

fiveoliveoil.com



WORLD EXCELLENT
PRODUCTS



5 STANDS FOR QUINTESSENCE IN OLIVE OIL

In Greece, a country with 5.000 years history making olive oil, we have created a company driven by passion for excellence in gastronomy, in order to continue this history. We have the ambition of creating one of the finest ultra premium olive oil brands in the world, with sensational layout, excellent quality, and extremely low acidity.

Indulge your senses and experience the extraordinary and superior taste of natural flavors and an unparalleled quality of quintessentially good olive oil in its purest form. Without any additives, its purity captures the very essence of perfection through long tradition, supported by peak technology and gastronomical control. Our guarantee and promise resides within every single drop of 5 olive oil ready to ascent your taste to the next level of satisfaction.

FIVE
5 Global Design Awards



reddot design award
winner

2012 Berlin
reddot design award
communication design

THE dieline

2012 Los Angeles
The Dieline Package Design Awards
Food - First Place



pentawards

2012 Paris
Pentawards
Luxury, Gourmet Food - Golden Award

* EDAWARDS
2012
SILVER

2012 Helsinki
ED Awards - European Design
Packaging Food & Beverages - Silver Award

NEW YORK
INTERNATIONAL
OLIVE OIL
COMPETITION

2013 New York
NYIOOC
Most Innovative Design Award

FIVE

Extra virgin olive oil

Gourmet extra virgin olive oil of high quality from Greece. 5 Extra Virgin is produced by the method of first cold extraction at low temperatures ($T < 27^{\circ}\text{C}$), under constantly controlled hygienic conditions. The production method, the region and the varietal blend of olive cultivars result to an olive oil of fruity and rather spicy flavor and subtle aroma. Its acidity will not exceed 0.6% during its shelf-life.

Region of Olive Cultivars and Production:

Finiki Lakonias, Greece

Olive Variety: Koroneiki (>70%), Athinolia (10-30%)

Organoleptic: Fruity and rather spicy flavor

Acidity: 0,2-0,6%

Storage in cool and dark place

Shelf-life (minimum): 24 months from production

Available in 500ml e 16.9 fl oz / 200ml e 6.8 fl oz





FIVE

Extra virgin
olive oil

5

FIVE

Ultra premium extra virgin olive oil

Gourmet Extrissimo olive oil of ultra premium quality from Greece. 5 Ultra Premium is produced by the method of first cold extraction at low temperatures ($T < 27^{\circ}\text{C}$), under constantly controlled hygienic conditions. It is a single-varietal olive oil (100% Koroneiki variety) with fruity and intricate (rather spicy) flavor and distinct aroma. During the process of packing, it has a maximum acidity of 0.3%.

Region of Olive Cultivars and Production:

Finiki Lakonias, Greece

Olive Variety: Koroneiki (100%)

Organoleptic: Fruity and intricate flavor, distinct aroma

Acidity (During packaging): $< 0,3\%$

//K270 max. 0.22 //K232 max. 2.5//D.K. max. 0.01//

peroxide value max. 20mEqO₂/kg//waxes max 250mg/kg

Storage in cool and dark place

Shelf-life (minimum): 24 months from production

Available in 500ml e 16.9 fl oz / 200ml e 6.8 fl oz





FIVE

Ultra premium
extra virgin
olive oil

5

FIVE

Organic extra virgin olive oil

Organic Gourmet olive oil of high quality from Greece. It is obtained directly from hand picked, sustainably grown and organic olives. 5 Organic is produced by the method of first cold extraction at low temperatures ($T < 27^{\circ}\text{C}$), under constantly controlled hygienic conditions. No chemical fertilizers or pesticides are used at all stages of production. 5 Organic consists of Koroneiki variety (100%) and has a fruity, intact flavor and superb color, maintaining all the valuable components of natural olive juice.

Region of Olive Cultivars and Production:

Finiki Lakonias, Greece

Olive Variety: Koroneiki (100%)

Organoleptic: Fruity flavor, superb color and aroma

Acidity: 0,2-0,5%

Storage in cool and dark place

Shelf-life (minimum): 24 months from production

Available in 500ml e 16.9 fl oz / 200ml e 6.8 fl oz

Organic Product certified according to EU 834/2007,
EK 889/2008



GR-BIO-12
Greece Agriculture





FIVE
Organic
extra virgin
olive oil

5

FIVE

Unique extra virgin olive oil

Unique Gourmet extra virgin olive oil of Protected Designation of Origin (P.D.O.) obtained directly from hand picked olives grown at selected P.D.O. region of Greek land (Finiki Lakonias). 5 Unique is produced by the method of first cold extraction at low temperatures ($T < 27^{\circ}\text{C}$), under constantly controlled hygienic conditions, thus achieving excellent organoleptic characteristics which are also directly related to its olive cultivars (special varietal blend): rich and unique aroma, well balanced flavor and golden-green colour. Decorated with Swarovski Elements

Region of Olive Cultivars and Production:

Finiki Lakonias, Greece. Olive Variety: Koroneiki (70%),
Athinolia (25%), Asprolia (5%)

Organoleptic: Well balanced and rich flavor and aroma,
golden-green color. Acidity: 0,2-0,4%

Shelf-life (minimum): 24 months from production

Storage in cool and dark place

Available in 500ml e 16.9 fl oz / 200ml e 6.8 fl oz

P.D.O. olive oil certified according to EU 1151/2012,
1898/2006 for P.D.O. products



Olive Groves Renieri
Finiki Lakonias P.D.O.
POC/1904-165.12



MADE WITH
SWAROVSKI
ELEMENTS

FIVE

Unique
extra virgin
olive oil





Cooking with 5 olive oil

Gourmet recipes / 5 Kitchen is a brand new project of 5 Olive Oil that lets you express, share, and explore your passion for food and food culture in a brand new way. New and classic recipes cooked with 5 Olive Oil, recipes for a holiday or event, collections about seasonal ingredients or travel and dining ideas. 5 Kitchen is served.

Stay tuned...
www.fiveoliveoil.com

FIVE
Kitchen



GR-BIO-12
Greece Agriculture

Certifications

We have created a company driven by passion for excellence in gastronomy, in order to continue the long Greek tradition in olive oil. We have the ambition of creating one of the finest premium olive oil brands in the world, with sensational packaging layout and excellent product quality. We have established a food safety management system that is in conformance with the principles of HACCP and Food Management System Standard EN ISO 22000:2005.

Organic Products Certification: Our company has been certified according to the principles of the European Regulations (EC) 834/2007, (EC) 889/2008 for the trading of Organic Extra Virgin Olive Oil

Protected Designation of Origin (P.D.O.) Certificate: : Our company has been certified by the Hellenic Agricultural Organization (Agrocet) in compliance with the Standards of REG EC 510/2006 for the trading of Finiki Lakonias P.D.O. Extra Virgin Olive Oil

FDA Certificate of Registration: WEP S.A. is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act

FIVE
Media and Partners

LA GRANDE
EPICERIE PARIS



Rob
THE GOURMETS'
MARKET



reddot design award
winner 2012

Daily Mail

BARNEYS
NEW YORK

madame
FIGARO

VOGUE

ELLE DECOR

ahalife

HYATT

Kempinski

THE dieline

*ED

de
zeen

SANI GOURMET

FRISCHE PARADIES

SANI RESORT

BIOFACH2014
into organic

AGEFILIFE

ISETAN

AZURE

BELLEVUE PALACE
Bern

pentawards

N.A.S.F.T
FANCY
FOOD
SHOW
WINTER 2012 • SAN FRANCISCO
JANUARY 15-17, 2012

NEW YORK
INTERNATIONAL
OLIVE OIL
COMPETITION

北京国际
设计周
BEIJING
DESIGN
WEEK



"5 Olive Oil: Pretty much the best olive oil you'll ever taste, exquisitely presented."

goop

Usually by this point in the year, I am well organized, Christmas cards are ready to go, I've got a good jump on the gifts. Not this year. I am overwhelmed and a disaster. So our gift guide comes at just the right time, at least for me. We have included some old favorites and some new finds, all of which will make Father Christmas proud. Love!

Gwyneth Paltrow



MADE WITH
SWAROVSKI
ELEMENTS

fiveoliveoil.com
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WORLD EXCELLENT
PRODUCTS

2 Kapetan Agra St, Kalochori 57009, P.O. BOX 1025, Thessaloniki, Greece.
T +30 2310 751379 - F +30 2310 471520 - E info@wep-sa.com