# 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 varietals 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 medici-nal after taste | Pungent with bitter tones and sour, medici-nal 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 |

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