



AGROALIMENTARIA EL LLANO, S.L.

ARBEEKIA SHAKE&TASTE

Tax ID Number: B73481046

ARBEEKIA Extra Virgin olive oil is made from 100% Arbequina olives, considered one of the best varieties because their organoleptic characteristics. Those olives remind us a fruity, fresh and sometimes exotic aromas. ARBEEKIA SHAKE&TASTE is presented unfiltered with olive particles inside that enhance the flavours and taste when shaken before using. It is presented with a gold cover to protect the olive oil from light and temperature changes.

Address

Calle Molina de Segura 55, 1º C
30007 Murcia
Murcia (Spain)

Telephone: +34 +34626238975

Web: www.arbekia.com

Sector: Oil and fat

Activity: Exporter, Manufacturer, Marketer, Producer

Turnover: From 60,000 to 300,000 euros

Employees: From 1 to 4

Brands: ARBEEKIA SHAKE&TASTE

Export Volume: From 60,000 to 150,000 euros

Export Countries: Russia, USA, United Kingdom

Manufacturing Process

Intensive system cultivation of Arbequina olive trees. This system allow us to collect the olives by modern machinery which at the same time allow us to process the olives freshly picked just few hours before. Damages and fermentations disappear from olives, maintaining all the properties and flavours.

Extra Virgin olive oil of superior category obtained only by mechanical means. Cold extraction.

Key Differentiating Features

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Products



Arbekia SHAKE&TASTE (Extra virgin olive oil)

Extra virgin olive oil

Código Taric: 150910

TARIC Denomination: Virgin olive oil and its fractions obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions that do not lead to deterioration of the oil