



OLYFO

OLYFO is a Tunisian food company dedicated to producing and exporting two complementary ranges of premium products: extra virgin olive oil under the "2500 Years of Tradition" brand, and authentic Mediterranean antipasti under "Poppa Peppa": **founded in 2020**, built on over **2,500 years of farming heritage**.

Our olive oil journey begins in the sun-soaked groves of Tunisia, where we handpick only the finest olives. Through state-of-the-art, eco-friendly cold-pressing, we extract pure liquid gold; rigorously tested, award-winning, and export-ready across **12+ active markets on 5 continents**.

Alongside our oils, Poppa Peppa brings Tunisia's culinary heritage to the table: from UNESCO-celebrated Traditional Smoked Harissa to Grilled Salads, Sundried Tomatoes, and Mediterranean Olives. No preservatives. No additives. Just authentic Tunisian flavour, jarred and ready for the world.

Together, **two brands. One origin. One standard of quality.**



OLYFO was established in June 2020, growing rapidly and seeking international distribution partners.

- **Facility Address:** Manzel el Kamel, Route Jammel, Monastir 5012
- **Farms Address:** Kairouan & Zaghouan
- **Corporate Address:** Immeuble Hannibal, Etage 1, Bureau N2, 1053 Berges du Lac, Tunis, Tunisia
- **Managing Director:** Ahmed Hamza

For International Operations, we have a dedicated UK based Branch:

- **Registered Address:** 71-75 Shelton Street, Covent Garden, WC2H 9JQ, London
- **Operating Address:** Brecon Road, Ymyl Y Nant, NP8 1SE, Crickhowell
- **Account currency:** USD
- **IBAN:** GB98 REVO 0099 6936 2581 57
- **BIC:** REVOGB21
- **Intermediary BIC:** CHASGB2L
- **Bank:** Revolut Ltd
- **Bank Address:** 30 South Colonnade, E14 5HX, London, United Kingdom



OLYFO



2500 years of tradition. The Gold.

Our signature product, 2500 The Gold, is the epitome of premium quality and luxury packaging. This extra virgin olive oil is crafted from the finest handpicked olives and cold-pressed to perfection.

2500 The Gold represents the heritage of ancient olive trees, bringing you an unparalleled taste experience with every drop. Packaged in elegant, premium bottles, it is ideal for gourmet dining and those who appreciate the finest things in life.



Product Specifications

- Variety: Koroneiki
- Acidity: $\leq 0.4\%$
- Best Before: 24 months from production date
- Harvest Date: December of every Year
- Storage: Ambient — no refrigeration required

Packaging Logistics

- Available formats: 250ml / 500ml / 750ml / 1L glass | 3L metallic tin
- Export-ready to USA, EU, and 12+ countries
- Storage Method: Room temperature

Certifications

- Extra Virgin Olive Oil
- US FDA Registration No. 18131951200
- ISO 22000 / HACCP
- Kosher Ongoing
- Halal
- Non-GMO

Awards

- Gold — LIOOC (London International Olive Oil Competition)
- Gold — Olio Nuovo Days (Paris)
- Gold — ONH (Tunisia)
- Silver — NYIOOC 2025 (New York)
- Silver — Canada IOOC

Nutrition Facts

17 servings per container		
Serving size		1Tbsp (15ml)
Amount per serving		
Calories		120
	Per 100ml	Per 15ml % Daily Value*
Total Fat	93.3g	14g
Saturated Fat	13.3g 0g	2g 10%
Trans Fat	70g 10g	0g
Monounsaturates	0mg 0g	10.5g
Polysaturates	0g	1.5g
Cholesterol Sodium / Salt	0g	0mg 0% 0g
Total Carbohydrate	0g	0% 0g 0%
of which Sugars	0g	0g 0%
of which Added Sugars	0g	0g 0%
Fibre		0g 0%
Protein		
Vitamin D	0mcg	0mcg 0%
Calcium	0mg	0mg 0%
Iron	0mg	0mg 0%
Potassium	0mg	0mg 0%
Energy	3389kJ / 822kcal	502kJ / 120kcal
Reference intake of an average adult (8400kJ / 2000kcal)		
*The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

INGREDIENTS

First Cold Press Extra Virgin Olive Oil. Extracted directly from superior category olives and solely by mechanical means.



2500 years of tradition. Origins.

Our signature product, 2500 Origins, is the epitome of premium quality and luxury packaging. This extra virgin olive oil is crafted from the finest handpicked olives and cold-pressed to perfection. 2500 Origins represents the heritage of ancient olive trees, bringing you an unparalleled taste experience with every drop. Packaged in elegant, premium bottles, it is ideal for gourmet dining and those who appreciate the finest things in life.



Product Specifications

- Variety: Chemlali
- Acidity: $\leq 0.5\%$
- Best Before: 24 months from production date
- Harvest Date: December of every Year
- Storage: Ambient — no refrigeration required

Certifications

- Extra Virgin Olive Oil
- US FDA Registration No. 18131951200
- ISO 22000 / HACCP
- Kosher Ongoing
- Halal
- Non-GMO

Packaging Logistics

- Available formats: 250ml / 500ml / 750ml / 1L glass | 3L metallic tin
- Export-ready to USA, EU, and 12+ countries
- Storage Method: Room temperature

Nutrition Facts

17 servings per container		
Serving size	1Tbsp (15ml)	
Amount per serving		
Calories	120	
	Per 100ml	Per 15ml % Daily Value*
Total Fat	93.3g	14g
Saturated Fat	13.3g 0g	2g 10%
Trans Fat	70g 10g	0g
Monounsaturates	0mg 0g	10.5g
Polysaturates	0g	1.5g
Cholesterol Sodium / Salt	0g	0mg 0% 0g
Total Carbohydrate	0g	0% 0g 0%
of which Sugars	0g	0g 0%
of which Added Sugars	0g	0g 0%
Fibre		0g 0%
Protein		
Vitamin D	0mcg	0mcg 0%
Calcium	0mg	0mg 0%
Iron	0mg	0mg 0%
Potassium	0mg	0mg 0%
Energy	3389kJ / 822kcal	502kJ / 120kcal
Reference intake of an average adult (8400kJ / 2000kcal)		
* The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

INGREDIENTS

First Cold Press Extra Virgin Olive Oil. Extracted directly from superior category olives and solely by mechanical means.



2500 years of tradition. The Gold Organic.

Our signature product, 2500 The Gold Organic, is the epitome of premium quality and luxury packaging. This organic Certified extra virgin olive oil is crafted from the finest handpicked olives and cold-pressed to perfection.

2500 The Gold Organic represents the heritage of ancient olive trees, bringing you an unparalleled taste experience with every drop. Packaged in elegant, premium bottles, it is ideal for gourmet dining and those who appreciate the finest things in life.



Product Specifications

- Variety: Chemlali Organic
- Acidity: $\leq 0.5\%$
- Best Before: 24 months from production date
- Harvest Date: December of every Year
- Storage: Ambient — no refrigeration required

Packaging Logistics

- Available formats: 250ml / 500ml / 750ml / 1L glass | 3L metallic tin
- Export-ready to USA, EU, and 12+ countries
- Storage Method: Room temperature

Nutrition Facts

17 servings per container		
Serving size		1Tbsp (15ml)
Amount per serving		120
Calories		
	Per 100ml	Per 15ml % Daily Value*
Total Fat	93.3g	14g
Saturated Fat	13.3g 0g	2g 10%
Trans Fat	70g 10g	0g
Monounsaturates	0mg 0g	10.5g
Polysaturates	0g	1.5g
Cholesterol Sodium / Salt	0g	0mg 0% 0g 0%
Total Carbohydrate	0g	0g
of which Sugars	0g	0g 0%
Fibre		0g 0%
Protein		
Vitamin D	0mcg	0mcg 0%
Calcium	0mg	0mg 0%
Iron	0mg	0mg 0%
Potassium	0mg	0mg 0%
Energy	3389kJ / 822kcal	502kJ / 120kcal
Reference intake of an average adult (8400kJ / 2000kcal)		
*The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		

Certifications

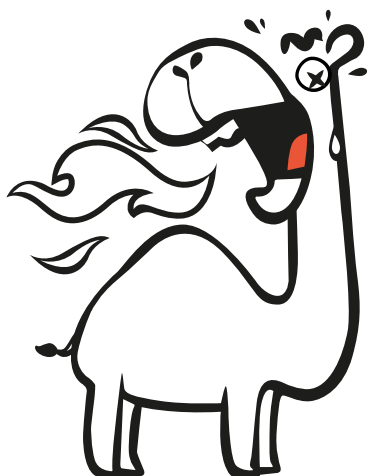
- Organic Extra Virgin Olive Oil
- USDA & NOP Organic (via Ecocert)
- EU Organic
- US FDA Registration No. 18131951200
- ISO 22000 / HACCP
- Kosher Ongoing
- Halal
- Non-GMO

INGREDIENTS

First Cold Press Organic Extra Virgin Olive Oil. Extracted directly from superior category olives and solely by mechanical means.

TN-BIO-001

Certified Organic by Ecocert



Unleash the Authentic Heat.

Poppa Peppa's Traditional Smoked Harissa is Tunisia's most iconic condiment — and our proudest product. Crafted from the finest sun-dried chili peppers using a centuries-old smoking technique, it delivers a deep, smoky heat that no other harissa can replicate. Celebrated by UNESCO poppapeppa, this is not just a condiment — it is living culinary heritage, jarred and ready for the world.

No preservatives. No additives. No shortcuts.
Just fire, smoke, and tradition.

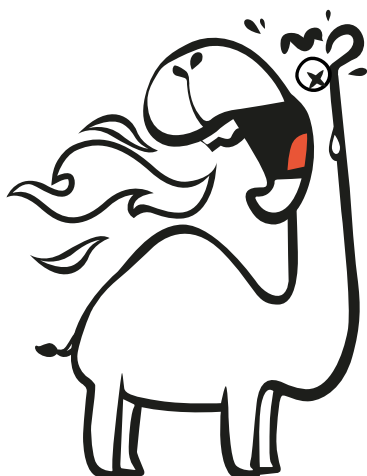
Sundried • Gluten Free • Non-GMO • Vegan •
UNESCO Heritage



TRADITIONAL HARISSA

GENERAL CHARACTERISTICS

- **Designation:** Traditional Harissa
- **Origin:** Tunisia
- **Composition:** Dried peppers, fresh peppers, sunflower oil, spices and salt.
- **Method of preparation:** The dried peppers are seeded, washed and immersed in water then crushed. The fresh peppers are washed, seeded and crushed. Both varieties are then mixed with spices, salt, garlic and oil.
- **Intended use:** Traditional Harissa can very well decorate the majority of Tunisian dishes; it can also be enjoyed with bread and a drizzle of olive oil.
- **Additives and preservatives:** No additives or preservatives (100% natural product)
- **Appearance:** Red colored paste
- **Taste:** Pronounced flavor of spices (coriander and caraway) and garlic, spicy.
- **GMO:** GMO-free Product
- **Storage Method:** Room Temperature
- **Shelf Life:** 3 Years of Production Date
- **Sizes:** 320 Gr or 220 Gr Glass Jars



Unleash the Wild Heat.

Poppa Peppa's Berber Harissa is Tunisia's boldest condiment; a fiery tribute to the ancient Berber culinary tradition. Crafted from hand-picked cayenne peppers, pickled and crushed with garlic, caraway and coriander, it delivers a sharp, untamed heat with layers of spice that cut through every dish. Rooted in the highlands and the oldest food culture of North Africa, this is not just a condiment; it is ancestral fire, jarred and ready for the world.

No preservatives. No additives. No shortcuts. Just peppers, spice, and heritage.

Cayenne • Gluten Free • Non-GMO • Vegan • 100% Natural



BERBER HARISSA

GENERAL CHARACTERISTICS

- **Designation:** Berber Harissa
- **Origin:** Tunisia
- **Composition:** Cayenne peppers, sunflower oil, garlic, spices and salt.
- **Method of preparation:** Cayenne peppers are pickled, sorted, seeded, washed, crushed and then mixed with spices, garlic, salt and oil.
- **Intended use:** Can very well embellish the majority of Tunisian dishes; can also be tasted with bread and a drizzle of olive oil.
- **Additives and preservatives:** No additives or preservatives (100% natural product)
- **Appearance:** Red colored paste
- **Taste:** Pronounced flavor of spices (coriander and caraway) and garlic, spicy.
- **GMO:** GMO-free Product
- **Storage Method:** Room Temperature
- **Shelf Life:** 3 Years of Production Date
- **Sizes:** 320 Gr or 220 Gr Glass Jars

Taste the World.

Discover the authentic flavors of Tunisia with our premium Mediterranean whole green olives. Each olive is carefully selected, candied, and preserved in a traditional brine to ensure a signature "crisp" texture that "peps up your palate".

A Versatile Kitchen Essential

Whether you are hosting an elegant gathering or preparing a family meal, these olives are the perfect companion:

- **Aperitif:** The ideal salty snack to kick off any meal.
- **Salads & Pizzas:** Adds a burst of Mediterranean sun to your favorite recipes.
- **Main Dishes:** A staple complement to traditional Tunisian cuisine.

Quality You Can Trust

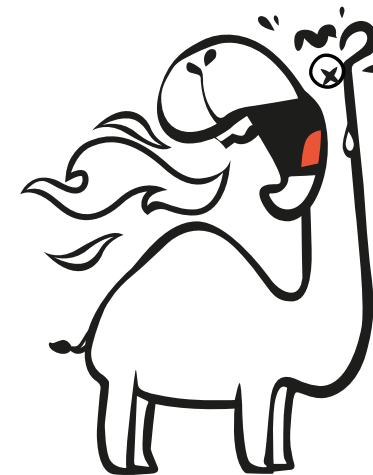
- **100% Natural:** Non-GMO and free from ionizing radiation.
- **Authentic Origin:** Grown and processed in the heart of Tunisia.
- **Pure Process:** Sorted and washed with care before being jarred for peak freshness.



WHOLE GREEN OLIVES

GENERAL CHARACTERISTICS

- **Designation:** Whole Green Olives
- **Origin:** Tunisia
- **Composition:** Green olives, Water, Salt, Citric acid, & Ascorbic acid.
- **Intended use:** Can very well embellish the majority of Tunisian dishes; used in cooking or as a side.
- **Additives and preservatives:** No additives or preservatives (100% natural product)
- **Appearance:** Natural color
- **GMO:** GMO-free Product
- **Storage Method:** Room Temperature
- **Shelf Life:** 3 Years of Production Date
- **Sizes:** 320 Gr Premium Glass Jars
- **Net Drained Weight:** 180 Gr



Let's Talk – Your Olive Oil Journey Starts Here

Get in touch with Olyfo for all your olive oil and antipasti needs, from wholesale and private label services to bulk orders and collaborations.

sales@olyfo.com — +216 25 217 199 — www.olyfo.com

