

When Nature and Health Meet



Details

Zitoun Al Atlas Farm : Moujou, Commune Rurale Sidi Youssef, Sefrou, Morocco

Headquarters : 14, Rue Ibnou Hilal, Quartier Racine, Appt 15, Casablanca, Morocco

Nominal Equity : 10.550.000 dirhams

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Olive Oil
EXTRA VIRGIN


Monaliva



Monaliva au Coeur de notre Vie.



Monaliva
EXTRA VIRGIN
Olive Oil

Quality First

«Terroir » both Mountainous and Mediterranean

The Mediterranean climate on one hand offers exceptional conditions for growing olive trees.

The Mountainous climate, on the other hand, protects olive trees from many diseases. Furthermore, agriculture in the region remains predominantly organic with very limited to no use of pesticides.



« Picholine de l'Atlas »

The Picholine is a highly appreciated and popular olive's variety. It is consumed either as a fruit or as an olive-oil by-product.

Our olives are picked-up with great care during the first two weeks of December giving Monaliva a fruity fragrance and a delicious flavour.

« Sélection de Choix »

Monaliva's secret lies in our meticulous selection of exceptional fruits and their early process in the season.

The fruits are picked with great care and are processed the same day, which gives Monaliva all the attributes of a premium olive oil:

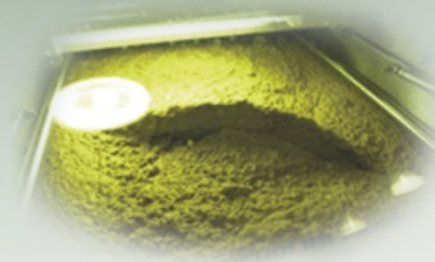
- (i) Very low acidity grade <0.30
- (ii) Very low peroxide index <12
- (iii) High fruity index > 5
- (iv) High content in good polyphenols > 400



Excellence in the Process

Issued from First Cold Press

Our olives are cold pressed in order to preserve their original aromas as well as their natural attributes and qualities.



Storage at Controlled Temperature

We store our olive oil in underground stainless steel deposits which are isolated in black warehouses protected from sunlight. The temperature is set at 20°C and is constantly monitored.

Bottling

To keep maximum freshness, olive oil bottling is performed on demand.

Quality and HACCP Standards

High quality product is our obsession at Zitoun al Atlas and quality controls are a top priority at every stage of the production line.

Our quality and food safety systems are designed to be efficient and in line with the highest standards:

- . Quality and Food Safety Charter
- . ISO 9001 standard
- . ISO 22000 standard and HACCP





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About Us

Zitoun Al Atlas, A Genuine Player of the Moroccan Olive « Terroir »

Zitoun Al Atlas is an agribusiness company whose core business is built around the cultivation of olive trees and extraction of extra virgin olive oil of premium quality.

Zitoun Al Atlas is located in the north of the Atlas Mountains of Morocco, close to a small town called Sefrou.

This Unique and Privileged location at the heart of the largely unspoiled Atlas



Zitoun Al Atlas's Motto is « Premium Quality at Highest Standards ».

At Zitoun Al Atlas, we take great care about what is at the essence of our product, namely:

- . the olive's variety,
- . the nature of the soil ("Terroir"),
- . the mountain climate,
- . the care with which olives are picked,
- . the know-how to molturate and the art of blending extra virgin olive oils.



Products of the « Terroir »

When Nature and Health Meet

Both our olives and olive oil are largely organic products with the following common features:

- . A delicious savor,
- . A very low acidity,
- . Proven health benefits thanks to the naturally rich anti-oxidants found in the Atlas Picholine olive's variety.

Monaliva

Monaliva is a premium quality Extra Virgin Olive Oil.

Olive oil's connoisseurs would immediately recognise Monaliva's fruity savour (grade of COI Panel: 6.5) and well balanced taste between Bitter and Pungent.

Our Products

Monaliva
Extra Virgin Olive Oil
Premium Quality
6 bottles / pack

750 ml

500 ml



Monaliva au Coeur de notre Vie.



Monaliva
EXTRA VIRGIN
Olive Oil

Core Values

| Our Strategy

Offer our customers a high quality olive oil combining organic and superior health benefits.

Be an integrated actor from growing olive trees to producing and bottling olive oil.

Be clients focused endeavouring to satisfy their very needs.

Develop highly skilled and committed human resources.

| Our Health Governance

At Zitoun Al Atlas, we strongly believe that the health and wellbeing of each of us start with a healthy and well balanced food.

Hence our total commitment to offering our clients natural products with superior quality and proven health benefits.

| Our Values

- . A Passion for our Products and our Land.
- . A True Commitment to Quality.
- . A Total Transparency.

« Food Quality and Safety Commitments »

| Naturalité et Santé

«We believe at Zitoun Al Atlas, that the health and wellbeing of each of us start with a healthy and well balanced food. Hence our total commitment to offer our clients food products with proven health benefits and the highest quality..»

Our commitment to achieve the highest standards is driven by the following guidelines:

1. Serve our client faithfully.
2. Lead a process of continued improvement targeting excellence.
3. Control the supply in strategic raw materials using very strict terms of reference.
4. Work within the HACCP framework from design to actual production.
5. Guarantee the highest quality and food safety and perform tests and controls at different stages of the production under the supervision of our Quality Management System while following our strict Food Safety System set.
6. Design and sell excellent products with strong organic and health dimensions.
7. Give our Clients clear and transparent information on the health benefits and nutritional qualities of our products.
8. Give our collaborators the human and material means to their accomplishment.
9. Be aware that we build together a best in class enterprise where every collaborator has to set an example at every level starting from top management.

Adnane AOUAD
President of Zitoun Al Atlas

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