



# NUMIDIA®

PREMIUM QUALITY



**OLIVE OIL**  
**From KABYLIA**  
**COLD**  
**EXTRACTION**

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# NUMIDIA®

PREMIUM QUALITY



## EXTRA VIRGIN

Extra Virgin olive oil, first cold pressed;  
acidity inferior to 0,8%



## VIRGIN

Virgin olive oil, first cold pressed;  
acidity between 0,8% and 02%

### Bottle and design

The bottle is made with dark green glass to protect the oil from oxidative effect of Light. Two sizes exist: 75cl and 50cl. A box contains 06 bottles

### Quality and safety closure

Closure of quality and safety, embellished with a screw cap and sealed aluminum, consists of spout and reclosable cap and so convenient anti-drop



QUALITY AND SAFETY  
CLOSURE



CAP SCEW  
ALUMINUM



SPOUT



NUMIDIA is the ancient kingdom covering the countries of North Africa known for the fertility of the land overlooking the Mediterranean shore.

On these lands, the tradition of olive cultivation has been transmitted through the centuries providing an oil of unique quality as a basis, for millennia, to the multiple uses of Numidia people.

Anxious to carry on with this tradition and after the acquisition of around 400h of land planted fully with olive trees, overlooking the SOUMMAM Valley in Northeast Algeria, we created the subsidiary **HUILERIES Ouzellaguen** to provide an oil worthy of ancestral knowledge, combined with modern processing and packaging techniques.

From processing to packaging, all processes of production are insured at our complex, designed according to HACCP standards technical means to exploit the olive fruit while maintaining its virtues.

NUMIDIA is a pure olive juice, cold extracted by mechanical methods, without the addition of additives or chemicals in compliance with phytosanitary standards with international standards. Its flavor and quality are completely preserved in a luxurious and modern packaging.

NUMIDIA is, thus, an exception of oil with a unique taste which is characterized by a herbaceous plant flavor with a brief taste bitterness followed by a lighter sweetness. She is the embodiment of the olive tree in its raw state.

Wherever you are, have a fun by discovering NUMIDIA representative of its terroir !

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# PACKAGING AND WEIGHTS

## NUMIDIA OLIVE OIL 75cl

				CONTAINER 20'				CONTAINER 40'			
Number Bottle /box	Quantity Bottle /Pallet	Quantity box /Pallet	Gross weight Pallet	Quantity Pallet	Quantity boxes	Quantity Bottle	Gross weight TC 20'	Quantity Pallet	Quantity boxes	Quantity Bottles	Gross weight TC 40'
6	1 044	174	1 095,45	10	1 740	10 440	13 058,60	20	3 480	20 880	26 117,20

## NUMIDIA OLIVE OIL 50cl

				CONTAINER 20'				CONTAINER 40'			
Number Bottle /box	Quantity Bottle /Pallet	Quantity box /Pallet	Gross weight Pallet	Quantity Pallet	Quantity boxes	Quantity Bottle	Gross weight TC 20'	Quantity Pallet	Quantity boxes	Quantity Bottles	Gross weight TC 40'
6	1 224	204	1 125,68	10	2 040	12 240	11 056,80	20	24 480	24 480	22 113,60

### NOTA :

Format 0,75 L : 06 rows of 29 boxes, or 174 boxes per palette.

Length X width X height

120 cm X 100 cm X 216 cm

Format 0,50 L : 06 rows of 34 boxes, or 204 boxes per palette.

Length X width X height

120 cm X 100 cm X 195 cm

### The availability of the product:

01 month after the receipt of the purchase order

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## NUMIDIA OLIVE OIL DATASHEET

### **I. Product Name**

## **Extra Virgin Olive Oil**

The creation date: 20/08/2012 - Code: PF1V0

### **II. Composition:**

Ingredient: 100% organic olive from Kabylia  
In Algeria

Olive oil is obtained from 100 % organic olives without additives and without the addition of other oil. The olive oil is extra virgin organic superior, cold extracted directly from olives and solely by mechanical processes. It undergoes neither chemical treatment or raf swimming. The olive oil of Kabylia with its unique taste, is a blend of ripe fruit flavors combined with a pleasant bitterness. It will clear your seasonings, marinades and ready meals

### **III. Features:**

#### **III.1. Physicochemical:**

Acidity	Inferior to 0.8%
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#### **III.2. Nutritional value in 100ml of the product**

Energy (k.cal)	899
Protein (g)	< 0.1%
carbohydrate g	< 0.1%
Lipid (g)	
Including saturated fatty acid (g)	99.9%

#### **III.2. Organoleptic**

Taste	Bitter, aromatic fruit sensation.
Odor	Fruity

#### **III.4. Physical**

No debris of insects, wood, paper, metal or plastic

#### **III.5. Others**

GMO	Absence
Allergens	Absence

### **IV. Use**

#### **IV.1.Intended Use**

Olive oil is both used flood (in salad dressings or in place of butter in pasta for example) or cooked (for cooking meat or vegetables). It's nevertheless important to not use it at a high temperature (over 210°C) beyond which it deteriorates. Cold pressure provides a pure juice which contains all the nutritional and original qualities of the olive. To best preserve the qualities of the virgin olive oil cold extracted, there are 03 decisive factors: temperature, air and light.

#### **IV.2.Incorretc or faulty use:** None

### **V. Lifetime and the preservation conditions**

Use by date:  
Twenty Four (24) months.  
Store in a clean, cool and dry place (<25°C) and protected from light.

### **VI. Packing**

Colored glass bottle with a capacity of 0,50L and 0,75L. Aluminum screw cap sealed and composed of a spout and a reclosable anti drip cap.

### **VII. Labelling**

The following references are indicated on the product label: product name, manufacturing date, the use by date, batch number, ingredients, composition, storage conditions, name and address.

### **VIII. Instructions use**

After opening, store in a cool and dry place (<25°C), cup securely closed and protected from light.



# DISTINCTIONS

## Silver Gourmet,

In the category of fruity green olive oil  
AVPA Competition, Paris 2013.



## Premier prix 2013

The best olive oil quality in Algeria  
Jury of experts graduated from fruit growing Technical Institute



## Beijing Golden

10th Global Olive Oil Competition



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