

OL.MA.^{S.a.C.}

Collegio Toscano degli Olivicoltori



a drop of nature





Our Company Mission

Our efforts are to share the passion which binds us to our land and its fruits, striving for the highest quality of a unique and inimitable flavour, in the conviction that the quality and tradition themselves, from which they stem, remain the single distinguishing value we offer.



The story behind the “Collegio Toscano degli Olivicoltori” OL.MA.

The necessity to produce ever-growing quantities of high-quality extra virgin olive oil was the spark which generated **OL.MA.**, in 1969, the “**Collegio Toscano degli olivicoltori**” (The Association of Tuscan olive growers).

The “**Co-operative**” is rooted in the old oil-mill, named “**Madonnino**”, which, for more than a century, had guaranteed to the whole area an excellent olive oil production, oil which was the fruit of the prestigious olive trees grown on the splendid surrounding hills.

The growth of the original structure along with company organisation, currently signifies the ability to accommodate more than **1.200** olive growers and has ensured an optimal response to the increasing demands of the **national** and **international markets**.

OL.MA., as always, continually striving towards the best olive cultivation, considered to be both a social and cultural heritage, with the use of the most modern technology available, along with the greatest respect for tradition, has made **QUALITY** its strongest point.





Tradition and Tecnology. An extra virgin oil with Certified Quality.

OL.MA. has always had at its heart not only the olives themselves and their processing, but it lends special attention to the consumer by constantly keeping up to date with the latest quality research and carrying out a continual analysis of the product on entrance to and leaving the premises.

The process of continual monitoring is intensified after every in stage of processing from the milling of the olives to their pressing and to the actual bottling of the oil.

Every single stage is supervised by expert personnel who guarantee that the processing systems combine both traditional methods with the most modern technology available.

In order to guarantee the fresh and genuine properties of its product **OL.MA. offers its Members a free service of Agronomic and Technical Assistance.**

In every **season**, each and every **stage** is monitored in the **field** by these **experts** in order to guarantee the best possible harvest both in **quantity** and **quality**.





Tradition and Technology. An extra virgin oil with Certified Quality.

OL.MA. combines tradition and innovation in order to supply its clients with products which are not only simple and genuine but also highly guaranteed, safe and good; **good fruits are the result of care for the land.**

The **Harvest** is carried out with entirely natural methods with the highest respect for **Nature**. Production systems are enhanced by **stockage** procedures and **processing** in the **mill** which **never** exceed 24 hours. The machinery for the **cold extraction** of the oil represents the best system of maintaining the organoleptic characteristics unaltered.



The co-operative nature of **OL.MA** allows each **Member** to be treated in the same way and each single batch of olives is managed separately because the **total traceability of the product is paramount.**

To elevate to the highest degree the quality of the oil we offer to the consumer is one of our main objectives. For this reason each and every stage of production is carefully monitored, **from the olive grove to the table.**



Certification of the Association of Olive growers: OL.MA.

Our care for every stages of the production has allowed us to be awarded of the most important international Quality Certificates becoming an ideal partner for the quality retailer in Italy and abroad:

Some of these are:

- **Certificate of membership of the consortium for the Protection of Tuscan Oil (PGI)**
- **ISO:9001 2008**
- **ISO:22005 2008**
- **BRC**
- **IFS**
- **Certificate of production and processing of organic products**
- **Kosher Orthodox Union Certificate**
- **Ethical Audit – Intertek**





OL.MA. – Some statistics

- Number of members
1.100
- Olive trees in production
663.000
- Number of milling processing lines
6
- Average quantity of olives pressed in the last 5years
500 tons
- Average EVOO produced in the last 5years
750 tons
- Percentage of OL.MA. EVOO with PGI certification
95%





World Export – Commercial penetration of international markets

The old Madonnino oil-mill is now a **modern company** capable of perfectly combining the necessary relationship between **tradition** and **technology**, part of the current market which has been further refined by the introduction of products which require the supervision of their traceability and quality.

OL.MA. Approaches the market to offer a certificate extra virgin olive oil which can be distinguished **for its strong bond with its land of origin in quality and genuineness.**

Throughout the years, encouraged by the results we have obtained on the national market, has invested further in order to consolidate its role improving quality and production.

Currently our oil is sold not only in Italy but also in the **United States, Holland, Australia, Denmark, Lithuania, Russia, Great Britain, Finland, Sweden, Kazakhstan, Estonia, Japan and Germany.**





The Consortium for the protection of Extra Virgin Olive Oil

The Consortium for the protection of Extra Virgin Olive Oil was founded in 1997 following the initiative of a group of few Tuscan olive growers and the Tuscan Regional Government.

Since then, the Consortium, has grown and now numbers over 11.000 members. This result is the direct merit of the quality of the work made to protect and promote the Tuscan PGI extra virgin olive oil in Italy and abroad as a unique heritage of the land and culture of this region.

All the production stages of PGI extra virgin olive oil, from the harvest to milling to the final bottling and packaging

must necessarily be carried out within the boundaries of the Tuscan Region as established by the Production Code, a set of rules laid out by the **Consortium**, which intend to safeguard the quality and traceability of the oil.

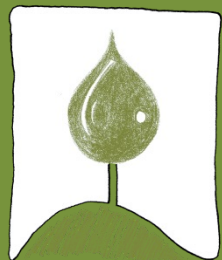


source www.oliotoscanoigp.it



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