Agricultura (regional agricultural and health authorities), Universities, Chambers of Commerce and Business Associations.



Cornicabra variety

The effect of an specific olive variety on the character of its oil is not unlike that of a particular grape on its wine.

An ancient stock of olives grown for centuries in Toledo and Ciudad Real. The trees occupy 14% of the community of Castilla-La Mancha. It produces golden fruity oil with greenish reflections, which tastes velvety, sweetish, and slightly bitter. It is a stable oil because it contains 77% monounsaturated fatty acids.

A large pale green colored olive from Central Spain that is round in shape. It is brine-cured with a firm-textured meat that has a soft fruity or sweet flavor. Cornicabra olives are also served as an hors d'oeuvre or snack.

The oil from these ancient horn-shaped olives (cornicabra- goat horn) has a sweet-bitter pungent, well balanced, and velvety texture with a greenish-gold hue.

This superior category extra virgin olive oil is cold- extracted and produced using mechanical processes only. it is an olive oil with a subtle delicate flavor. Suitable for all types of seasoning salads and raw vegetables (salad dressings) it is also ideal for marinating fish and meat. Planning healthy meals requires high quality great tasting ingredients.

Oil from riper cornicabra olives is reminiscent of avocado, with which it deliciously accompanies. Use cornicabra oil straight from the bottle on gazpachos, in warm potatoe or bean salad, or for braised green vegetables, sautéed fish or chicken, or escabeches.



Quality

Industrial and packing operations registered under CEE ID number O77 and Spanish Health & Industrial Food Registry no. 16-161/TO add to a list of continuous and external quality certifications, panel tests and regulation compliances such as:



APPLUS+

Certification System APPLUS+, ENAC Cert. 02/C-SC032 deals with Quality Certification Systems under norm ISO 9001:2000 and Environmental Management norm

14001:1996. The compliance with these norms constitute a public recognition of our quality standards, our compromise with the markets and a way to increase the image of the good benefits of quality practices around the world. Through specialized inspection and certification controls, Applus+ Agroalimentario has maintained leadership in this field for more than 22 years of experience and services. Technology and analysis procedures (microbiology, physics, chemistry, sensorial grounds and genetics), deal with food security in all regards, guaranteeing a proper and responsible answer to the concerns of Society and Consumers in the field of Food and Agrobusiness security controls (residues, pesticides, contaminants...). Applus+ Agroalimentario certifies its System of Analysis and Prevention of Critical Points (APPCC) and Traceability, a service on strong demand by the distributors and retailers around the world as well as by companies such as Aceites Toledo, supporting the quality of our products by the certification of an independent institution.

SHC Sohiscert. NOP. JAP.



SHC SOHISCERT, Control and Certification Society, authorized by the European Union with code ES-CM-01-AE for organic agriculture products, credits the productive system of Aceites Toledo with regards to the manufacturing of extra virgin

olive oils originated by the organic agriculture. SHC issues JAS (Japanese Norm for the Organic Production) and NOP (Northamerican Norm for the Organic Agriculture), as well as corresponding certifications to the European Norm 2092/91 of the Council on organic production and its indication in agricultural products and foodstuffs.

SIC Organic



SIC, Servicios de Inspección y Certificación, S.L., headquartered in Toledo city with rural extensions in Castille-La Mancha, is a control and certification institution authorized by the government of Castille-La Mancha. SIC issues product certifications upon UNE-EN

45011 norm, which is required by C.E.E. Reg. (CEE) 2092/91, with relation to organic production in agrofood, agro and stock breeding sectors. Product Certification System (S.C.P.) conforms to UNE-EN 45011-98, and it is based on regular inspections, samplings, visits to installations and other operations included in Guide ISO/IEC 53. It is, in fact, a very complete independent program for supervising, controlling and certifying the different procedures of the organic production independently.

AENOR



Certification No. ER-228/2/28 upon requirements of the standard UNE 66 902, ISO 9 002, EN 29002 Quality Systems. The Spanish organization dedicated to the development of standardisation and

certification (S + C) in all industrial and service sectors. Its aim is to contribute to the improvement in quality and competitiveness of companies, and to environmental protection. It was designated to carry out these activities by Order of the Ministry of Industry and Energy, on 26 February 1986 in accordance with Royal Decree 1614/1985 and recognised as a standardisation body and to act as a certification body by Royal Decree 2200/1995, promulgated by Industrial Law 21/1992. Its presence at international forums, both European and American, guarantees Spanish participation in the development of standardisation and the international recognition of AENOR certification.



EQNET ISO 9001/2000.

Certification dated 1994/10/24 issued through AENOR was the first issued in Europe to a packer of vegetable oils.

The European Network for

Quality System Assessment and Certification is part of the IQNET, the International Organization for Standardization. Aceites Toledo is proud of our long standing commitment to quality and achieving true customer loyalty. Our Quality Management system address the requirements of this universally accepted standard. Through our registration audits, internal audit processes and many on-site customer evaluations, our Quality Management System has stood the test of time. The International Certification Network is formed by 38 partner organizations with more than 200 subsidiaries worldwide. IQNet supports the work of International organizations by its membership in the following organizations: IAF (Accreditation International), EA (Accreditation Europe), ISO/CASCO (Conformity Assessment) , ISO/TC 176 (ISO 9001) , ISO/TC 207 (ISO 14001) , QuEST Forum (TL 9000) , EFQM (Business Excellence) , CIES (The Food Business Forum) , GFSI Global Food Safety Initiative. IQNet partners certified more than 200'000 companies in 150 countries, i.e. about 30% market share worldwide. IQNet certificates enhance business performance and facilitate international trade.

Ecocert Control System



Aceites Toledo's certification, no. CM-03/00-R1, was dated July 18th, 2001. ECOCERT SA is an inspection and certification body accredited to verify the conformity of organic products against the organic regulations of Europe, Japan and the United States. The

ECOCERT mark is one of the leading international organic certification marks, enjoying a good reputation and trusted by both consumers and the organic industry. ECOCERT SA, with its operational office in Germany currently performs such inspection and certification services in some 70 countries outside the EU, on all continents. ECOCERT, is accredited according to ISO Guide 65 (equals to European Norm EN 45011) by COFRAC. COFRAC is member of EA (European Accreditation) and IAF (International Accreditation Forum) and thus an internationally recognised accreditation body. In the United States, ECOCERT is accredited to the NOP standard by the USDA and in Japan to the JAS organic standard by MAFF.



HACCP (Hazard Analysis and Critical Control Point).

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. The system is administered by the National Advisory Committee on Microbiological Criteria for Foods (NACMCF), an advisory committee chartered under the U.S. Department of Agriculture (USDA) and comprised of participants from the USDA (Food Safety and Inspection Service), Department of Health and Human Services (U.S. Food and Drug Administration and the Centers for Disease Control and Prevention) the Department of Commerce (National Marine Fisheries Service), the Department of Defense (Office of the Army Surgeon General), academia, industry and state employees. NACMCF provides guidance and recommendations to the Secretary of Agriculture and the Secretary of Health and Human Services regarding the microbiological safety of foods.



KOSHER OU

For over 80 years the Orthodox Union has maintained the highest standard of kosher supervision. The logo indicates that a product may be consumed by all those who observe kosher dietary

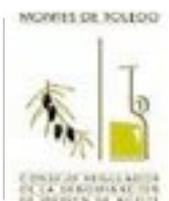
laws, as well as by many others who have special dietary requirements, such as Moslems and Seventh Day Adventists. It also serves as a guide to millions of individuals who are vegetarian or lactose intolerant. But in the public eye it has come to mean far more. Today, manufacturers and consumers alike view the logo as an independent verification of quality, integrity and purity.



IOOC (International Olive Oil Council).

Olive oils produced by Aceites Toledo are set to the standards put into force by the IOOC, an organization funded by the EEC and producing countries of the Mediterranean area. Created as consequence of the entry into force

of the 1956 International Olive Oil Agreement, the IOOC carries out a series of measures and activities aimed at applying the provisions of the Agreement. The 1986 Agreement amended and extended by the Protocol of March 1993 is the latest contribution to the organisation of the international market for olive oil and table olives. Two food standards have also been developed in close cooperation with the Joint FAO/WHO Codex Alimentarius Commission. These are the Codex standard for olive oils and olive-pomace oils and the Codex standard for table olives. International standardisation is a way of ensuring that the methods of analysis and control used on this basis cannot be questioned. At the same time it helps to avoid arbitration disputes between users of different standards. It therefore undeniably contributes to providing guarantees in international trade relations.



Montes de Toledo.

Protected Designation of Origin. As the leader packer of central Spain, Aceites Toledo benefits from the qualities of the cornicabra variety of olive oil, grown in the region of Toledo under the P.D.O. The Regulatory Council for the Designation of Origin Montes

de Toledo (Mounts of Toledo) Foundation is the quality control board for oils produced under this P.D.O. It was established in 1998 to protect and promote virgin olive oils produced in this area as well as to guarantee the consumer by means of its conformity label that they are produced according to the requisites defined in the European Registry of Protected Designations of Origin (Regulation (EC) No. 1187/2000).



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For further information on the company, please see

www.aceitestoledo.com

