



# APROL

APROL Foggia Soc. Coop. Agr. p.a.

## THE FIRM

The **APROL Foggia** is one of the biggest cooperative in Italy and EU. In fact, the Cooperative partners are about 20.000 producers of Foggia province and every year the APROL Foggia produces on average 10.000-15.000 tons of oil.

Since 20 years the cooperative produces and commercializes extra-vergin olive oil. The fine quality of the oils of this Cooperative is due to the natural aptitude of the olive trees natives of the territory of Foggia province, which is entirely recognized by the Denomination of Protect Origine named "Dauno". The quality of extra-vergin olive oil is born in the fields, through ambients, genetics and colturals factors, but this quality is also protected by the real control of the phases, which follow the collection, the transport, the methods and the times of storage of the drupes, the extraction and the preservation of the oil.

## THE QUALITY

The APROL Foggia works in conformity with D.L. 155/97 (HACCP) in Italy, in the way to guarantee its own oils through:

- the origin of the products and their traceability, because the Cooperative produces and commercializes exclusively extra-vergin olive oils, which are selected among their own members in Foggia province;
- the naturalness of the products, because the Cooperative produces, selects and commercializes only healthy and naturals oils, in the way to respect the Italians and EU regulations in force;
- the high quality referred to the fines characteristics in the chemical, physical and organoleptic fields.

## THE PRODUCTION

The company consists of:

- a center of storage, which has the total capacity of 1.200 tons and stainless steel tanks with different capabilities, which are all assisted by nitrogen and they are kept at standard and constant temperature;
- some packaging lines, which are all automated for bottles and cans;
- a buildings with the offices;
- a tanker used for the withdrawals and the deliveries of the products;
- a laboratory used for the quality control and a panel-room used for the panel tests and the chemical-physical and organoleptic evaluations.

The major resource of the Cooperative is its skilled staff, which consists of agronomists and experts for the fields, professionals tasters of the extra vergin olive oils and some laboratory technicians, who make the chemical and physical analyses and are always engaged in the most important activities, which are the quality control and best selection of row materials.

## THE CULTIVAR

APROL has Coratina, Ogliarola garganica, Peranzana, Rotondella.

### **Peranzana**

The **peranzana** is an olive tree of Puglia (Apulia) origin. The highest quality of olive is produced from this olive varieties. The most distinctive feature of the peranzana is the balanced flavoured.

## WHERE IS APROL?



APROL is situated in Foggia, in Puglia region, south of Italy.

**Foggia** is located in middle of the "Tavoliere delle Puglie" (also know as the "granary of Italy"), a wide plain in the north of the region, not far from the sea and the wonderful rocky "Gargano" on the Adriatic sea.

The name Foggia derives form Latin "fovea", meaning "pit", referring to the pits where wheat was stored. Although the area has been settled since Neolithic times. According to the legend the first settlers were peasants who had found a panel portraying of "the Madonna", on which three flames burnt (symbol of the city). Important was the figure of Imperator Frederick II. He built the palace in which he often sojourned. He proclaimed Foggia his regal and imperial centre.

## APROL EXTRA VIRGIN OLIVE OILS

### **Sololivo black**

Extra virgin olive oil  
High intense flavour  
D.O.P. Dauno - Basso Tavoliere  
Coratina min 70%



### **Sololivo green**

Extra virgin olive oil  
Intense flavour  
D.O.P. Dauno - Alto Tavoliere  
Peranzana min 80%



### **Sololivo brown**

Extra virgin olive oil  
Balanced flavour  
D.O.P. Dauno - SubAppennino  
Ogliarola, Coratina, Rontondella  
min 70%



### **Sololivo blue**

Extra virgin olive oil  
Delicate flavour  
D.O.P. Dauno - Gargano  
Ogliarola min 70%



**Sololivo - Sacromonte**

Extra virgin olive oil  
Balanced flavour  
Ogliarola, Rotondella, Peranzana,  
Coratina



**Sololivo - Catapano**

Extra virgin olive oil  
High intense flavour  
Coratina 100%



**Sololivo - Extrabio**

Organic extra virgin olive oil  
Balanced flavour  
Ogliarola, Rotondella, Peranzana, Coratina

