



## **ELAYO LAUNCHES NEW UNIQUE PRODUCTS IN SIAL PARIS: Olive Seed, Olive Oil Caviar, Olive Oil Spread, Kalamata Caviar and Tapenade Caviar**

Jaén, Spain – July 31, 2018 –Elayo's vision is to turn tradition into innovation by developing a greater understanding of the olive tree as a whole and the sector processes involved in production. This R+D projects results in unique products launched to the market. Our main business areas are:

- **Products obtained from the Olive Pit**  
Elayo is the only manufacturing plant in the world extracting Olive Seeds from the Olive Pit. Seeds contain a high concentration of polyphenols and antioxidants, with an additionally high level of quality dietary fiber. The seed itself can be consumed as a topping for both sweet and savory baked goods, used in bread dough and even toasted and caramelized to create an unusual and healthy ice cream or chocolate topping.
- **Other products obtained from the Olive Seed**  
Olive Seed Flour and Olive Seed Oil are obtained after a pressing process. Due to the nice flavor and healthy benefits (rich in proteins, fiber and Omega-3 acids), Olive Seed Flour is used in: bakery, mixed with spices or salt, confectionery, sauces, etc.  
Olive Seed Oil is being added as an aroma and functional ingredient and used in cosmetics.
- **Encapsulation of Oils (Olive Oil Caviar)**  
Extra Virgin Olive Oil Pearls made with a new technology in which the olive oil is encapsulated in a thin layer of natural, vegan alginate. It is a special gourmet product that creates an explosion of flavor by releasing the content. Other next launches here in SIAL are: Kalamata Caviar made with the best olives and Tapenade Caviar. There are other encapsulated products available like: Extra Virgin Olive Oils with Flavors, Vinegars, Fruits, etc.
- **Extra Virgin Olive Oil Spread:**  
Made with 90% Extra Virgin Olive Oil trans-fats free and suitable for vegans. There also a version of Extra Virgin Olive Oil Jam with no sugar and all benefits of the olive oil.
- **Oils with aromas:**  
Extra Virgin Olive Oils with aromas made with a special technology that keeps the flavor longer and improves the taste.

Our manufacturing plant is based in Jaén, Andalusia (Spain) one of the most important growing region of Olives in the world.

For more information, you may contact:

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