

About Barnier

Olives are the quintessential Mediterranean fruit, yet few Americans have had the opportunity to savor these sun-ripened gems at their very best. By tasting Barnier olives from the fabled South of France, you will experience the delicious, full-flavored taste of the finest Mediterranean olives.

Fresh and Unpasteurized

Like fine European cheeses, Barnier olives have not undergone pasteurization. The result is an olive that is firm in texture and brighter in flavor than standard varieties.

Strict Control of Quality and Origin

As with regional French wines, Barnier's Nyons and Cassées des Baux olives are produced under the Appellation d'Origine Controlée (AOC) regulations and quality criteria. These two olive varieties have also been protected by the EU as national treasures under Protected Denomination of Origin (PDO) status.

Lower in Sodium

Given our strict sanitary measures and the fact that our fresh olives are refrigerated, we are able to reduce the salt content to levels significantly lower than those found in most olives.

All-Natural

Barnier olives are 100% all-natural, with no artificial coloring or preservatives. Completely free of trans fats, our all-natural olives possess high amounts of heart-healthy mono-unsaturated fats.

Recommended Recipe

Figs Stuffed with Tapenade

Ingredients:

15 oil-cured black olives, pitted
2 teaspoons capers
1 anchovy fillet
1 teaspoon fresh thyme, ¼ teaspoon dried thyme
2 teaspoons olive oil
12 ripe Mission figs

Instructions:

- Puree olives, capers anchovy and thyme together in a food processor or chop by hand.
- Make a slit in the side of each fig and spoon about ½ teaspoon of the tapenade into the fig.
- Pinch opening closed.

Allow 3 figs per person.

Bon appétit.

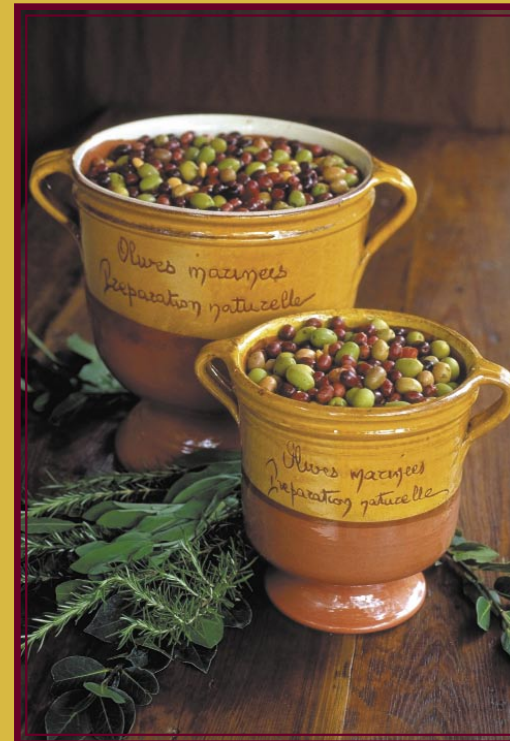


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BARNIER®

Olive Tasting



Thursday, June 1st 2006

at BLVD

Sponsored by FoodMatch, Inc.

Barnier Olives



Picholines

The Olive: Crisp and tender with medium green color.

Region: The most famous French olive variety is grown both in Provence and in the Languedoc.

Taste Notes: Smooth and fresh tasting, never acidic.



Niçoises

The Olive: Small, tender olive.

Region: Authentic Niçoise grown exclusively in Provence around the beautiful Mediterranean port of Nice.

Taste Notes: Full flavored, smoky with a red wine snap.



Cocktail Assortment

The Olive: Our French country mix. A colorful blend of green, pink, and black olives in a lively French marinade of spices, peppers, and white wine vinegar.

Region: France

Taste Notes: Delicate balance of mild red peppers and French white wine vinegar.



Nyons A.O.C.

The Olive: This is France's only tree-ripened, dry-cured black olive.

Region: Harvested in Provence in January.

Taste Notes: Reminiscent of wild mushrooms and its aroma is often associated with ripened fruit.



Cassées des Baux A.O.C.

The Olive: This rare variety is one of the most sought after by olive connoisseurs.

Region: Baux Valley in Provence, France.

Taste Notes: Tender, fleshy olives with rich buttery flavor.



Lucques

The Olive: An exclusive French olive variety. Lucques are bright green, firm and meaty. They have an almond shape, with thin, slightly curved pit.

Region: Grown in Languedoc region of Southern France.

Taste Notes: Distinguished by a wonderful nutty flavor.



Three-Olive Basque Mix

The Olive: Fresh Picholines, Mantequillas and Coquillos.

Region: A marriage of French and Spanish olive varieties.

Taste Notes: A classic Basque flavor profile: lemon, garlic and oregano. Very fresh!

Barnier Grab An Os

Food lovers on this side of the Atlantic can now enjoy the highest quality French olives in innovative retail packaging with Barnier *Grab An O* pouches. *Grab An Os* cater to people's fast-paced needs with a pouch size that is perfect for picnics, parties, lunches and snacks.



French Country Olive Mix

A colorful blend of green, pink and black olives in a lively marinade of peppers, spices and French viniagrette. Perfect for any gathering!

Green Olives with Provençal Herbs

Full-bodied, fruity olives marinated in Herbs de Provence: a mix of basil, thyme, rosemary, marjoram and savory. A provençal favorite excellent for Tapas!

Niçoise-Coquillos

This small, tender olive is naturally cured to bring out a rich, faintly smoky taste. A great addition to salads such as Salad Niçoise.

Picholines Olives

The queen of green olives, Picholines are crisp, yet tender and lightly salty. Particularly good with cocktails before a fine meal.