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SIOF

SOCIETE INDUSTRIELLE OLEICOLE DE FES

PRESENTATION

Societe Industrielle Oleicole de Fes (SIOF) is one of the leading companies of the Moroccan food sector.

Founded in 1961, for over 60 years, SIOF offers its national and international consumers a large spectrum of products of the olive industry.

A constant search for improvement, SIOF is investing in research and development and is committed to comply with international quality standards. Pressing olives, the pomace oil extraction, refining of edible oils, edible oil packaging, olive oil and sunflower oil and canning olives and capers are the heart of business activity. Through its highly appreciated Moroccan brands, SIOF contributes to the well being of millions of consumers.

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OUR BUSINESS

Created in 1961, SIOF has long proved its industrial dynamism. The company SIOF has a modern agro industrial complex including :

EDIBLE OIL REFINING

For over 50 years the SIOF offers a diversified range of oils that meet consumer demand. We offer food oils to serve a growing Moroccan market and international renowned partners.

AN OLIVE CRUSHING UNIT

We use advanced equipment to meet our quality objectives:
Mechanized harvesting to obtain healthy olives in sufficient quantity.
Trituration continues with a daily capacity of 150 tons
The mastery of these factors allows us to produce high quality olive oil whose positive sensory attributes are very pronounced.

A UNIT OF CANNED OLIVE

Thanks to our olive plantation. We offer quality table olive specific to the request of the consumer.

A PACKAGING MANUFACTURING PLANT AND WRAPPING OF OUR PRODUCTS

In order to always offer a premium product, which retains all its freshness, SIOF keeps a tight packaging supervision. Very strict control intervenes in all stages of conservation and packaging of various SIOF products. A wide variety of packaging is available to meet the needs of a diverse clientele

POMACE OIL EXTRACTION

With a daily processing capacity of 1,200 tons of fresh pomace and the production of 5,000 tons of raw pomace oil per campaign, we are currently the leaders in Moroccan pomace oils extraction.
Relying on latest technology equipment in this area, with drying and fully automated extraction and a continuous distillation under vacuum, our crude oils meet the most demanding standards in this area.

ARGICULTURE

In order to improve the quality of our products SIOF invested in agriculture. We operate an olive grove of 220 hectares, planted with Moroccan varieties: Moroccan Picholine, menara and Haouzia.
Favored by a silty clay soil and sunshine of 300 days / year. We are located in North Africa, in the Mediterranean, the favorite area of the olive tree.
An optimized technical management based on rational irrigation, moderate fertilization allows us to produce olives pampered by nature.

SUNFLOWER

SIOF sunflower oil is a healthy oil with advantages only. Light in digestion and very good for the heart. It contains a high amount of omega 6 fatty acids, which is considered favorable for the control of blood cholesterol. Very stable oil in extreme cooking conditions. Enriched with Vitamin A, D and E.

SOYA OIL

SIOF oil is low in saturated fat and high in Omega 6. It has many health benefits, especially for the heart and has the ability to control cholesterol. Oil SIOF gives the natural flavor to foods. Very stable and maintains its quality under extreme conditions of cooking and storage. Enriched with natural vitamin E and vitamin A and D.

We deliver in :

- Flexi tanks
- Bulk
- Glass bottles
- PET

EXTRA VIRGIN OLIVE OIL

Our Extra virgin olive oil is produced entirely by mechanical means without the use of any solvents, and under temperatures that will not degrade the oil. Also is the least processed variety and is rich in antioxidants.
Extra virgin olive oil is rich in heart-healthy fats, along with vitamins E and K.

We deliver in :

- Flexi tanks
- Bulk
- Glass bottles

VIRGIN OLIVE OIL

Our Olive oil is made entirely with natural techniques. With a distinctive dark green color, the superb olive oil is fruity and fragrant, with a pleasant flavor and lingering spiciness. Olive oil Mly Driss is one of the rare olive oils in the Mediterranean, it is produced from olives grown in our own property in the region of Fez, Morocco.

Brands : Moulay Driss, Bab El Oued
We deliver in :

- Flexi tanks
- Bulk
- Glass bottles
- PET

POMACE OLIVE OIL

The SIOF Company refines, packages and markets a wide range of oils and olives. To achieve its goals in terms of production, the company moved progressively in three locations .

Brands : Andaloussia, Inaoune
We deliver in :

- Flexi tanks
- Bulk
- Glass bottles
- PET

Pomace Olive Oil

For industrial use

REFINED OLIVE OIL

SIOF Refined oils initially are processed the same way as extra virgin but they undergo additional processing to remove any chemical or sensory flaws in order to fit the human consumption.

We deliver in :

- Flexi tanks
- Bulk.

OLIVES

SIOF offers a wide variety of olives. Picked delicately, our olives are treated with special care in order keep their flavor and the benefits that nature has claimed unique.

PAELS

Green olives in slices

Andalusian pitted

Dry black olives

Olives with herbs

Mexican olives

Pitted andalusian olives

Format 37cl

Format 72cl

Garlic olives

Bbq olives

Spicy pitted olives

Provencal green olives

Turning olives

WEIGHT DETAILS :

Pails		Drained net weight	Net weight	Gross weight
870 G	Whole olives	550 g	0.95 kg	0.995 kg
	Pitted / Sliced olives	450 g	0.905 kg	0.95 kg
	Dry black olives	550 g	0.655kg	0.7 kg
10 L	Whole olives	7.5 kg	11.1 kg	11.5 kg
	Sliced olives	7 kg	11.1 kg	11.5 kg
	Pitted olives	6 kg	11.1 kg	11.5 kg
	Dry black olives	8 kg	8 kg	8.4 kg
2.35 L	Whole olives	1.5 kg	2.375 kg	2.5 kg
	Pitted / Sliced olives	1.2 kg	2.12 kg	2.245 kg
	Dry black olives	1.5 kg	1.525 kg	1.65 kg

TINS :

OVE (whole green olives)

5/1 4/4 1/2

ONE (whole black olives)

5/1 4/4 1/2

OVD (pitted green olives)

5/1 4/4 1/2

OND (pitted black olives)

5/1 4/4 1/2

OVS (sliced green olives)

5/1 A10 4/4 1/2

ONS (sliced black olives)

5/1 A10 4/4 1/2

WEIGHT DETAILS :

Tins		Drained net weight	Net weight	Gross weight
5/1	Whole olives	2.75 kg	4.4 kg	4.8 kg
	Pitted / Sliced olives	2 kg	4.2 kg	4.6 kg
A10	Sliced olives	1.56 kg	3 kg	3.4 kg
4/4	Whole olives	0.5 kg	0.86 kg	0.98 kg
	Pitted / Sliced olives	0.36 kg	0.85 kg	0.93 kg
1/2	Whole olives	0.225 kg	0.42 kg	0.5 kg
	Pitted / Sliced olives	0.18 kg	0.42 kg	0.47 kg

Condiments

OTHER CONDIMENTS

CHERRY PEPPERS

Cherry peppers

Format : 22cl, 37cl,72cl and Tin can 4/4

Our Sweet Cherry Peppers are cultivated in the center of Morocco

They are available in 3 colors: red, yellow and green. They are highly demanded for antipasti. Cherry peppers are mild to moderately hot peppers that are small and round.The most common way cherry peppers are used is as a pickled condiment commonly found in sandwiches, on cheese boards, and atop salads, or can be stuffed and made into peppers.

Preserved lemons

Format 870ml, 2.35L, 3.1L and 10L

Capers

Format : 22cl, 37cl,72cl and Tin can 4/4

Pickles

Format 870ml, 2.35L, 3.1L and 10L

SHIPPING DETAILS :

Tin Cans	Floor loaded 20	Pallet Eur	Pallet US
A15 (5/1)	4 500	198	315
A10	6 048	264	288
4/4	25 056	864	2 592
A300 1/2	50 112	1 728	4 896

Pails	Floor loaded 20	Pallet Eur	Pallet US
10 L	4 500	66	90
2.35 L	6 048	264	490
870 ML	25 056	648	1 014

CUSTOMIZED SERVICE

SIOF bases its services on both adapting the qualities and properties of its products in order to match and satisfy customers conditions. We tailored our products to your individual needs and preferences, we worked with several companies from the USA and the european continent.

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