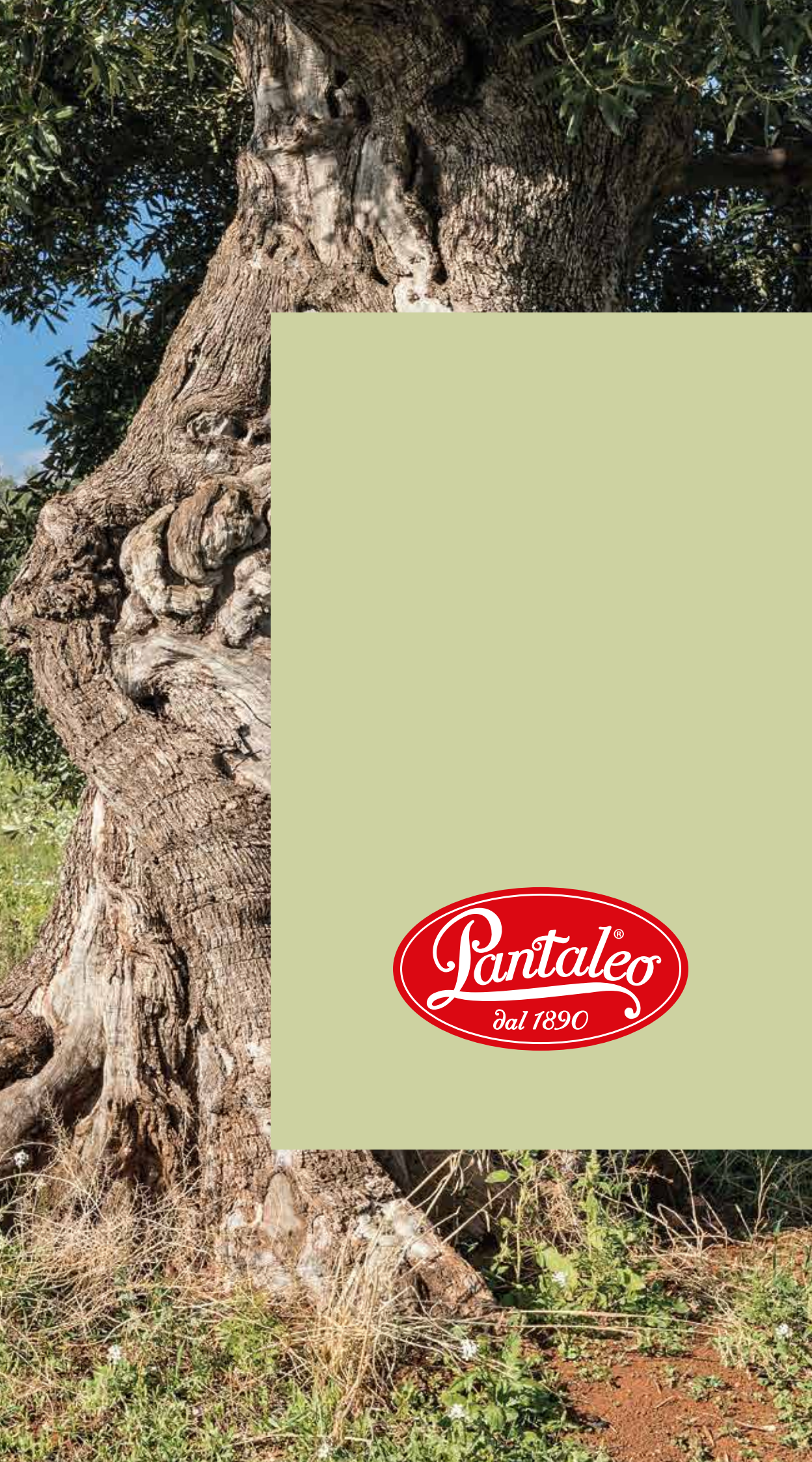
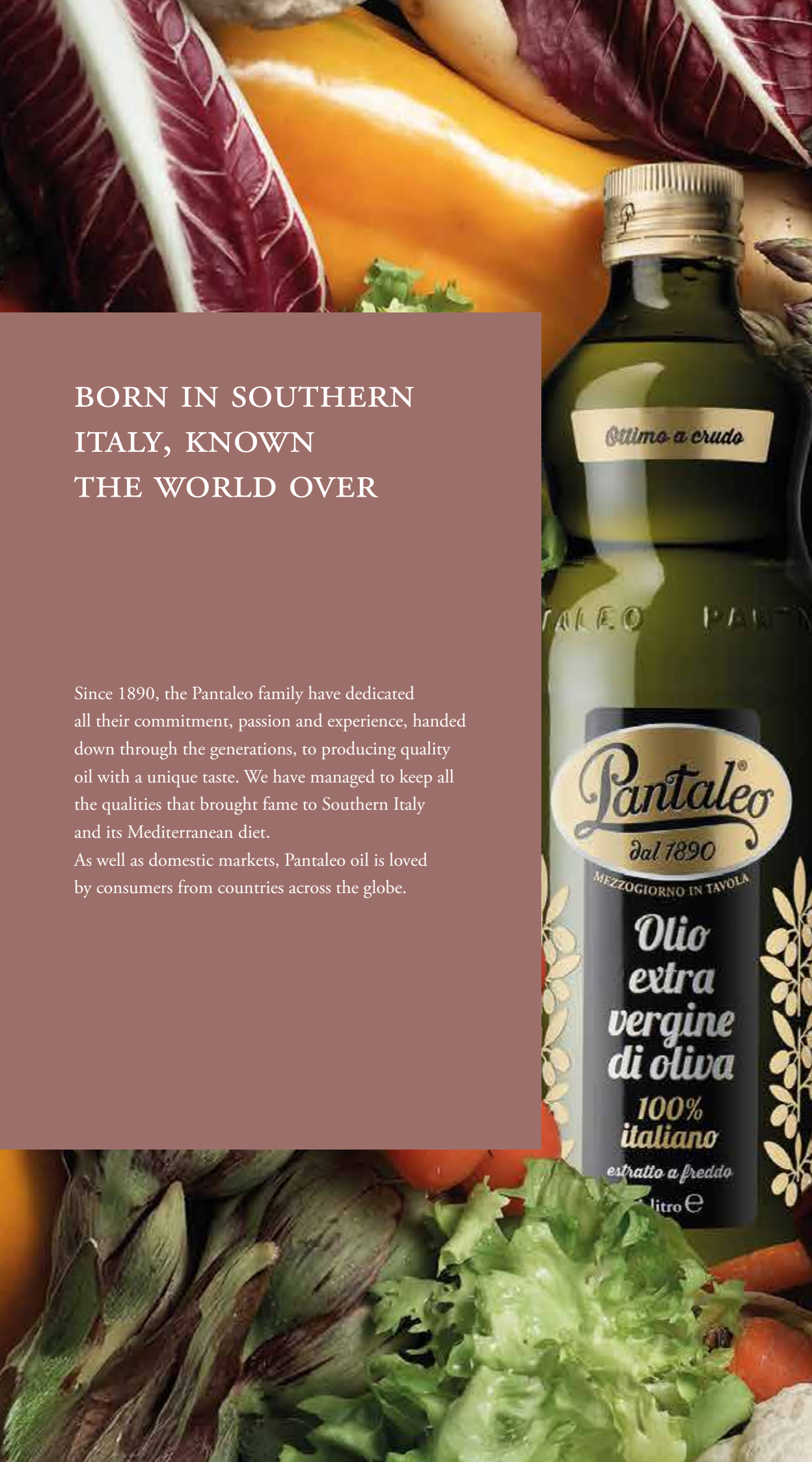






ITALIAN SUNSHINE AT YOUR TABLE SINCE 1890

The bond between the Pantaleo brand and olive oil is ancient and deep. Its story spans three centuries and four generations of entrepreneurs, who have all made a fundamental contribution to the growth of the family business. The story began with Antonio Pantaleo, who established it in Fasano in 1890. Then came his son Nicola, who took over the helm in the 1940s, transforming the company's name into a byword for quality oil, known far beyond the borders of his own region. Today, the Nicola Pantaleo SpA firm, headed up by Donato Pantaleo, together with his son and daughter-in-law Nicola and Amalia, has become a major name on the Italian and international olive oil scenes. With 160 hectares of olive groves and two oil mills, it is one of the very few Italian oil companies that handles the whole production process in-house.



BORN IN SOUTHERN ITALY, KNOWN THE WORLD OVER

Since 1890, the Pantaleo family have dedicated all their commitment, passion and experience, handed down through the generations, to producing quality oil with a unique taste. We have managed to keep all the qualities that brought fame to Southern Italy and its Mediterranean diet.

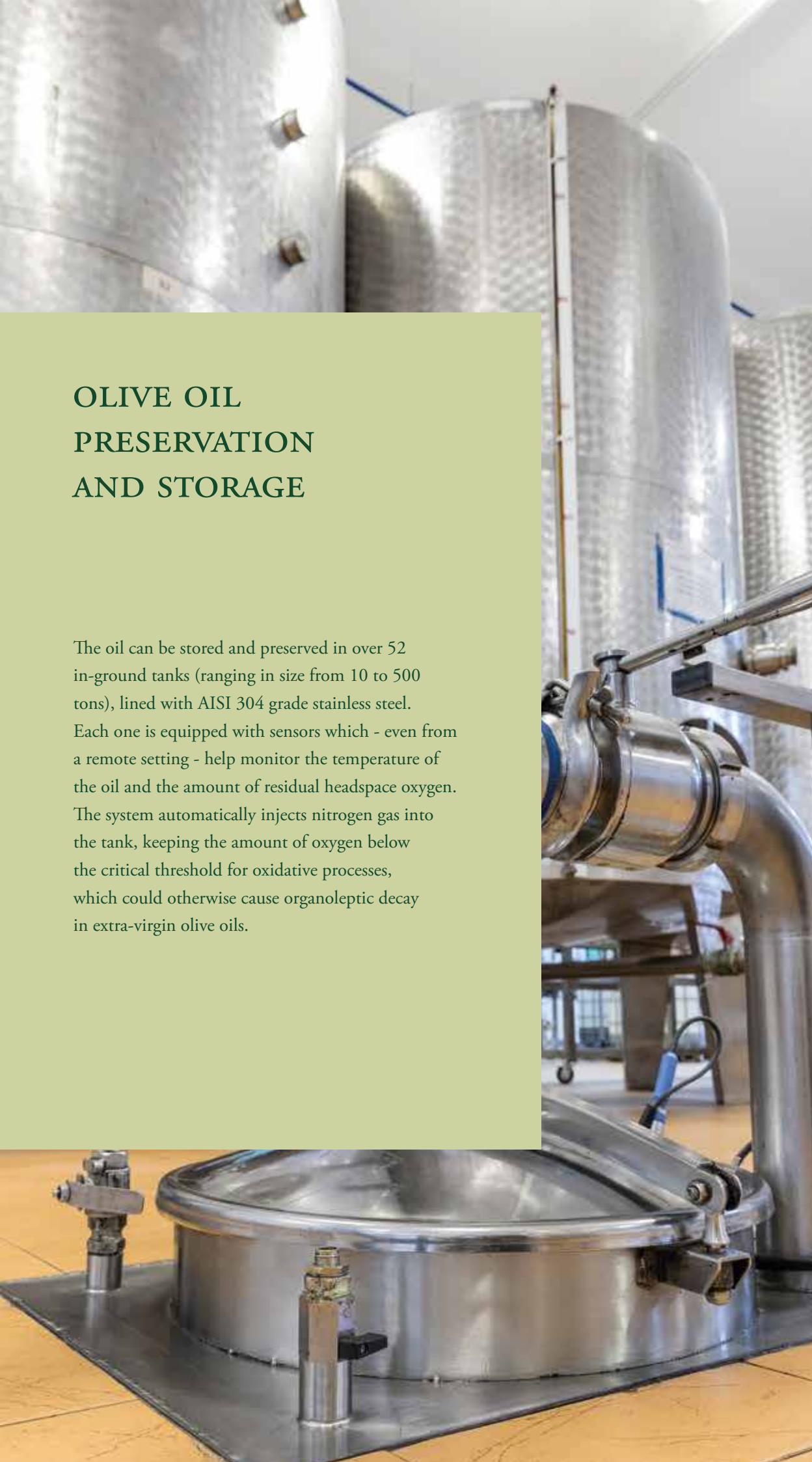
As well as domestic markets, Pantaleo oil is loved by consumers from countries across the globe.





PRODUCTION TECHNOLOGY AND ORGANISATIONAL SKILLS TO THE CUSTOMER'S ADVANTAGE

The Nicola Pantaleo SpA headquarters are located in Fasano, midway between the cities of Bari and Brindisi, in a land with a historical vocation for olive growing, hosting our various production areas, such as the bottling plant and the farm, which has its own oil presses. Ongoing investments over time mean that the company's production capacity is never pushed to its limits. This offers our partners in the supply chain a number of advantages, with vertical integration, a superior quality-price ratio; extremely short lead-times with on-time delivery of any order size. It also helps to reduce inventory and to speed up stock turnover, ensuring the freshest possible product hits the shelves. This extends the Minimum Durability Date for our olive oils to the fullest extent possible under regulations.



OLIVE OIL PRESERVATION AND STORAGE

The oil can be stored and preserved in over 52 in-ground tanks (ranging in size from 10 to 500 tons), lined with AISI 304 grade stainless steel. Each one is equipped with sensors which - even from a remote setting - help monitor the temperature of the oil and the amount of residual headspace oxygen. The system automatically injects nitrogen gas into the tank, keeping the amount of oxygen below the critical threshold for oxidative processes, which could otherwise cause organoleptic decay in extra-virgin olive oils.

SCRUPULOUS CHECKS THROUGHOUT THE PRODUCTION PROCESS



Criteria for purchasing raw materials

- Suppliers are chosen on the basis of rigorous parameters
- Crops are examined in the olive groves of origin
- Mills undergo technical and hygiene checks



Selection and quality control of supplies

- Organoleptic analysis is performed on a representative sample of the batch of olive oil for purchase
- Chemical analyses at our testing station ensure that each oil passes all of the company's in-house tests, based on regulations established by the European Union and the International Oil Council (or IOC)



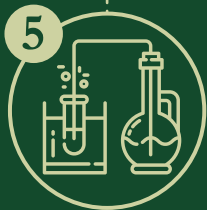
Verifying compliance

- A sample is taken directly from the tanker, and then tasted and analysed to assess conformity with the demonstration sample



Storing raw materials

- The oil batch is transferred to one of the 52 underground tanks
- The stored oil undergoes periodic chemical and taste tests to rule out the risk of spoilage
- The oil is vacuum-pumped in and out along fixed stainless steel pipes



Blend composition

- The blend is established on the basis of consumer preferences in the reference market, or else agreed with the customer in the case of private-label oils
- Production of a sample blend which has undergone sensory analysis, chemical analysis, possible tweaks and final approval
- Preparation of the actual blend itself, in a special blending tank where our recipes can be controlled automatically
- A sample of the new blend, certified by accredited third-party laboratories, undergoes sensory and chemical analyses
- Each blend is assigned an in-house blend code, which ensures full traceability of the corresponding oil consignments

6

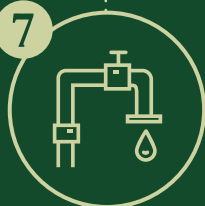
Filtration phases



- Initial filtering with a diatomaceous earth filter to remove coarser residues, moisture and impurities
- Fine filtering using filter papers made from pure cellulose
- Each phase is followed by a further specific check-up and chemical analysis

7

Transferring the oil



- The whole range of Pantaleo olive oils is produced on our own premises
- The oil is transferred from the storage division to the bottling division along several different stainless steel pipes, each used exclusively for a specific type of oil, so as to eliminate any risk of contamination

8

Bottling and canning



- Eight state-of-the-art bottling and canning lines designed to preserve the nutritional value, sensory experience and analytical characteristics of our oils and to filter out any residual impurities
- Each bottling/canning line is equipped with optically controlled inspection machines and systematically sanitised. The empty containers (bottles and tinsplate cans) are conveyed on conveyor belts covered by plexiglass structures
- Each filling station is equipped with a high-pressure air hose mounted upstream from the filling machine

9

Assessing the finished product



- At the bottling and canning plant, cameras and specialist staff carry out checks on a continuous basis on the empty bottles, the weight/content, the cap seal, the correct position of the labels, the legibility of the batch code and the expiry date
- The final assessment of the finished product consists of tastings and laboratory analyses carried out on each batch

10

Packing and storing finished goods



- Scales at the end of the conveyor belt weigh each bottle or can
- Cartons and shrink packs are loaded onto pallets and sent to the warehouse to await delivery
- The bottles, cans and pallets are each labelled with a tag, showing the information required by the Indicod platform and by the company's trackability and traceability systems



AN ORGANISATION WITH PEOPLE AT ITS HEART



At the Pantaleo firm, it is a family tradition to focus our energies on keeping people happy.

This starts with human resources - assistants, individual employees, often entire families.

Their enthusiasm, their willingness to give their best and to share the company's philosophy is a key to the success of the Pantaleo brand, a tribute to the efficiency of this dynamic and flexible organisation capable of responding to the various needs of customers and consumers throughout the world.

A virtuous cycle of quality, which has its origins in the heartfelt desire to make people happy, and by doing so creates the true competitive advantage for the Nicola Pantaleo firm.



WHEN FLAVOUR IS THE FRUIT OF KNOWLEDGE

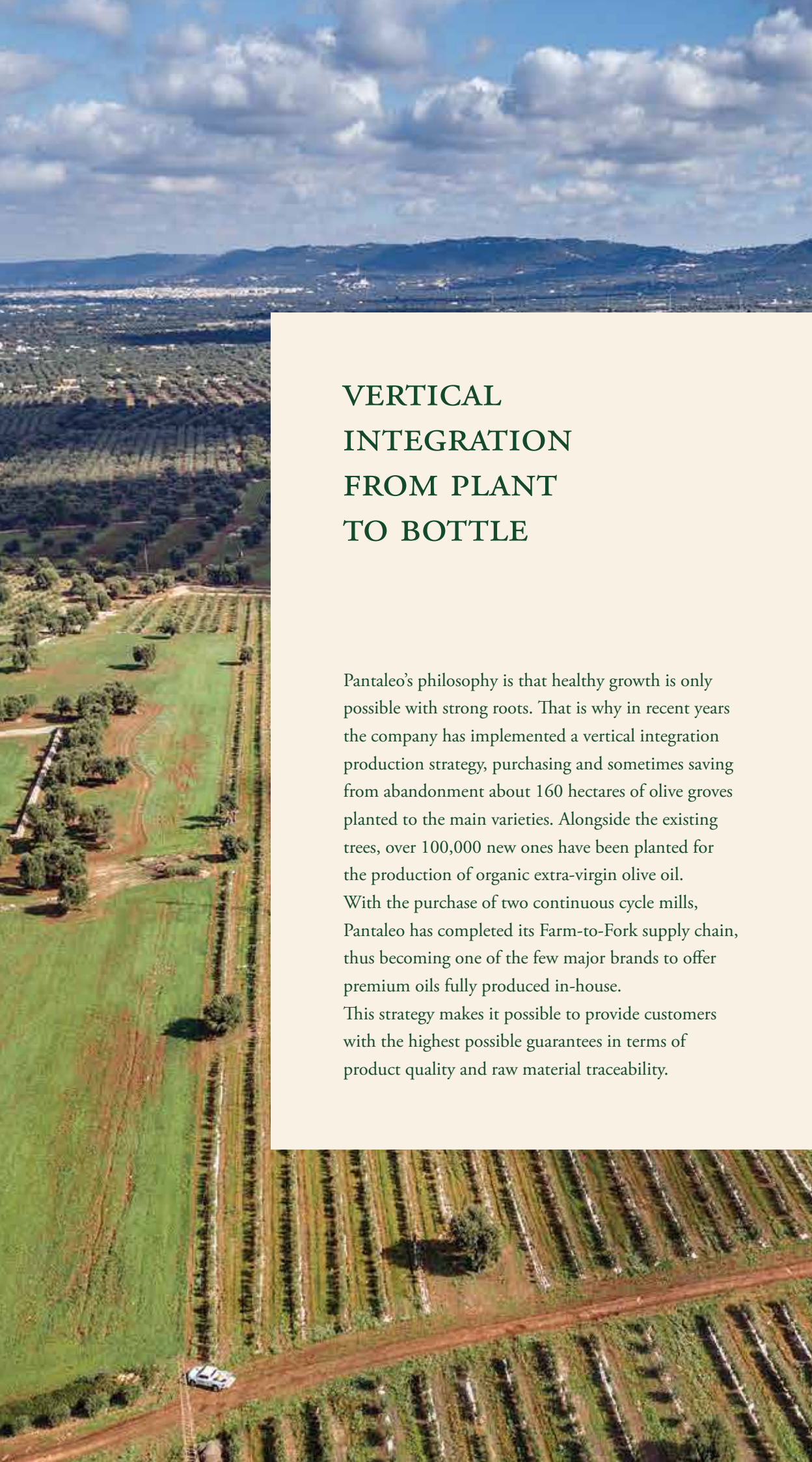
The quality of Pantaleo products is the fruit of ancient wisdom, of centuries-old skills handed down over the generations with real passion, and of expert knowledge of the vast areas devoted to cultivating the olive, not only in Puglia and the rest of Italy, but throughout the Mediterranean and other parts of the world.

This all comes together in the sensory analysis, the most important test that every batch of olive oil must first of all be good enough to pass.

Nicola Pantaleo himself performs this assessment, which is then compared with that provided by third-party laboratories. These rely on panels of experts accredited by the Ministry of Agricultural Policies, who are periodically subjected to Ring Tests to test their analytical skills.

In addition, volatile components are analysed using an e-nose, to rule out the presence of any molecules responsible for rancidity and other defects.





VERTICAL INTEGRATION FROM PLANT TO BOTTLE

Pantaleo's philosophy is that healthy growth is only possible with strong roots. That is why in recent years the company has implemented a vertical integration production strategy, purchasing and sometimes saving from abandonment about 160 hectares of olive groves planted to the main varieties. Alongside the existing trees, over 100,000 new ones have been planted for the production of organic extra-virgin olive oil. With the purchase of two continuous cycle mills, Pantaleo has completed its Farm-to-Fork supply chain, thus becoming one of the few major brands to offer premium oils fully produced in-house. This strategy makes it possible to provide customers with the highest possible guarantees in terms of product quality and raw material traceability.



OUR INDIGENOUS CULTIVARS

Ogliarola

Coratina

Cima di Melfi

Termite

Nolca

Leccino

Picholine

Peranzana

Oliana

Arbosana

Frantoio

Cellina di Nardò

Cima di Mola

Picual

OUR PRODUCTS







EXTRA VIRGIN OLIVE OIL

With its consistent, pleasing flavours, this classic olive oil has won over the hearts of families throughout Italy. Capable of bringing out all the ingredients in a dish without ever masking their flavour, it is recommended for all uses, whether for dressing salads or meats, or on a delicious bruschetta, or even for more complex recipes. It presents deep yellow-green hues and a slightly fruity flavour.

ORONOVO EXTRA VIRGIN OLIVE OIL

Made from olives harvested slightly early, when they are still mainly green, OroNovo extra-virgin olive oil has a grassy, vegetal fruitiness and a balanced flavour that is slightly bitter and pungent. Even just a few drops drizzled across a dish will bring out the best in it, adding style without putting a balanced diet at risk. Its strong yet balanced character makes this the perfect oil for enhancing the flavour of salads, meat or fish. An ideal condiment for legumes, it also turns simple grilled vegetables and bruschetta into dishes fit for kings.





EXTRA VIRGIN OLIVE OIL 100% ITALIAN

Made from a special blend of the finest Italian oils, it maintains the fragrance of healthy just-ripe olives the moment they are picked.

Never aggressive, it stands out for its balanced character, bitter notes and medium peppery heat. Perfect for salads, meat or fish dishes, as well as for pulses, or simply drizzled over grilled vegetables or bruschetta. Packed with flavour, it is ideal for people following a diet, who want to use small quantities while still adding character and originality to their dishes.



RUSTICANO EXTRA VIRGIN OLIVE OIL 100% ITALIAN

This extra-virgin olive oil has not been filtered at all, so it loses none of its smoothness and full body, typical of an oil that has just left the mill. Its distinctive features include typically velvety yellow-green hues and a persistent fruity vegetal flavour. Its forthright natural personality makes it ideal for all uses. Ideal drizzled over salads, meats or classic bruschetta, as well as being an excellent ingredient in more complex dishes.





EXTRA VIRGIN OLIVE OIL 100% ITALIAN FRUITY GOLD SELECTION

Intended to satisfy the most demanding palates this top quality extra-virgin olive oil is obtained from a selection of the year's best olive oils, the same ones enjoyed by the Pantaleo family for their personal use. Produced from the Coratina and Ogliarola Barese varieties, it is the ideal choice for lovers of intense, bold flavours. Richly-flavoured, it can be drizzled over meat, fish, pulses, grilled vegetables and bruschetta even in very small amounts, thanks to the special anti-filling cap.

PGI OLIO DI PUGLIA EXTRA VIRGIN OLIVE OIL

Olio di Puglia PGI extra-virgin olive oil contains the finest Apulian olive oil to be found in a bottle. Its huge variety of sensory features stem from the soils of Puglia. Early pressing of the olives, harvested when still green, lend this oil its herbaceous flavour with a hint of raw artichoke. This richly-flavoured oil displays a good balance of peppery heat and bitterness. A light drizzle is enough to enhance vegetables, pulses, meat, fish, shellfish or simple salads, even without the addition of salt. Olio di Puglia is also the only PGI oil in the world whose production protocol requires a minimum amount of antioxidants to be present: total polyphenols (≥ 300 ppm) and active biophenols (≥ 250 ppm). Its benefits include an anti-inflammatory effect due to high levels of oleocanthal, a substance similar to ibuprofen.





ORGANIC 100% ITALIAN YOUNG EXTRA VIRGIN OLIVE OIL

An extra-virgin olive oil made from olives grown, harvested and pressed in Italy according to the strict dictates of organic farming and certified by the ICEA certification body, our ORGANIC YOUNG is a fruity, fresh and wholesome extra-virgin olive oil that is highly digestible and ideal for a healthy diet for infants and children.

EXTRA VIRGIN OLIVE OIL ORGANIC 100% ITALIAN

Made from olives grown, harvested and pressed according to the strict dictates of organic farming, this fresh, healthy olive oil combines a deep green olive fruitiness, with vegetal and herbaceous notes that recall the fragrance of green tomato.

To fully appreciate its outstanding organoleptic properties, preferably be used raw, drizzled over meats, bruschetta and salads, as well as either raw or cooked vegetables.





EXTRA VIRGIN OLIVE OIL CONDIMENTS

WITH CHILLI PEPPER

Condiment based on chilli pepper and 100% Italian extra-virgin olive oil with extremely intense heat, produced with 2% natural essence of chilli pepper and crushed chilli pepper, whose aromas pair well with the vegetal, grassy notes of 100% Italian Pantaleo extra-virgin olive oil. Perfect as a condiment or as an ingredient in cooked dishes, allowing the spiciness of a dish to be adjusted to suit personal tastes.

WITH LEMON

Condiment produced with 1.5% natural essence of lemons, which, in combination with the vegetal, grassy notes of 100% Italian Pantaleo extra-virgin olive oil, perfectly brings out the powerful scent of fresh lemons. Its intense aroma makes it ideal for use as a condiment or as an ingredient in cooked dishes.



EXTRA VIRGIN OLIVE OIL CONDIMENTS

WITH MIX CITRUS

Condiment crafted with 1.4% natural citrus essences (Orange 0.7%, Bergamot 0.2%, Lime 0.5%), this blend meets the green vegetal notes of Pantaleo's 100% Italian extra-virgin olive oil to deliver a fresh, citrusy lift. A delightful touch for both warm and cold dishes.

WITH BLACK TRUFFLE

This condiment contains 1.5% natural black truffle essence. Its intense aroma is enhanced by the green vegetal nuances of Pantaleo's 100% Italian extra-virgin olive oil. A precious ingredient, perfect both raw and in cooking, when you are looking to achieve those unmistakable truffle notes.





EXTRA VIRGIN OLIVE OIL CONDIMENTS

WITH BASIL

Condiment made with 1% natural basil aroma, strengthened by the encounter with the green, vegetal notes of Pantaleo's 100% Italian extra-virgin olive oil, which enhance its fragrance. A practical and fresh condiment, perfect both raw and in cooking, for the most classic Mediterranean dishes.



WITH GARLIC

Condiment made with 0.6% natural garlic essence, which blends harmoniously with the green, vegetal notes of Pantaleo's 100% Italian extra-virgin olive oil, enhancing its aroma. A flavourful and versatile ally in the kitchen, perfect both raw and in cooking to enrich hot or cold dishes with its intense fragrance.



SQUEEZE ME: EXTRA VIRGIN OLIVE OIL AT YOUR FINGERTIPS

Lightweight, practical, sustainable and on-trend, the new PET Squeeze Me bottle is inspired by the formats used by professional chefs on TV and online. It's the perfect choice for those who want Pantaleo quality always within reach: to drizzle, cook, portion or garnish creatively and with precision, while reducing waste.

Available in two variants and sizes:

EVOO SQUEEZE ME 500 ML

Fresh and fruity, ideal drizzled raw for a perfect finish over salads, bruschetta, fish and white meats.

EVOO SQUEEZE ME 750 ML

Light and balanced, suited to all kinds of recipes and uses in the kitchen, both raw and cooked.







IN THE NAME OF QUALITY, FOR THE QUALITY OF OUR NAME

Creating products for a private label demands advanced knowledge and expertise that extend beyond simply producing a high-quality olive oil. Pantaleo has always adopted a tailored approach to the Distributor Brand field, managing every aspect of the customer's project, just as it does for its own-brand products. This begins with the creation of a personalized blend that will give the product a distinctive sensory profile. Next comes packaging design, including the choice of container - in a wide variety of materials and sizes - and type of closure, and the creation of a label to boost the product's shelf appeal, while fully complying with current regulations. It is no coincidence that in the Private Label and Retailer's Brand sector Pantaleo enjoys long-lasting relationships, some for over thirty years, with domestic customers and on major foreign markets.



TOP OF THE CLASS

It is always a pleasure to receive awards. This is especially the case when they acknowledge the commitment to pursuing quality, such as when Pantaleo led the call for a production protocol for PGI Olio di Puglia, now officially listed as a high-quality agrifood product. There follows a list of the main awards assigned to our products in recent years:

PGI

- **Grand Prestige Gold - Terraolivo IOOC 2024.**
- **Gold - Olive Japan 2024.**
- **Gold - Premio LONDON International Olive Oil Competition (LIOOC 2024).** Quality.
- **Silver - LONDON International Olive Oil Competition (LIOOC 2024).** Health Claim.
- **Evooleum Top 100 Awards 2024.**
- **Platinum Glass - MIOOA 2024 Olioofficina.**
- **Silver - Canada International Olive Oil Competition 2023.**
- **Winner - MIOOA 2023 Olioofficina.**
Category: Best PGI olive oil.
- **Platinum Glass - MIOOA 2023 Olioofficina.**
Category: medium fruitiness.
- **Silver - JOOP - Japan Olive Oil Prize 2023.**
Category: PGI olive oils.
- **Winner - MIOOA 2022 Olioofficina.**
Category: Best PGI olive oil.
- **Platinum Glass - MIOOA 2022 Olioofficina.**
- **Platinum Glass - MIOOA 2021 Olioofficina.**
Category: medium ripe fruitiness.

GOLD SELECTION

- **Prestige Gold - Terraolivo IOOC 2024.**
- **Gold - LONDON International Olive Oil Competition (LIOOC 2024).**
Category: Quality.
- **Golden Glass - MIOOA 2024 Olioofficina.**
- **Gold - Canada International Olive Oil Competition 2023.**
- **Golden Glass - MIOOA 2023 Olioofficina.**
Category: medium fruitiness.
- **Silver Glass - MIOOA 2020 Olioofficina.**
Category: medium-green fruitiness
- **Silver - London IOOL 2019.**
Category: Quality.
- **Bronze - London IOOL 2019.**
Category: Packaging.
- **1st place - Olioofficina "Le Forme dell'Olio" 2017.**
Category: Retail oils.

100% ORGANIC

- **Grand Prestige Gold - Terraolivo IOOC 2024.**
- **Silver - Olive Japan 2024.**
- **Gold - LONDON International Olive Oil Competition (LIOOC 2024).** Quality.
- **Evooleum Top 100 Awards 2024.**
- **Platinum - Canada International Olive Oil Competition 2023.**
- **Platinum Glass - MIOOA 2023 Olioofficina.**
Category: light fruitiness.
- **Golden Glass - MIOOA 2021 Olioofficina.**
Category: mild ripe fruitiness.

ORONOVO

- **Gold - Canada International Olive Oil Competition 2023.**
- **Golden Glass - MIOOA 2020 Olioofficina.**
Category: mild green fruitiness.

ORGANIC YOUNG

- **Golden Glass - MIOOA 2024 Olioofficina.**
- **Silver - London IOOL 2019.** Category: Quality.
- **Winner - Biolpack 2012.**
International award for best organic EVO.

100% ITALIAN

- **Silver - Canada International Olive Oil Competition 2023.**
- **Platinum - Olioofficina "Le Forme dell'Olio" 2021.**
Category: single portion.
- **Gold - Olioofficina "Le Forme dell'Olio" 2021.**
Category: travel oils.
- **Golden Glass - Premio MIOOA 2020 Olioofficina.**
Category: medium ripe fruitiness.

WITH LEMON

- **Best flavoured condiment - MICA 2023 Olioofficina.**
- **Platinum - MICA 2023 Olioofficina.**
Category: flavoured condiments.

WITH CHILLI

- **Gold - MICA 2023 Olioofficina.**
Category: flavoured condiments.

GUARANTEED, CERTIFIED FOOD SAFETY

Company processes for both raw materials and finished products are carried out in compliance with the requirements of the quality management system (ISO 9001), as well as the food safety requirements established by International Food Standards (IFS) and by HACCP risk analysis and management procedures.

Our in-house testing station is equipped with the latest generation of instrumentation, including Gerstel, a robotic platform as well as Agilent analytical equipment with built-in Intuvo diagnostics tools. Equipped with autosamplers, the new equipment can operate year-round, 24 hours a day, performing the following tests automatically:



Detection of environmental and process contaminants, pesticides, mineral oils (Mosh - Moha), 2-3 MCPD, Polycyclic Aromatic Hydrocarbons, phthalates



Ageing tests to predict product shelf life (Rancimat)



Product quality analyses as required by EU Regulation 2568/91, including tocopherol and polyphenol content

The accuracy of these analyses is continuously validated by a series of ring tests carried out by certified third-party laboratories.

Our certifications:





Ottimo a crudo

Pantaleo

dal 1890

MEZZOGIORNO IN TAVOLA

**Olio
extra
vergine
di oliva**

**100%
italiano**

estratto a freddo

750 ml e





TRADITION AND MODERNITY IN COMMUNICATION

For years, Pantaleo has pursued a communication strategy that positions it as a champion of healthy eating, deeply rooted in the food and wine traditions of Southern Italy. Alongside numerous print, outdoor and television campaigns developed over the years, a strong digital presence has emerged through targeted advertising and active public engagement on social media. Influencers have played a key role in expanding the audience across all platforms.

An extensive calendar of in-store and out-of-store events has helped reinforce the bond between brand, consumer, and retailer. Significant investments have also been made in trade fairs, with high-impact exhibition stands and exclusive events such as the Pantaleo Open Day, dedicated to both Italian and international buyers. More recently, Pantaleo has been among the main sponsors of prestigious cultural events in its local area, including the Bif&st film festival and the Locus music festival.

Sunshine on the table





Use this QR Code
to download the brochure and product catalogue



NICOLA PANTALEO S.P.A.
72015 Fasano (BR) - Italy - Via Roma 341/A
Tel. + 39 080 44 25 588
www.pantaleo.it - info@pantaleo.it

