


## ■ Company's profile

<b>Company's Name</b>	Bonolio S.r.l.		
<b>Annual Sales</b>	100 mln	<b>Numbers of Employees</b>	15
<b>Name of Representative</b>	Salvatore Bono		写真
<b>Messages to Purchasers</b>	<p>At Bonolio, we bring you the finest 100% Sicilian Extra Virgin Olive Oil, crafted with passion and tradition. As the largest olive oil mill in Sicily, we ensure excellence at every step, from handpicking the best olives to cold pressing them for a rich, aromatic, and healthy oil.</p> <p><input checked="" type="checkbox"/> Authentic Italian Quality - Made exclusively from premium Sicilian olives</p> <p><input checked="" type="checkbox"/> Cold Pressed &amp; Low Acidity - Preserving flavor, nutrients, and antioxidants</p> <p><input checked="" type="checkbox"/> DOP &amp; PGI Certified - Guaranteeing origin and authenticity</p> <p><input checked="" type="checkbox"/> Sustainable &amp; Natural - No additives, no preservatives, just pure olive oil</p> <p>Whether you're a retailer, distributor, or foodservice professional, Bonolio offers private label solutions, bulk supply, and premium retail packaging to meet your needs.</p> <p>☞ Bring the taste of Sicily to your customers - partner with us today!</p> <p>☞ Contact us to explore our range and business opportunities!</p>		
<b>Website Address</b>	<a href="http://www.bonolio.it">www.bonolio.it</a>		
<b>Company's Address</b>	〒	Contrada Bordea, Sciacca (AG), Italy - 92019	
<b>Factory's Address</b>	〒	Contrada Bordea, Sciacca (AG), Italy - 92019	
<b>Name of the Person in Charge</b>	Salvatore Bono		<b>E-mail Address</b> <a href="mailto:salvatore@bonolio.it">salvatore@bonolio.it</a>
<b>Phone Number</b>	0039092584500		<b>Fax Number</b> 0039092526778

## ■ Selling Points of the production process

<p>1.Award-Winning Quality: BONO PDO Val di Mazara has been recognized with prestigious awards like NYIOOC World Olive Oil Competition.</p> <p>2.100% Organic: This olive oil is made from 100% organic olives, ensuring a pure and natural product free from synthetic fertilizers and pesticides.</p> <p>3.Authentic Sicilian Origin: Produced exclusively in the Val di Mazara region of Sicily, this olive oil carries the Protected Designation of Origin (PDO) certification, guaranteeing its authenticity and traceability.</p> <p>4.Cold-Pressed Excellence: The olives are cold-pressed to preserve their natural flavors, nutrients, and antioxidants, resulting in a high-quality extra virgin olive oil.</p> <p>5.Rich Flavor Profile: BONO PDO Val di Mazara boasts a robust, slightly peppery flavor, making it perfect for a variety of culinary uses, from salad dressings to marinades.</p> <p>6.Sustainable Production: The production process is environmentally friendly, emphasizing sustainable farming practices and eco-friendly methods.</p> <p>7.Versatile Use: Ideal for both everyday cooking and gourmet dishes, this olive oil enhances the flavor of any meal, whether it's drizzled over fresh salads, used in baking, or paired with charcuterie boards.</p> <p>8.Trusted Heritage: With a legacy dating back to 1934, the Bono family has been producing high-quality olive oils, making them one of the largest and most trusted producers in Sicily.</p> <p><b>PRODUCTION PROCESS</b></p> <ul style="list-style-type: none"> <li>- The olive oil is stored in stainless steel tanks or underground tanks protected from light.</li> <li>- Then the bottles are positioned by the operator on a conveyor belt and from here all inside the blow molding machine where the bottles are automatically turned upside down and blown with air from a number of other CE cases present in the container.</li> <li>- The containers are filled with the olive oil and sealed with an aluminum or plastic cap.</li> <li>- The bottle is labeled and placed in cartons.</li> <li>- The cartons are placed on pallets and wrapped with an extensible film for hygienic and safety purposes during handling</li> </ul>	
<b>Pictures</b>	
	

## ■ Information of Quality Assurance

<b>Inspection of Products</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Analytical control by specialised laboratories			
<b>Hygiene Management</b>	<b>Production Process</b>	HACCP check list control, BRC and IFS procedures			
	<b>Employees</b>	HACCP check list control, BRC and IFS procedures			
	<b>Facilities and Equipments</b>	HACCP check list control, BRC and IFS procedures			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>	Salvatore Bono	<b>Phone number</b>	+393348065755
	<b>Documentation</b>	Procedure PRO SA01 crisis control			