



Mediterranean Premium Food



# OLIVE OIL



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# OUR OLIVE OIL GRADES

01



**ORGANIC**  
EXTRA VIRGIN

02



EXTRA VIRGIN

03



**FLAVORED**  
**OLIVE OIL**



There are different varieties of olive oil that are set apart not by the type of olive that's used, but the process used to extract the oil, as well as by the additives, and the oil's level of free oleic acid.



## PACKINGS & VOLUMES

### BEAUTIFULLY CRAFTED BOTTLES



### MARASCA



100ml  
250ml  
500ml  
750ml  
1L

### DORICA



100ml  
250ml  
500ml  
750ml



# PACKING SHAPE & VOLUME

## UNIDOSIS - SINGLE SERVING 14ml



## PET



- 1L
- 2L
- 3L
- 5L

## METALLIC TIN



- 1L
- 2L
- 3L
- 5L

# BRANDING



## YOUR BRAND

Private Label is available  
(Your brand, Your design) : MOQ 2 x 40'



# PRODUCTS



## 1/ BEAUTIFULLY CRAFTED BOTTLES

**HAMILCAR 750mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



**ELYSSA 750mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



**HANNIBAL 500mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



**HASDRUBAL 500mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



# PRODUCTS



## 1/ BEAUTIFULLY CRAFTED BOTTLES

**MALCHUS 500mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



**MAGO 500mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



**HANNO 250mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



**DIDO 250mL**  
**ORGANIC**  
**EXTRA-VIRGIN**





# PRODUCTS



## 1/ BEAUTIFULLY CRAFTED BOTTLES

**HANNO 500mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



**GISCO 250mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



**GISCO 100mL**  
**ORGANIC**  
**EXTRA-VIRGIN**



Produced from olives that have been grown and harvested in an organic manner. The growing, harvesting, manufacturing and packaging has been reviewed by an accredited organic certifying agency





# PRODUCTS



## 2/ MARASCA RANGE

**MARASCA**

100ml  
250ml  
500ml  
750ml  
1L



**DORICA**

100ml  
250ml  
500ml  
750ml



# PRODUCTS



ORGANIC  
EXTRA VIRGIN



EXTRA VIRGIN

4/ UNIDOSIS 14mL



ORGANIC  
EXTRA VIRGIN



EXTRA VIRGIN

## Why Unidosis Packing ?

- Unidosis Packing or single serve olive oil packing is for Airplanes, restaurants...
- Healthier to consume olive oil just when you open it
- Comfortable, easy to transport..



# PRODUCTS

5/ FLAVORED OLIVE OIL



FLAVORED  
OLIVE OIL



# OLIVE OIL





# PRODUCTS



5/ FLAVORED OLIVE OIL

FLAVORED  
OLIVE OIL

MARASCA  
250ml



DORICA  
250ml





# PRODUCTS



**5/ FLAVORED OLIVE OIL**

**FLAVORED  
OLIVE OIL**

Our Collection of flavored olive oils combine the smoothness of 100% olive oil with natural flavors that will add a layer of luxury to any dish.

Perfect for stirring into sauces, drizzling over pasta or adding to salads and vegetables, Flavored olive oils are a versatile ingredient in any chef's home.

**Chili Pepper**



**BASIL**



**GARLIC**



**ROSEMARY**



**Pizza**



**MINT**



**BLACK TRUFFLE**



**ORANGE**



**CULINARY  
HERBS**



**LEMO**



# SHIPPING INFORMATION

	CAPACITY	NB OF BOTTLES / CARTON	NB OF CARTONS / PALLET	NB OF BOTTLES / PALLET	NB OF PALLETS / 20'	NB OF PALLETS / 40'	NB OF CARTONS / 20'	NB OF CARTONS / 40'	NB OF BOTTLES / 20'	NB OF BOTTLES / 40'
Glass Bottle	Marasca 250ml	24	128	3072	10	20	1280	2560	30720	61440
Glass Bottle	Dorica 250ml	24	112	2688	10	20	1120	2240	26880	53760
Glass Bottle	Marasca 500ml	12	132	1584	10	20	1320	2640	15840	31680
Glass Bottle	Dorica 500ml	12	132	1584	10	20	1320	2640	15840	31680
Glass Bottle	Marasca 750ml	12	102	1224	10	20	1020	2040	12240	24480
Glass Bottle	Dorica 750ml	12	102	1224	10	20	1020	2040	12240	24480
Glass Bottle	Marasca 1L	12	84	1008	10	20	840	1680	10080	20160
	PET 3L	4	70	280	10	20	700	1400	2800	5600
	PET 5L	4	60	240	10	20	600	1200	2400	4800
	TIN 3L	4	128	280	10	20	512	1024	2800	5600

• **Sample Policy :**

1. We offer FREE Samples, Freight cost for samples must be paid by client
2. Amount will be deducted from bulk order.

• **Payment Terms :**

Order payment :

- - 30% T/T in advance to initiate order
- - 70% T/T to clear balance and ship the order once ready to ship, Before shipment.
- - 50% To start preparing the Order
- - 50% against BL Copy document

• **Delivery :**

CFR to the requested port by client.

FOB Tunisia Port / Container.

Shipment within 15-30 business days after confirmation of your purchase order.

VALIDITY : Offer is valid for 15 days starting from PI date






# FULL CHEMICAL ANALYSIS

REPUBLIQUE TUNISIENNE  
 MINISTÈRE DE L'AGRICULTURE  
 OFFICE NATIONAL DE L'HUILE  
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 شارع محمد الخامس 1001 - تونس



### CERTIFICATE OF ANALYSIS N° 2019B0261

Regional Laboratory of Source: EXPORT PRIVE Laboratoire Régional de Source: Quantité: 57 540  
 Date of Receipt: 2019/01/06 Référence: N° 0004886 31 PVP 22670  
 Reference: O.C.T. Référence: PAF  
 Provenance: MEDILIFE Client: MEDILIFE  
 CODE ECHANTILLON : 2019B0124 / 2019A0518

Analysis	Result	Résultat	Analysis
Free Acidity Expressed in Oleo Acid (%)	0.33	Acidité Libre Exprimée en Acide Océanique (%)	0.33
Spectrophotometric Analysis in U.V.M. - 422 (µg/g)	0.01	Analyse Spectrophotométrique dans U.V.M. - 422 (µg/g)	0.01
Spectrophotometric Analysis in U.V.M. - 273 (µg/g)	0.13	Analyse Spectrophotométrique dans U.V.M. - 273 (µg/g)	0.13
Spectrophotometric Analysis in U.V.M. - Delta 9	0.00	Analyse Spectrophotométrique dans U.V.M. - Delta 9	0.00
Phenylethyl Inhib (mg/kg)	80.80	Teneur en Phényléthyle Inhib (mg/kg)	80.80
Content in Water and Volatile Matter (% w/w)	0.05	Teneur en eau et en Matière Volatile (% w/w)	0.05
Insoluble Impurities (%)	0.02	Teneur en impuretés insolubles (%)	0.02
Difference between Practice and Theoretical (K2O)	0.03	Écart entre la Valeur Pratique et Théorique en K2O (%)	0.03
Halogenated Substances	0.02	Teneur en Substances Halogénées	0.02
Tetrachloroethylene (ppt)	0.00	Teneur en Tétrachloroéthylène (ppt)	0.00
Dibromochloroethylene (ppt)	0.01	Teneur en Dibromochloroéthylène (ppt)	0.01
Fatty Acid Composition as Determined by GC	COMPOSITION EN ACIDES GRAS - 15 ACIDS (%)		
Chromatography (%)		Autocatalyseur (%)	
Myristic Acid (C14:0)	0.01	Acide Myristique (C14:0)	0.01
Palmitic Acid (C16:0)	17.73	Acide Palmitique (C16:0)	17.73
Palmitoleic Acid (C16:1)	2.43	Acide Palmitoléique (C16:1)	2.43
Heptadecanoic Acid (C17:0)	0.04	Acide Heptadécanoïque (C17:0)	0.04
Heptadecenoic Acid (C17:1)	0.07	Acide Heptadécénoïque (C17:1)	0.07
Stearic Acid (C18:0)	2.41	Acide Stéarique (C18:0)	2.41
Oleic Acid (C18:1)	59.23	Acide Oléique (C18:1)	59.23
Linoleic Acid (C18:2)	15.50	Acide Linoléique (C18:2)	15.50
Linolenic Acid (C18:3)	0.74	Acide Linolénoïque (C18:3)	0.74
Arachidic Acid (C20:0)	0.39	Acide Arachidique (C20:0)	0.39

Conclusion: The Results of Analysis effected on the sample in Reference (EXTRA VIRGIN OLIVE OIL) are in Conformity with INTERNATIONAL OLIVE COUNCIL Rules.

Les Résultats des Analyses Physico-Chimiques et Organoléptiques effectuées sur l'échantillon cité en Référence sont Conformés à celle d'une Huile d'Olive Vierge EXTRA selon la Norme du CONSEIL OLEICOLE INTERNATIONAL.

Source: 11/01/2019  
 Chief Laboratory  
 Guirat Marwa

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### CERTIFICATE OF ANALYSIS N° 2019B0261

Analysis	Result	Résultat	Analysis
Gabonic Acid (C22:0)	0.18	Acide Gabonique (C22:0)	0.18
Behenic Acid (C22:0)	0.11	Acide Behénique (C22:0)	0.11
Lignoceric Acid (C24:0)	0.00	Acide Lignocérique (C24:0)	0.00
Trans Fatty Acid (C18:1)	0.01	n-6 Trans (C18:1) %	0.01
Trans Fatty Acid (C18:2) + (C18:3) %	0.02	n-6 Trans (C18:2) + (C18:3) %	0.02
Sensitivity/Concentration as Determined by GC	COMPOSITION STÉROÏDIQUE (%)		
Cholesterol	0.10	Cholestérol	0.10
Stigmasterol	0.00	Stigmasterol	0.00
24-Methylsterols-Cholesterol	0.10	24-Méthylstérols-Cholestérol	0.10
Campesterol	3.36	Campesterol	3.36
Stigmasterol	0.03	Stigmasterol	0.03
Apparent Beta-Sitosterol + Beta-sitosterol + Delta 5-Avenasterol + Delta 5-23-Stigmastadienol + Campesterol + Stigmasterol + Delta 7-Avenasterol	94.93	Site Steréol Apparent Site stérols-Cérol-Avenasterol-Delta 5-Stigmasterol-Campesterol-24-Méthylstérols	94.93
Delta 7-Sitosterol	0.30	Delta 7-Sitostérol	0.30
Delta 7-Avenasterol	0.73	Delta 7-Avenastérol	0.73
Erythrodiol and Uxalol content (% total sterols)	3.42	Erythrodiol et Uxalol (% des stérols)	3.42
Organoleptic Characteristics	COMPOSITION EN ACIDES GRAS - 15 ACIDS (%)	Caractéristiques Organoléptiques	
	EXTRA VIRGIN OLIVE OIL		

Conclusion: The Results of Analysis effected on the sample in Reference (EXTRA VIRGIN OLIVE OIL) are in Conformity with INTERNATIONAL OLIVE COUNCIL Rules.

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### CERTIFICAT PANEL TEST

Echantillon d'huile d'olive  
 Délivré le: 06/06/2019  
 par: Médife

Numéro administratif : 2019B0261

Nous certifions que l'échantillon est une huile d'olive vierge extra, conformément à la norme du C.O.I. les valeurs des médianes sont les suivantes :

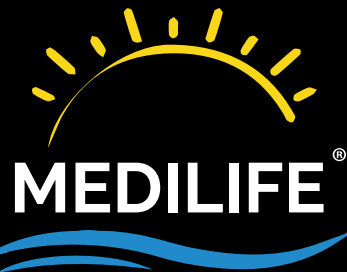
Caractéristique	Valeur
Acidité	2.8
Amert	2.0
Piquant	1.8

médiane des défauts égale à zéro

Signature: 11/01/2019  
 JURY PANEL TEST

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