



Società Agricola Pisciotta S. r. l. s.

# COMPANY PROFILE & CATALOG



*Cusci*  **OLIVES**

**NOCELLARA DEL BELICE DOP & BIO**





# The company



We produce the local Nocellara del Belice Olives PDO by **three generations** and we have the total control of the complete chain of production (cultivation, harvesting, processing and packaging), possessing more than 30 ha of **olive trees on our own** and a consolidated network of local suppliers.



We were always sensitive to growing environmental problems; therefore we converted the company to **ORGANIC**, respecting the needs of increasingly attentive consumers and sustainable development.

The production is done in the industrial plant in Campobello di Mazara, in the south-west coast of Sicily. It's equipped by production and packaging systems, while respecting artisan production methods, ensure a high and flexible production capacity.



We operate in the Italian and international market with our own registered brand Cusà.

The range of our products is positioned in the medium-high segment of the market, both in the HORECA and in RETAIL as well as GDO channel.



# Numbers



- 115 years of experience in the cultivation of olives trees
- 3 generations
- 20 year of experience in processing and packing table olives
- 30 ha of owned olive trees
- 100% Nocellara del Belice DOP (Protected Denomination of Origin) and Organic Olives
- 400.000 Kg of olives processed every year
- 10.000 mq of production area
- 86 products
- 12 types of product processing
- 15 types of packaging and size
- 45% export
- 8 foreign country
- 12 awards in competitions for table olives



# Nocellara del Belice



The Nocellara del Belice olives trees grow in the Belice valley, along the south-western coast of Sicily, since the VII century BC.

The red earth, the scent of the sea and the Mediterranean climate enhance their **precious and distinctive features**:

- taste: full, fruity, with a pleasant bitter note;
- pulp: crunchy that detaches easily from the core;
- organoleptic properties: they have a very balanced content of fatty acids and they're particularly rich in highly digestible dietary fiber, which helps to regulate the functioning of the digestive system and prevent the onset of diseases. They contain polyphenols, precious substances with high antioxidant properties;
- shape: spherical;

They are harvested strictly **by hand** on October and they are processed **within 12 hours** to preserve the quality and freshness of the fruits.





The Cusà® brand was born in 2019 for enhancing the precious Sicilian “Nocellara del Belice” PDO olives cultivated by the Pisciotta family for three generations.

The name “Cusà” was born from two main references:

- First of all, our factory is located near the archeological site called “Cave di Cusa”. From these stone quarries it was extracted the material for the constructions of Selinunte’s temples during the 6th century BC.
- “Cusà” is also a Sicilian word that means “if” or “in all the cases” “anyway”.

The reference to our olives was immediate: thanks to our several working processes and packaging formats, Cusà olives are perfect for any occasion and any target: a formal lunch or an aperitif with friends, they are suitable for cooking delicious dishes or a quick snack... and more!



Cusó<sup>®</sup> OLIVES



Depending on the processing method used we obtain 6 different products: Sweet Green Castelvetro, Green Sevillian for aperitif, Natural Green, Natural Black, Natural Green Cracked and Black "Passuluni" baked:



Sweet Green  
(Castelvetro style)  
**Only in brine**



Pitted Sweet Green  
(Castelvetro style)  
**Only in brine**



Green  
(Sevillian style)



Pitted Green  
(Sevillian style)



Sliced Green  
(Sevillian style)



Natural Green  
Cracked



Natural Green



Pitted Natural  
Green



Natural Black



Pitted  
Natural Black



Sliced  
Natural Black



Baked black  
"Passuluni"  
**Only in oil**

Before packaging the olives can be pitted or sliced; finally they are packaged in the different formats available (in brine or seasoned with oil and aromas) or sold in barrels.



# BUCKET



The bucket is a practical package that makes using and storing the product easier, even after opening. Since they are not pasteurized, the olives maintain their freshness and crunchiness better. The expiration is 12 months.

The olives can be in brine or marinated with brine, extra virgin olive oil and flavorings.

The smaller buckets (D.W. 500/1000 g) are thermo-sealed with a film, the bigger ones (D.W. 3 /4,5 kg) have 3 sealed bags inside, which guarantee better hygienic conditions and stability of the product, it preserves its quality and makes them ideal for gastronomy and abroad.



500 g



1000 g



3 Kg



4,5 Kg





# TRAY

The tray is an elegant and practical package.

Since they are not pasteurized, the olives maintain their freshness and crunchiness better.

The olives can be in brine or seasoned with extra virgin olive oil and flavorings.

The expiration is 6 months for seasoned olives, 12 months for those in brine.

The available formats are: 250 g and 2.5 Kg (drained weight); the smaller packages are suitable for retail while the large ones are suitable for gastronomy



250 g



2,5 Kg





# POUCHE

The bag is a practical and cheap package.

Since they are not pasteurized, the olives maintain their freshness and crunchiness better.

The olives can be in brine or seasoned with extra virgin olive oil and flavorings.

The expiration is 6 months for seasoned olives, 12 months for those in brine.

The available formats are: 100/300/500 g and 1 Kg (Drained Weight)



100 g



300/500 g



1 Kg



# GLASS JAR

The glass jar is an elegant and functional packaging: it reveals the quality of the olives, it is practical for storing the olives after the opening and it allows us to guarantee a longer shelf life (24 months), thanks to pasteurization.

The olives can be in brine or in extra virgin olive oil and aromas.

The available formats are:



212 ml



314 ml



580 ml



1062 ml



3100 ml





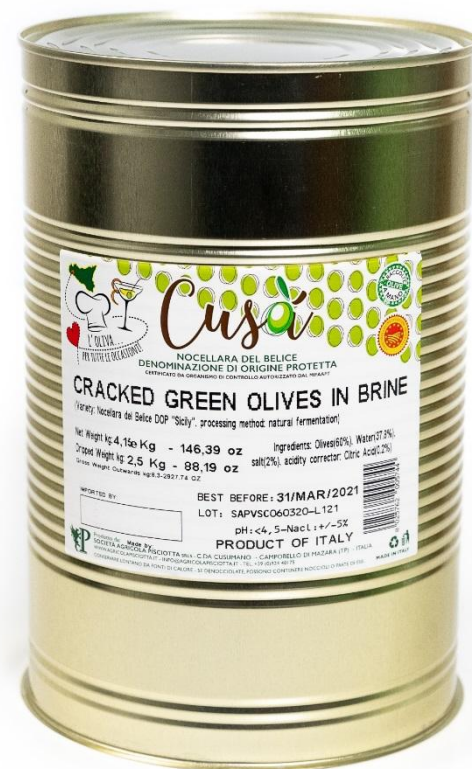
# TIN



The TIN allows us to have a stable product over the time and to guarantee a longer shelf life (30 months), thanks to pasteurization.

The olives are in brine.

The format available at the moment is 2.5 kg (drained weight) and its more useful for HO. RE. CA.



2,5 Kg





# BARREL

We also sell Cusà olives in big barrels, as semifinished product intended for packaging companies or companies that use olives in their production processes.

Drained weight: 150 kg (olives with stone) / 130 g (pitted olives)

Gross weight: 230 Kg

Shelf life: 12 months







Cusà<sup>®</sup> PATE'



The Cusà product range is enriched by a selection of spreadable creams of Nocellara del Belice olives, available in 200 g or 520 g glass jars:

- Patè of black olives
- Patè of green olives



Olives, extra virgin olive oil and Mediterranean sea salt are the ONLY 3 INGREDIENTS that make Cusà olive patè so delicious, flavourful and perfect to delight even the most refined palates!

Pasteurization allows us to have a shelf life of 24 months





# Cusà® «1939» OIL



The Nocellara del Belice olive, in addition to being an excellent table olive, it allows us to obtain an exceptional extra virgin oil with highly prized organoleptic properties.

The olive harvest takes place in October, when the olives are still very green and the harvested olives are pressed in the same day. The oil is cold extracted .

Cusà 1939 EVO OIL has the following peculiarities:

- low acidity
- high quantity of polyphenols
- fruity aroma of medium intensity of green olive with notes of almond, green tomato and tomato leaf, artichoke and aromatic herbs
- balanced taste between sweet and spicy
- soft and velvety texture





# Product policy

Our product policy:

- To process autochthonous ancient cultivars, mainly **Nocellara del Belice** variety.
- To develop a sustainable agriculture in **respect of nature**.
- Do not use pesticides.
- Do not use dyes, GMO.
- Expanding agricultural property to ensure the **total control of the product along the entire production chain**.
- Carry out the production process in artisanal way, to preserve the quality of the raw material, to promptly respond to the customer needs and to respect the traditional methods.





# Contact



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