



Product Catalog



SUN GROVE FOODS



S U N G R O V E F O O D S

About Us

Conveniently located in Northern New Jersey, Sun Grove Foods is a major importer, bottler, and wholesaler of olive oil from the principal production areas around the Mediterranean.

The company was established with the strategic goal to source and introduce the highest quality and most comprehensive range of olive oils available to the North American market.

Whether it's premium, award-winning brands or bulk, every oil is imported directly from its source from trusted, well-established, ISO Certified producers with full traceability.

With the advantage of operating its own modern storage and production facility in the Northeastern United States, Sun Grove Foods maintains the unique capability to deliver a large range of high quality products throughout the country.

Sun Grove Foods implements a rigorous quality control system in the production process. In addition to being SQF Certified, every product is thoroughly tested and guaranteed to meet strict IOC quality standards and even higher internal standards for freshness and taste.



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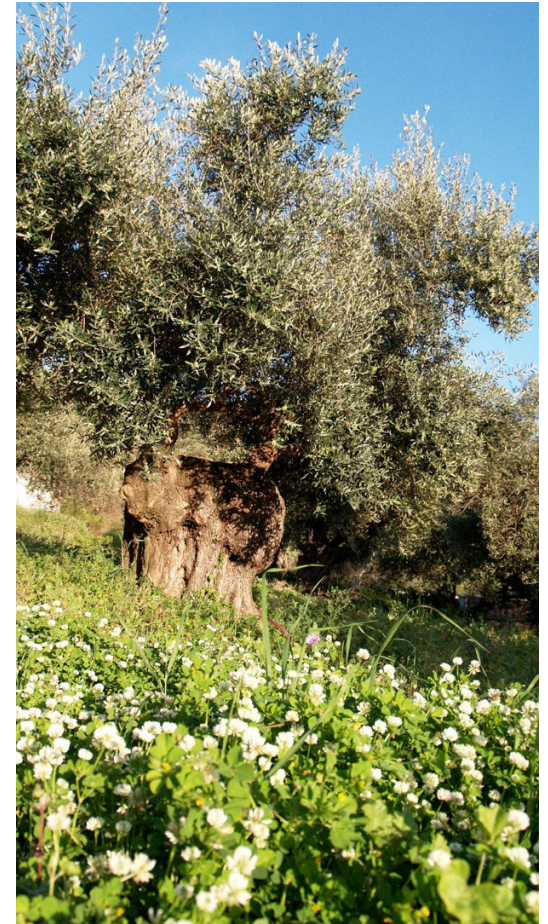
Greek Olive Oil

During the classical era in Athens, the olive tree was considered a present to their city from the wise and brave goddess, Athena, and Greeks would carry olive branches during ancient rituals as a symbol of purity and freshness. According to Aristotle, whoever destroyed or eradicated an olive tree was condemned to death.

Today the country holds the position as the 3rd largest producer of olive oil in the world, producing around 15% of the total world production. In fact, what makes Greece so unique when compared with other producing countries is that 70-80% of all olive oil produced in the country qualifies as premium-quality extra virgin.

Greek olive oils are highly regarded for their attractive, well-balanced flavor profiles of medium to intense fruitiness. Pleasant aromas of freshly cut grass and artichoke are common, along with a sweet almond flavor and mildly pungent, peppery finish.





Crete

It is widely believed that the first-ever cultivation of olive trees took place on the Greek island of Crete where archaeological evidence suggests that olives were being grown as long ago as 4500 BC.

Kalamata

The Kalamata area in the Southern Peloponnese region of Greece is known for its superior quality olive oil.





A R I A

Aria

This quality olive oil is crushed from olives grown in the sun-rich soil and sea-salt air on the island of Crete. Here the olives are nurtured to perfection and upon reaching their optimal ripeness, they are harvested and with uncompromising integrity, transformed into an oil of exceptionally high quality. By combining centuries-old harvesting traditions with the latest in production technology, Aralia ensures the oil that is extracted retains the special qualities that give Aria its distinctive flavor, aroma and low acidity. A favorite among the world's most discerning chefs, this extra virgin olive oil from Western Crete is pressed from estate-grown Koroneiki olives that are pressed within hours of being picked from the tree. A NASFT winner for "Outstanding Olive Oil", this exceptional oil is characterized by a unique bouquet and taste that are truly unparalleled.

Origin:
Crete, Greece

Cultivar:
Koroneiki

Certification:
Kosher

250ML Dorica



ARL-B-EE06

500ML Dorica



ARL-B-EE01

3L Tin



ARL-T-EE02

10L PET



ARL-P-EE07

5L Bag in Box



ARL-X-EE08



Aria Organic

Aria Organic extra virgin olive oil is made from Koroneiki olives which are organically farmed without the use of chemicals or artificial fertilizers. Grown in the fertile soil of Western Crete, the olives are carefully harvested and crushed within hours of picking from the tree. The result is a unique aroma and taste that makes Aria a favorite among the world's most discerning chefs.

Origin:
Crete, Greece

Cultivar:
Koroneiki

Certification:
Kosher, Organic

500ML Dorica



ARL-B-EE03

3L Tin



ARL-T-EE05





ENTÉLIA

Entelia

Named after the Greek word **εντέλεια**, meaning whole and absolute perfection, Entelia is a product of love and passion, produced on small family-owned farms at the foothills of the picturesque White Mountains of Western Crete. The olive trees belong to the Koroneiki variety and are farmed with great skill, care and attention by their owners. The precise moment of ripeness is carefully determined, harvesting is done by hand and the olives are transported and crushed at the mill within the crucial short hours after picking. The result of this tender loving care and attention is a cold-extracted, amazingly flavorful, aromatic fruit juice that is Entelia extra virgin olive oil.

Origin:
Crete, Greece

Certifications:
PGI Chania, Kosher

Cultivar:
Koroneiki

250ML Dorica



ENT-B-EE14

500ML Argos



ENT-B-EE01

1L Can



ENT-B-EE02

2L PET



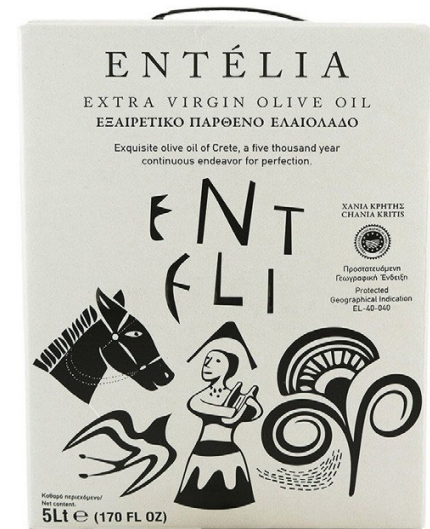
ENT-P-EE05

5L Tin

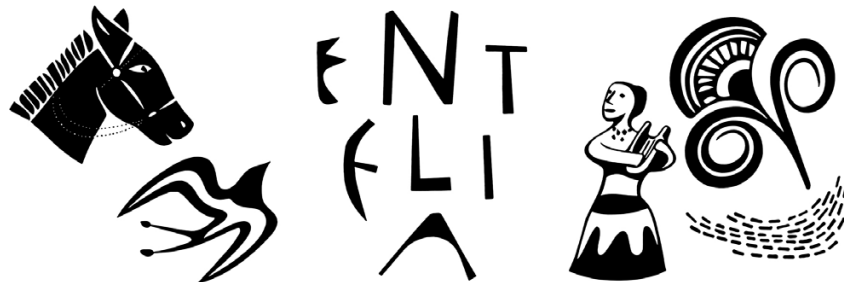


ENT-T-EE03

5L Bag in Box



ENT-X-EE06



Entelia Organic

An exceptional extra virgin olive oil made exclusively from organically farmed Koroneiki olives grown in the PDO-certified region of Kolymbari, Crete, a region internationally recognized for its rich olive oil-making heritage and exceptional quality. Harvested by hand and cold-extracted within hours, these small, antioxidant-rich Koroneiki olives yield an oil with a bright, fruity flavor, delicate bitterness, and a gentle peppery finish—perfect for finishing, dipping, or enhancing your favorite dishes.

500ML Argos



ENT-B-EE16

5L Tin



ENT-T-EE18

Origin:
Crete, Greece

Certifications:
Organic, PDO
Kolymvari (bottle),
Kosher

Cultivar:
Koroneiki



Entelia Private Reserve

The finest expression of Crete's ancient olive oil tradition, crafted for both exceptional flavor and extraordinary health benefits—boasting exceptionally high polyphenols at bottling. Harvested from the greenest hand-picked Koroneiki olives grown at the base of Crete's White Mountains, Entelia Private Reserve extra virgin olive oil is selected for its unique purity, potency, and rich, complex flavor—making it more than an oil, but a true elixir of wellness and tradition. For the best pairing, try it with freshly grilled bread with oregano and grilled lamb.

500ML Argos



ENT-B-EE15

3L Bag in Box



ENT-X-EE17

Origin:
Crete, Greece

Certifications:
PDO Kolymvari,
Kosher

Cultivar:
Koroneiki





M Y R T O

Myrto

This premium quality extra virgin olive oil is made from specially selected, hand-picked Koroneiki olives grown in the fertile Kalamata region of Southern Greece. Olive oil produced in the Kalamata region is renowned for its appealingly smooth and well-balanced flavor and for its versatility in the kitchen.

Golden-green in color and wonderfully fruity in flavor, this oil delivers a complex aroma of green grass and artichoke and has a slight peppery finish. This oil has a versatile flavor that works in nearly any cooking application and is best used for dipping, in vinaigrettes, or drizzled over fish, vegetables or pasta.

Origin:
Kalamata, Greece

Certification:
Kosher

Cultivar:
Koroneiki

250ML Marasca



#1029

500ML Marasca



#1001

750ML Marasca



#01002-1

1L Marasca



#1003

3L Tin



#1006



Crete Gold

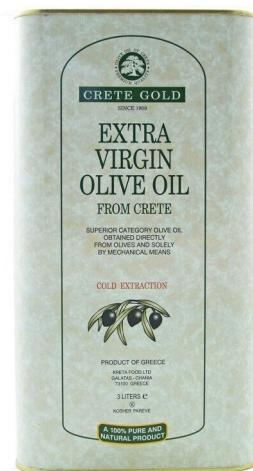
Pressed from olives grown on the rolling hills of the southernmost Greek island of Crete, this wonderfully fruity extra virgin olive oil is pressed from 100% Koroneiki olives. The oil is extraordinarily well-balanced with aromas of green apple, fresh cut grass and artichoke with a pleasantly light peppery finish. Koroneiki olive oil is famous for pairing well with nearly any food such as pulses, bean soups, fresh garden salads, fried potatoes, grilled vegetables and fish, and is a fantastic oil for nearly any cooking application.

Origin:
Crete, Greece

Certification:
Kosher

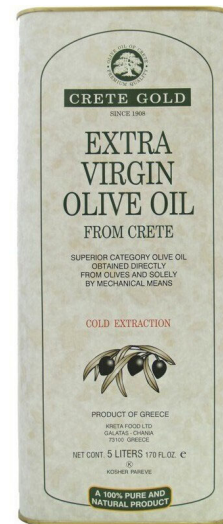
Cultivar:
Koroneiki

3L Tin



KRF-T-EE03

5L Tin



KRF-T-EE04



Crete Gold PDO Kolymvari

Produced in the small PDO (Protected Designation of Origin) region of Kolymvari, Crete Gold is pressed from 100% Koroneiki olives. The oil is extraordinarily well-balanced with aromas of green apple, fresh cut grass and artichoke with a pleasantly light peppery finish. Koroneiki olive oil is famous for pairing well with nearly any food such as pulses, bean soups, fresh garden salads, fried potatoes, grilled vegetables and fish, and is a fantastic oil for nearly any cooking application.

Origin:
Crete, Greece

Certification:
PDO Kolymvari,
Kosher

Cultivar:
Koroneiki

500ML Marasca



KRF-B-EE01

1L Marasca



KRF-B-EE02



Crete Gold PDO Sitia

This premium-quality extra virgin olive oil is PDO Certified (Protected Designation of Origin) Sitia - Lasithi, Crete and cold-extracted from specially selected, hand-picked Koroneiki olives grown in Eastern Crete, Greece's southernmost island. Eastern Crete's unique microclimate, combined with the dedication and passion of small local farmers, results in a delicate and aromatic oil that is especially suitable as a finishing oil for grilled fish, green salads, legumes and pastas, as well as its overall versatility in the kitchen.

Origin:
Crete, Greece

Certification:
PDO Sitia

Cultivar:
Koroneiki

250ML Marasca



#1219

500ML Marasca



#3215

750ML Marasca



#4212



Crete Gourmet

This premium-quality extra virgin olive oil is cold-extracted from specially selected, hand-picked Koroneiki olives grown in the fertile hills of Greece's southernmost island. Olive oil produced in this area of Crete is renowned for its appealingly smooth and well-balanced flavor and for its versatility in the kitchen. Golden-green in color and wonderfully fruity in flavor, this oil delivers a complex aroma of green grass, artichoke and almond and has a slight peppery finish.

Origin:
Crete, Greece

Certification:
Kosher

Cultivar:
Koroneiki

250ML Marasca



#2019

500ML Marasca



#1138

750ML Marasca



#1169

1L Marasca



#1170



Dendron

Dendron is an exceptional extra virgin olive oil pressed from freshly picked olives grown in the famous Sitia PDO region located on the eastern side of the Greek island of Crete. Although the olives are from the classic Koroneiki variety, the area's unique microclimate combined with the dedication and passion of small local producers, results in a delicate and aromatic oil that is especially suitable as a finishing oil for grilled fish, green salads and pastas.

1L Marasca

Origin:
Kalamata, Greece

Certification:
Kosher, PDO Sitia

Cultivar:
Koroneiki



DNR-B-EE01



Dimitra

This premium-quality extra virgin olive oil is made from specially selected, hand-picked Koroneiki olives grown in the fertile Kalamata region of Southern Greece. Olive oil produced in the Kalamata region is renowned for its appealingly smooth and well-balanced flavor and for its versatility in the kitchen. Golden-green in color and wonderfully fruity in flavor, this oil delivers a complex aroma of green grass and artichoke and has a slight peppery finish.

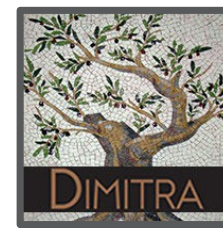
1L Marasca

Origin:
Kalamata, Greece

Cultivar:
Koroneiki



#1071



Eleon

This premium-quality extra virgin olive oil is cold-extracted from specially selected, hand-picked Koroneiki olives grown on small family-owned farms in the fertile hills of Western Crete. Olive oil produced in this area of Crete is renowned for its appealingly smooth and well-balanced flavor and for its versatility in the kitchen.

Golden-green in color and wonderfully fruity in flavor, this oil delivers a complex aroma of green grass, artichoke and almond and has a slight peppery finish.

Origin:
Crete, Greece

Certification:
Kosher

Cultivar:
Koroneiki

250ML Marasca



#2028

1L Marasca



#1164



Italian Olive Oil

Olive trees are an iconic and integral part of the Italian landscape, and no other country is more highly associated with olive oil, from the romantic images of olive groves in Tuscany, to the oil's dominant influence in nearly every Italian recipe, from pasta, fish and vegetables to cake.

Italy is the second largest producer of olive oil, contributing about 20% of the total world production each year. Southern regions of Italy like Puglia and Sicily produce the largest quantities of olive oil in the country, however, premium quality extra virgin olive oils are produced all over Italy. With over 500 varieties of olives on record, Italy boasts a wide range of olive oils with a diverse set of flavor profiles. Each region cultivates olive varieties specific to its land, fostering an olive oil culture unique to Italy. Notable regional varieties include Nocellara from Sicily, Coratina and Peranzana from Puglia, Moraiolo and Frantoio from Tuscany, and Itrana from Lazio.

Premium Italian extra virgin olive oil is almost exclusively produced by family-owned estate operations who often own their own frantoio (crushing mill) and oversee every step of the process, from tree to bottle. It is these small dedicated producers who account for much of Italian olive oil's excellence.





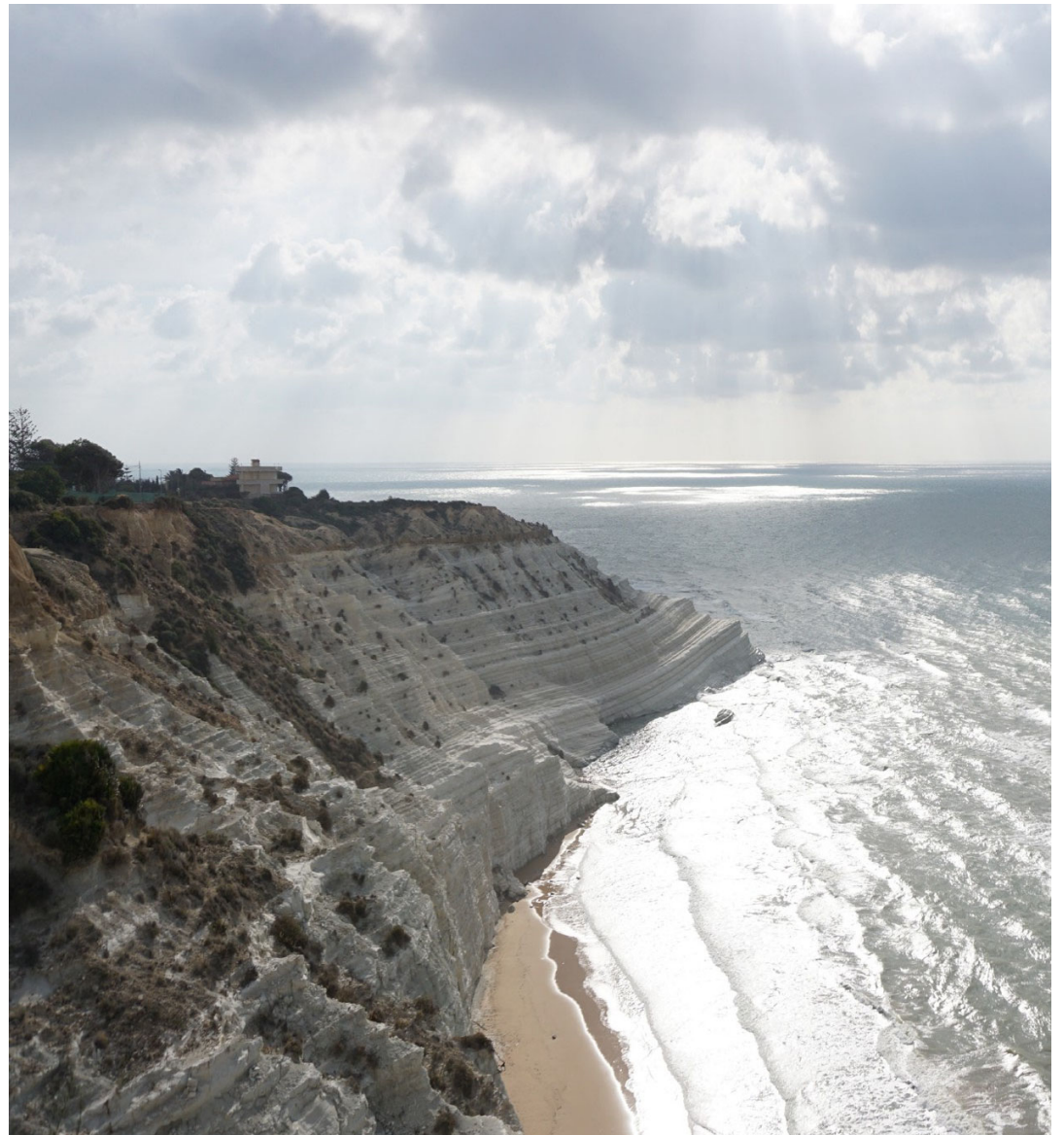
Sicily

The sun-kissed island of Sicily produces some of the most desired olive oils in the world.

Puglia

The hilly coastal terrain of Puglia is the source of some of the most iconic Italian olive oils.





L A C I V E T T A

La Civetta

This exquisite olive oil is cold-extracted from hand-picked Nocellara olives grown in the Agrigento region of Western Sicily. The oil is medium-fruity, and perfectly balanced, imparting an aroma of ripe tomato, sweet almond and fresh herbs with a slight peppery finish.

Ideally used raw in salads, soups, grilled vegetables, fish and pasta.

Origin:
Sicily, Italy

Certification:
Kosher

Cultivar:
Nocellara

250ML Marasca



#1217

500ML Marasca



#1007

750ML Marasca



#01008-3

1L Marasca



#1009

3L Tin



#1012



Albero di Ulivo

This exquisite olive oil is cold-extracted from hand-picked Nocellara olives grown in the Agrigento region of Western Sicily. The oil is medium-fruity, and perfectly balanced, imparting an aroma of ripe tomato, sweet almond and fresh herbs with a slight peppery finish.

Ideally used raw in salads, soups, grilled vegetables, fish and pasta.

Origin:
Sicily, Italy

Certification:
Kosher

Cultivar:
Nocellara

250ML Marasca



#1190

750ML Marasca



#1167

1L Marasca



#1166



Delice

Cold-extracted exclusively from hand-picked Italian olives, this high quality Italian extra virgin olive oil is carefully selected from Italian growers to offer superior performance as both a finishing and delicate cooking oil at an exceptional value.

Ideal for food service, catering, and high-volume retail industries.

Origin:
Italy

Certification:
Kosher

1L Marasca

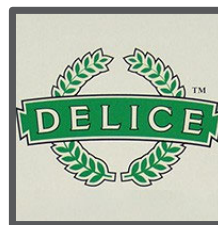


#1069

3L Tin



#1025



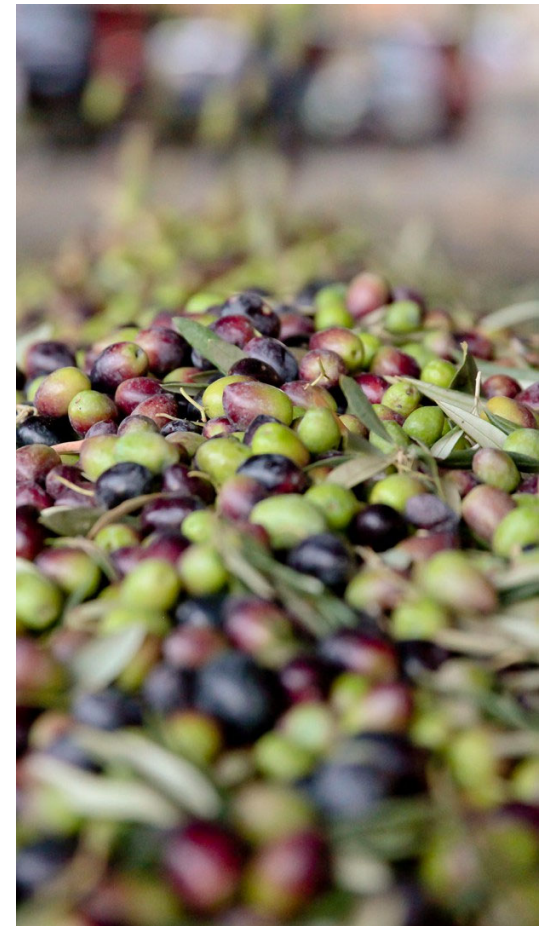
Spanish Olive Oil

Although the country has a 4,000 year history of olive oil production, in the last 25 years Spanish olive oil has undergone a true revolution. While in the past the country held a strong reputation for sacrificing quality over quantity, Spanish producers today are making some of the world's best olive oils, utilizing the country's abundance of local olive varieties with their broad range of flavor profiles. It is no surprise that the many premium brands in Spain have seen a fair share of international awards in recent years.

Spain is by far the largest exporter of extra virgin olive oil in the world, producing nearly half of the world's production each year. Olive oil is produced in nearly every region in the country, but it is the South of Spain that is virtually defined by olives. In fact, the region of Andalusia alone produces around 60% of Spain's total output. In this picturesque region of Southern Spain, olive trees span the landscape as far as the eye can see and is a truly remarkable, breathtaking sight.

Spain cultivates hundreds of different varieties of olives, but the major varieties include Picual, Hojiblanca, Arbequina and Cornicabra.





Andalusia

Instantly recognized for its "sea of olives," Andalusia produces more olive oil than any other region in the world. Known especially for its three signature olive varieties, Arbequina, Hojiblanca and Picual, this region shows off how different olive cultivars can have their perfect place in the kitchen. The versatile Arbequina is mild and slightly sweet, perfect for baking and dressing fish. The fruity Hojiblanca excels as a dipping and finishing oil, while the more robust Picual pairs with grilled meat and is excellent for frying.





G R A N M O L I N O

Gran Molino

Two of the best Spanish olive varieties: Arbequina and Hojiblanca, are specially blended to produce an oil that is balanced, fragrant and complex with a consistent flavor profile. Produced by a co-op of small family-owned farms in the Puente Genil region of Southern Andalusia. This oil is medium-fruity with aromas of apple, tomato and ripe bananas with a sweet almond-like flavor and a slight peppery finish.

Ideally suited for all applications which require an aromatic, medium intensity extra virgin olive oil. Great for cooking, dressing, dipping and as a finishing oil.

Origin:
Andalusia, Spain

Certification:
Kosher

Cultivar:
Arbequina, Hojiblanca

500 ML Marasca



#1019

750 ML Marasca



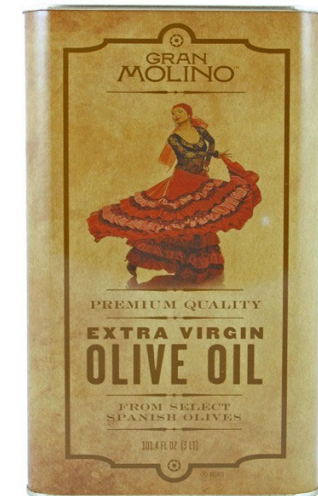
#1020

1L Marasca



#1021

3L Tin



#1024





O R O V E R D E

Oro Verde

Excellent oils from Arbequina and Hojiblanca olives are specially blended to create a product that is balanced, fragrant and complex with a consistent flavor profile. Produced by a co-op of small family-owned farms in the Puente Genil region of Southern Andalusia, the oil is certified DOP Estepa, currently one of the most awarded and recognized in the world for its quality extra virgin olive oils. This oil is medium-fruity with aromas of apple, tomato and ripe bananas with a sweet almond-like flavor and a slight peppery finish. Ideally suited for all applications which require an aromatic, medium intensity extra virgin olive oil. Great for cooking, dressing, dipping and as a finishing oil.

Origin:
Andalusia, Spain

Certification:
DOP Estepa

Cultivar:
Arbequina, Hojiblanca

750ML Marasca



#1168

1L Marasca



#1077



Mediterranean Blends



Minoa

A high quality extra virgin olive oil cold extracted from specially selected olives from Spain, Italy and Greece. Minoa is a smooth and fruity oil with a mild spicy finish, ideal for salads, marinades and sauces.

Origin:
Greece, Italy, Spain

Certification:
Kosher

500ML Marasca



#905



Barbaggiani

This sweet and smooth extra virgin olive oil is a blend of specially selected oils from Greece, Italy and Spain, offering high quality and exceptional value. Light green in color with golden hues, this oil is exceptionally smooth with a slight grassy, herbal flavor.

Use this oil raw to enhance the flavors of vegetables, pasta and grilled fish, or use for baking to provide the perfect consistency to bread and pastry dough.

Origin:
Greece, Italy, Spain

Certification:
Kosher

500ML Marasca



#1013

750ML Marasca



#01082-0G

750ML Marasca



#01082-0B

1L Marasca



#1015

10L PET



#1172



Óleaves

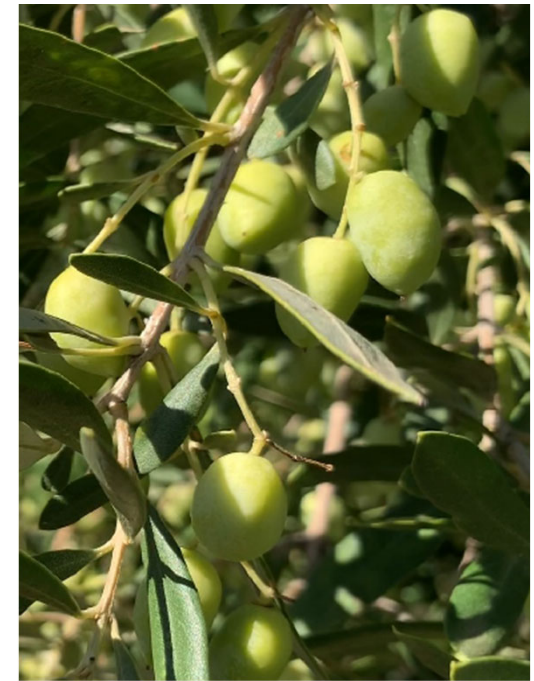
For the Óleaves line of regional extra virgin olive oils we select the finest representative olive oil from the principal production regions of Spain, Italy, and Greece. Each oil has its own distinct flavor characteristics and is beloved by the locals who have been enjoying it in their local cuisine for centuries.

Farmers selected for the Óleaves brand must take special care of the land and their olive groves, harvest their olives at the optimum ripeness, and use top of the line production methods and milling practices including the cold extraction method.

In addition, each bottle of Óleaves states the specific region in which the olives were grown, the variety of olives from which the oil is extracted, and most importantly, the harvest date, so you always know the true freshness of the oil.

These strict quality standards, combined with transparency in labeling, ensures you are getting an olive oil true to its origin, produced with passion and care that is not only full in flavor, but also rich in healthy polyphenols.

All oils are Certified Kosher by OK Kosher and are naturally Gluten Free.



 ANDALUSIA ÓLEAVES AUTHENTIC EXTRA VIRGIN OLIVE OIL	 CRETE ÓLEAVES AUTHENTIC EXTRA VIRGIN OLIVE OIL	 SICILY ÓLEAVES AUTHENTIC EXTRA VIRGIN OLIVE OIL	 ORGANIC ÓLEAVES AUTHENTIC EXTRA VIRGIN OLIVE OIL
PRODUCT OF SPAIN	PRODUCT OF GREECE	PRODUCT OF ITALY	PRODUCT OF GREECE
MADE FROM HOJIBLANCO AND ARBEQUINA OLIVES GROWN IN THE PICTURESQUE PROVINCE OF SEVILLE IN ANDALUSIA	MADE EXCLUSIVELY FROM KORONEIKI VARIETY OLIVES GROWN IN THE LUSH HILLSIDES OF WESTERN CRETE	MADE FROM THE RENOWNED NOCELLARA DE BELICE VARIETY OLIVES GROWN IN SOUTHERN SICILY'S AGRIGENTO PROVINCE	MADE EXCLUSIVELY FROM ORGANICALLY FARMED KORONEIKI OLIVES OF SOUTHERN GREECE

Óleaves Andalusia

Origin:
Andalusia, Spain

Certification:
Kosher

Cultivar:
Arbequina, Hojiblanca

Óleaves Crete

Origin:
Crete, Greece

Certification:
Kosher

Cultivar:
Koroneiki

Óleaves Sicily

Origin:
Sicily, Italy

Certification:
Kosher

Cultivar:
Nocellara del Belice

Óleaves Organic

Origin:
Crete, Greece

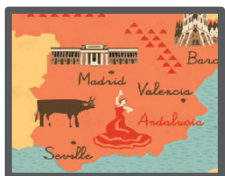
Certification:
Kosher, Organic

Cultivar:
Koroneiki

500ML/750ML Marasca 10L PET



#1019-OL #1142



500ML/750ML Marasca 10L PET



#1001-OL #1143



500ML/750ML Marasca 10L PET



#1007-OL #1144



500ML Marasca 10L PET



#1117



ÓLEAVES

Bulk Olive Oil

Through our long-established relationships with many of the world's best and most renowned olive oil producers, we are able to source a large selection of single-variety, origin-specific oils such as Nocellara del Belice from Sicily; Coratina from Puglia; Picual, Hojiblanca and Arbequina from Spain; Koroneiki from Greece, as well as a wide array of flavored oils.

Each batch of bulk oil we receive is accompanied with a Certificate of Analysis and approved by our in-house certified tasting experts for quality, flavor and freshness. Additionally, we offer oils certified Kosher and organic extra virgin olive oil with European and FDA certification.

We operate out of our food safety certified packing facility in Northern New Jersey with Bulk size packaging ranging from 3 Liter to 1,000L. We also have private label options available.



Arbequina

Origin: Estepa, Andalucia, Spain
Intensity: Light Fruity

Coratina

Origin: Bari, Puglia, Italy
Intensity: Intense Fruity

Hojiblanca

Origin: Estepa, Andalusia, Spain
Intensity: Medium-Intense Fruity

Koroneiki (Crete)

Origin: Kolymvari, Crete, Greece
Intensity: Medium Fruity

Koroneiki (Kalamata)

Origin: Kalamata, Peloponnese, Greece
Intensity: Medium Fruity

Organic Koroneiki

Origin: Kolymvari, Crete, Greece
Intensity: Medium Fruity

Nocellara

Origin: Agrigento, Sicily, Italy
Intensity: Medium Fruity

Picual

Origin: Jaen, Andalusia, Spain
Intensity: Medium-Robust Fruity

House Blend

Varietals: Koroneiki/Tsunati
Origin: Crete, Greece
Intensity: Mild

Specialty Flavored Oils

- Basil
- Garlic
- Lemon
- Orange
- Peperoncino
- Rosemary
- Garlic/Peperoncino
- Truffle
- Bacon (vegetarian; contains soy)

3L & 5L Tin



10L PET



55 Gallon Drum



1000 Liter Tote



Palletization Chart

BOTTLE	SIZE	UNITS PER CASE	CASE WEIGHT (LBS)	CASES PER PALLET	LAYERS PER PALLET	CASES PER LAYER	FULL PALLET WEIGHT
MARASCA DARK GLASS	250 ML	12	13.2	180	6	30	2,398
	500 ML	6	11.2	180	4	45	2,038
	750 ML	6	15.8	128	4	32	2,044
	1 LT	6	20.0	120	4	30	2,422
DORICA DARK GLASS	250 ML	12	13.2	150	5	30	2,002
	500 ML	6	11.5	160	4	40	1,862
ARGOS DARK GLASS	500 ML	6	11.4	150	5	30	1,732
TIN	1 LT	12	27.9	60	4	15	1,697
	3 LT (Aria)	4	26.7	90	5	18	2,425
	3 LT	6	41.0	60	5	12	2,482
	5 LT	4	44.4	60	4	15	2,686
PET PLASTIC	2 LT	6	25.5	80	5	16	2,060
	10 LT	2	42.0	36	3	12	1,534
BAG-IN-BOX	3 LT (Entelia)	4	26.9	72	4	18	1,959
	5 LT (Entelia)	3	32.3	60	4	15	1,960
DRUM PLASTIC	55 GALLON	1	442.0	3	-	-	-
IBC TOTE	1,000 LT	1	2,135.0	1	-	-	-



SUN GROVE FOODS

**45 Tulip Street
Passaic, NJ 07055
info@sungrovefoods.com
+1 973 574 1110**