

Which is the *real* Kalamata?

Due to the disastrous 2003 Kalamata olive crop, some companies put aside integrity in favor of fat profit margins by selling bootleg, lower-quality, counterfeit Kalamatas as the real thing. The following chart will help you distinguish between authentic Greek Kalamatas and knock-off varieties being sold in the U.S.:

**Authentic Kalamata
from Greece**



Gemlik from Turkey



Uslu from Turkey



**Alfonso/Azapa from
Chile and Peru**



	Authentic Kalamata	Gemlik	Uslu	Alfonso/Azapa
Color	Brown to deep egg-plant/black	Deep purple to black	Dark brown to black	Purple
Shape	Elongated with pointed end, no nipple	Round, no nipple	Rounded with nipple present	Rounded, no nipple
Texture	Supple skin with firm, meaty flesh	Chewy outer skin with mealy/mushy flesh	Tough, thick, chewy outer skin with mealy/mushy flesh	Tender outer skin with soft, spongy flesh
Flavor	Smoky, fruity, round complex flavor with savory finish	Tart, sour with medicinal after taste	Pungent with bitter tones and sour, medicinal aftertaste	Grapey and tart with a slightly sour aftertaste
Flesh to Pit Ratio	8:1	6:1, 33% more pit than authentic Kalamatas	6:1, 33% more pit than authentic Kalamatas	8:1