

Torres Y Ribelles

**BETIS®**

Since 1914



## Spain's Liquid Gold

Spain is the leading country in production and commercialization of olive oil, representing 50% of the world's olive oil production.



### Categories

#### Extra Virgin Olive Oil

It is obtained only from the fruit of the olives, then receive the treatment like washing, decantation, centrifugation, and filtering to get the extra virgin oil.

#### Olive Oil

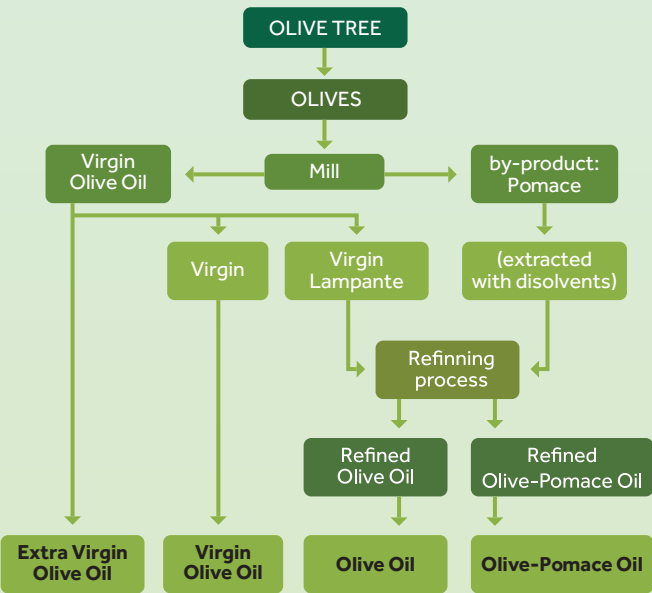
It is composed of refined oil and extra virgin olive oil, after a refining process to remove the taste and odor.

#### Olive-Pomace Oil

It is the solid paste obtained from the olive oil production process. The pomace olive oil consists of a mixture of refined olive-pomace oil and extra virgin olive oils.

Its many health benefits have contributed to the rise in consumption of olive oil as part of the **Mediterranean diet**, named an Intangible Cultural Heritage by UNESCO.

- Olive oil helps to reduce “bad cholesterol” (LDL) and preserve “good cholesterol” (HDL). Olive oil has vitamins A, D, K, and especially E.
- Olive oil reduces the risk of heart diseases and some types of cancer. It also helps to maintain low blood pressure and to alleviate arthritis.
- Helps to improve the appearance and texture of your skin, rejuvenating it.



## Torres Y Ribelles

Torres y Ribelles was established in 1914 and in a short period of time, it became the official supplier of the Spanish Royal House during the reign of HM King Alfonso XIII. We started exporting in 1927 and more than 80 years later **we operate on all 5 continents.**

Today, we are **one of the top-ten Spanish olive oil exporting companies** with our own brand **BETIS.**



ANNUAL PRODUCTION: 8.000.000 KG	
Packing Volume	25.000.000 litres
Packaging Speed	150.000 litres/8 h work shift
3 Packaging lines	Glass, PET bottles and cans
Tank Capacity	Exceeds 1.500.000 litres
Warehouse & Production Plant	4.000 m2

We continue our **international expansion**, opening and developing new markets to commercialize our oils and setting up a new branch in Puerto Rico.

Our modern factory is located in Seville, in Andalusia, at the heart of the biggest olive tree area.



### Certifications





## Extra Virgin Olive Oil

### Available in:

- **Glass:** 125ml, 250ml, 500ml & 750ml.
- **PET bottle:** 355ml, 1L, 2L & 3L.
- **Tin Cans:** 177ml, 473ml, 946ml, 1 Gallon & 5L.

### Pet Bottles



### Cans



## Extra Virgin Olive Oil

- It is the **genuine juice** of the olives.
- It is the **healthiest oil**, extracted simply through the milling of the fruit.
- **Natural product** without additives or preservatives.
- Use Extra Virgin Olive Oil to add **more flavor** to your recipes.
- BETIS is a *coupage* of **three different types of olives**: Arbequina, Hojiblanca and Picual.

### Glass Bottles



## Extra Virgin Olive Oil With Natural Essences

As a complement to our Extra Virgin Olive Oil Portfolio, we include the range of Extra Virgin Olive Oil With Natural Essences. These products provide the opportunity to experience **new flavors and aromas**.

All of these flavors are packed in the same BETIS unique glass bottles in 125ml:

- **Garlic**  
suits with most of the typical national dishes.
- **Oregano**  
is the perfect essence for recipes coming from Mediterranean countries.
- **Garlic and Hot Pepper**  
flavor for those searching for a spicy taste.
- **Black Pepper and Lemon**  
always joins very well with fish and seafood.
- **White Truffle**  
is ideal for rice, pasta and risotto dishes.



## Vinegars

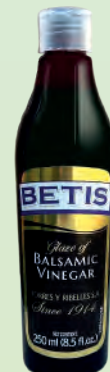


We also carry a product line of vinegars packed in our exclusive glass bottles in 250ml:

- **White Wine Vinegar**
- **Red Wine Vinegar, &**
- **Balsamic Vinegar**

Our Portfolio range is completed with:

- **Glaze of Balsamic Vinegar**  
in 250ml and 500ml.



## Olive Oil

- Olive oil is composed of **refined oil and extra virgin olive oil**.
- A **balanced oil** that combines nutrition and organoleptic properties.
- Use Olive Oil for adding a **mild flavor**.

Available in:

- **Glass:** 125ml, 250ml, 500ml & 750ml.
- **PET bottle:** 355ml, 1L, 2L & 3L.
- **Tin Cans:** 177ml, 473ml, 946ml, 1Gallon & 5L.





## Extra Light Olive Oil

For those olive oil lovers who would like to taste a **lighter flavor** in their palates, we offer Extra Light Olive Oil Betis.

### Available in:

- **Glass:** 250ml & 500ml.
- **PET bottle:** 355ml.
- **Tin Cans:** 710ml.



## Olive Oil For Cooking



BETIS For Cooking is olive oil aimed at those consumers who normally cook with seed oils but would prefer the healthy properties of olive oil.

We recommend it to preserve the natural taste of all the ingredients.

### Available in:

- **PET bottle:** 1L & 2L.

## MACARENA



Macarena is **another one of our traditional brands** well-known as an olive-pomace oil.

It is a very good option for frying due to its behavior and stability at high temperatures.

Available in 5L tin can and 2L PET bottle. In addition, further packaging could be developed upon request.

## TRIANA

Triana is our Spanish Olive Oil Blend composed of **20% Extra Virgin Olive Oil and 80% Sunflower oil**.

### Available in:

- **PET bottle:** 250ml, 500ml, 1L & 2L.
- **Tin Cans:** 1 Gallon.



## International Branding

### Trade shows & events



DHAKA INTERNATIONAL TRADE 2017  
(Dhaka, Bangladesh)



SIAL PARIS 2018  
(Paris, France)



Finland



Gabon



USA



Ecuador



China



ANUGA 2019  
(Cologne, Germany)



GULFOOD 2021  
(Dubai, UAE)

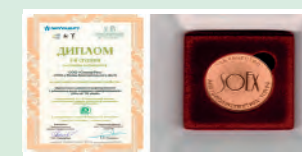
### Sales points

## Awards and Recognitions

Our brand has enjoyed wide international recognition through our history.  
These are some of the recent awards achieved worldwide.



2015  
Belgium



2016  
Russia



2017  
Belgium



2019  
Germany



United  
Kingdom  
2021

## Environmental Sustainability



We are committed to respecting and protecting the environment every day with the implementation of measures like:

- Increase of the insulation of our facilities allowing a monthly consumption savings of 25%.
- Installation of photovoltaic panels which allows energy self-sufficiency of 70% of the total consumption.



Torres Y Ribelles



### Contact

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