



OUR BRAND: ANDORINHA





We believe that every consumer deserves the most delicious and fresh olive oil. Therefore, we take care of every step of its production chain: from the planting of the olive trees, through the harvesting and selection of olives, to the extraction of the olive oil and its bottling.



QUALITY AND INNOVATION IN ONE BRAND!

BRAND PILLARS



Origin



Andorinha is one of the few big olive oil brands in the world that control the entire production chain.

Quality



Thus, we guarantee the best quality for our products by guaranteeing their origin.

Sustainability



We dedicate a lot of care and attention to deliver the best product, without causing damage to the environment.



GUARANTEED QUALITY



ANDORINHA PLANTS ITS OWN OLIVE TREES...

The harvest is traditionally done with sticks.

In recent years, manual processes have been replaced by mechanical processes that allow to obtain better results from the harvest, without harming the trees.



... CAREFULLY TRANSPORTS THE OLIVES TO ITS OWN MILL...

The mill stands in the middle of Andorinha's olive grove in Alentejo, Portugal.

Innovative and technological, this mill allows Andorinha to produce the best olive oil, thanks to its advanced equipment.

All transport and loading of the olives is done with great care to preserve their good condition.

It is very important that the process - from picking to extraction - is done in up to 24H. Andorinha makes sure it is done in between 4 to 6 hours to guarantee higher quality.

Then, the olives arrive at the mill where they are weighed and subjected to the cleaning process - the herbs and olive branches are removed and then the olives are perfectly washed.





...EXTRACTS THE OLIVE OIL...

After cleaning, the olives are crushed until they turn into a paste.

Afterwards, this paste goes inside a thermo-mixer in order to increase the extraction yield, which facilitates the separation of the oil from the paste.

Then, the extraction occurs, by separating the oil from the paste.

... BOTTLES THE OLIVE OIL AND MAKES SURE IT ARRIVES SAFELY TO YOUR TABLE.

Before bottling the olive oil, many lab tests are carried out to analyze certain characteristics of the olive oil, such as acidity, peroxide index, among others.

A panel of tasters will also evaluate the smell and aroma of the oil to then classify them from 1 to 9.

Then, it's ready to be bottled and shipped!



SUSTAINABILITY



Andorinha is proud of its sustainable production process.

- Our harvesting process makes sure not to harm the trees
- All production residues are reused in the process:
 - Seeds are used in the boilers
 - Leaves are used to fertilize the soil.
 - Water is treated and used for irrigation.

OUR CARBON FOOTPRINT IS LESS THAN WHAT WE REMOVE FROM THE ENVIRONMENT.
IN OUR PROCESS, NOTHING IS LOST. EVERYTHING IS REUSED.

ANDORINHA'S HISTORY



Created in 1927
by the group
Simão &
Companhia, in
Portugal

In 2009, the
innovative pouring
spout is introduced
in the bottles,
allowing for an
optimal dosage.



In 2013 is
launched the
first olive oil in
a spray can in
Brazil



In 2015, the
direct sales
operation
started in Brazil



In 2019, all packaging is
redesigned into a more
modern look. The brazilian
olive oil is launched - the
first and only olive oil
produced in brazil, as
hommage to the country.
The pop up store Casa
Andorinha opens its doors.

sovena



Bought in
2004 by
Sovena
Group



In 2011 is
created
Dorinha - the
brand's
mascot.



In 2014 the
brand is
revitalized - new
logo and new
visual identity



In 2016, Andorinha
becomes the first
brand in Brazil to
launch an entire line
of olive oils, signed by
famous Chefs





OUR PORTFOLIO

ANDORINHA OLIVE OIL

Extra-smooth, light and tasty. Andorinha Olive Oil is ideal for cooking, grilling and frying. Leaves food crunchy, while maintaining the beneficial properties of olive oil.

- Maximum acidity of up to 1%
- Softest olive oil of the whole Andorinha line
- Ideal for cooking
- Versions: PET 2L; Glass: 500ml; Can: 500 and 200ml



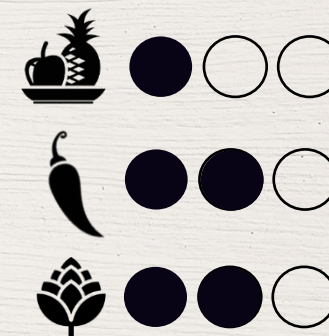
ANDORINHA EXTRA VIRGIN OLIVE OIL



The Andorinha Extra Virgin Olive Oil is perfect for all types of dishes, being versatile and ideal to be used from preparation to completion. With a striking almondy flavor, it makes the dishes even more delicious!

- Ideal for everyday dishes.
- Maximum acidity of up to 0.5%
- Leaves your recipes striking and tasty
- Spray version has 3 modes of use: Drops, Thread and Spray
- Versions: Can: 500ml; Glass: 250, 500, 750 ml and 1L; PET: 2L, 3L, 5L


FRUITY SPICY BITTERNESS



ANDORINHA EXTRA VIRGIN SELECTION OLIVE OIL



The Andorinha Extra Virgin Selection Olive Oil is made with carefully selected mature olives.

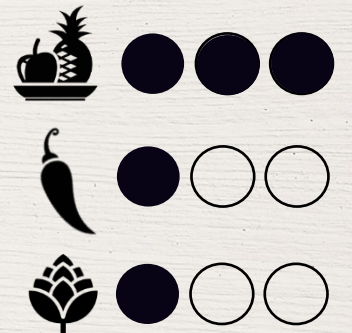
With an especially fruity and smooth flavor, it will give a different finishing touch to your dishes.

Ideal for dishes with a more intense flavor, such as cod, tuna and meat.

Maximum acidity of up to 0.4%

Version: Glass 500ml and 1L

      
FRUITY SPICY BITTERNESS



ANDORINHA EXTRA VIRGIN ORGANIC OLIVE OIL



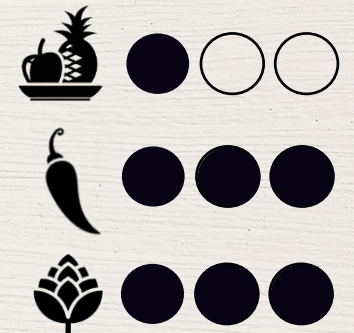
The freshness of the organic agriculture.

Made with carefully grown organic olives, it is ideal for lighter dishes, such as salads, seafood and fish.

- Maximum acidity of up to 0.5%
- With organic certification
- Version: Glass 500ml



FRUITY SPICY BITTERNESS



ANDORINHA EXTRA VIRGIN ORGANIC OLIVE OIL



From the best olives to the best dishes. This is a noble and balanced olive oil, with a persistent flavor. Made from the best olives, selected and harvested at the exact time of maturation.

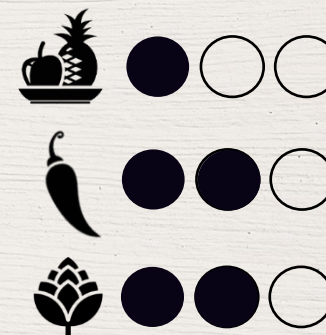
Ideal for finishing dishes and preparing delicious desserts.

Maximum acidity of 0.3%

Version: 500ml glass



FRUITY SPICY BITTERNESS



ANDORINHA EXTRA VIRGIN CREATIONS FROM BRAZIL – BELA GIL OLIVE OIL

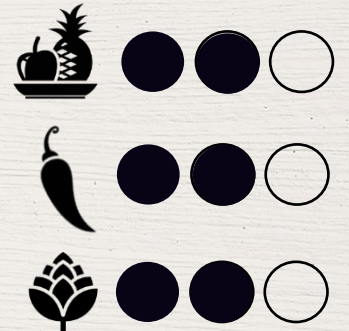


A special Extra Virgin olive oil, made from a careful selection of fresh olives of exceptional quality. The result is a light, harmonious and versatile olive oil, with a balanced flavor and slightly fruity aroma.

Perfect for finishing various types of dishes, including desserts.

- Maximum acidity of 0.3%
- Version: 500ml glass

      
FRUITY SPICY BITTERNESS



ANDORINHA EXTRA VIRGIN FIRST HARVEST OLIVE OIL

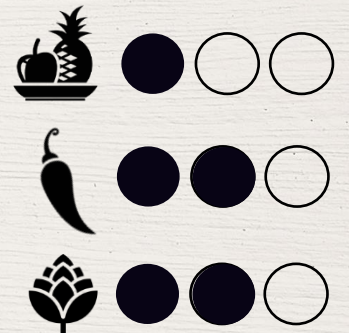


A sublime olive oil, created from the first olives harvested each year.
With a unique, aromatic and fresh herbs flavor.

- A limited edition
- Maximum acidity of 0.2%
- Version: 500ml glass

FRUITY SPICY BITTERNESS





THANK YOU