



California Olive Ranch

COR began planting and production in Butte County California in 1998, and is now the largest producer of domestic Extra Virgin Olive in the United States, owning or managing over 40,000 acres in California. They have revolutionized the planting, growing and harvesting techniques worldwide and are now an International Brand importing quality oil from around the globe.

About the Oil

COR oil is certified by third parties to be Extra Virgin. It is packaged in a bag in a box, designed to keep the oil fresh and free from light, oxygen and heat. The plastic bag collapses around the oil to seal in freshness. It has a 2 year shelf life before opening.

Certifications

Extra Virgin
Certified by Applied Sensory and California Olive Oil Council (COOC)

Non-GMO
Verified through the non-GMO Project verification process



Extra Virgin Olive Oil
#96185 1-5 G.

A blend of Californian and South American extra virgin olive oil.



50/50 Chef's Blend Oil
#96183 1-5 G.

A blend of 50% non-GMO expeller pressed Canola oil & 50% extra virgin olive oil.



90/10 Chef's Blend Oil
#96882 1-5 G.

A blend of 90% non-GMO expeller pressed Canola oil & 10% extra virgin olive oil.



Contact sales rep for product availability.
premierproduceone.com