

The logo consists of the word "FAIGES" in a bold, white, sans-serif font. A small, stylized olive branch with two leaves is positioned between the 'A' and 'I'. The text is centered within a dark green square, which is itself centered on a white background.

FAIGES

The background of the lower half of the image is a dark green field with a faint, artistic illustration of an olive branch. The branch has several elongated, pointed leaves and two round olives hanging from it.

Oil masters since 1840



FAIGES

Family

The Faiges Family has been producing olive oil for two generations and is currently in its third generation of olive oil production. Starting with small groves of olive trees and selling its oil locally, Ffaiges has today become one of the leading companies in its sector.

In its first stage, the founder Francisco Faiges acquired the following companies; in 1970 he bought Fernando Autran (1860) and Aceites BAU (1842) among others. Later, he acquired Abaco (1840) coinciding with the entry of the second generation of the company, establishing itself as a market leader. The purchase of these companies brought a centenarian edge to the business group.



Years later, the company decided to further its industrial development, founding the facility in Daimiel in 2007, complete with new facilities that boast the latest advances and technology in packaging. In 2015, the headquarters of Los Navalmorales was set up, completing the production cycle from the olives on the branch to your table.

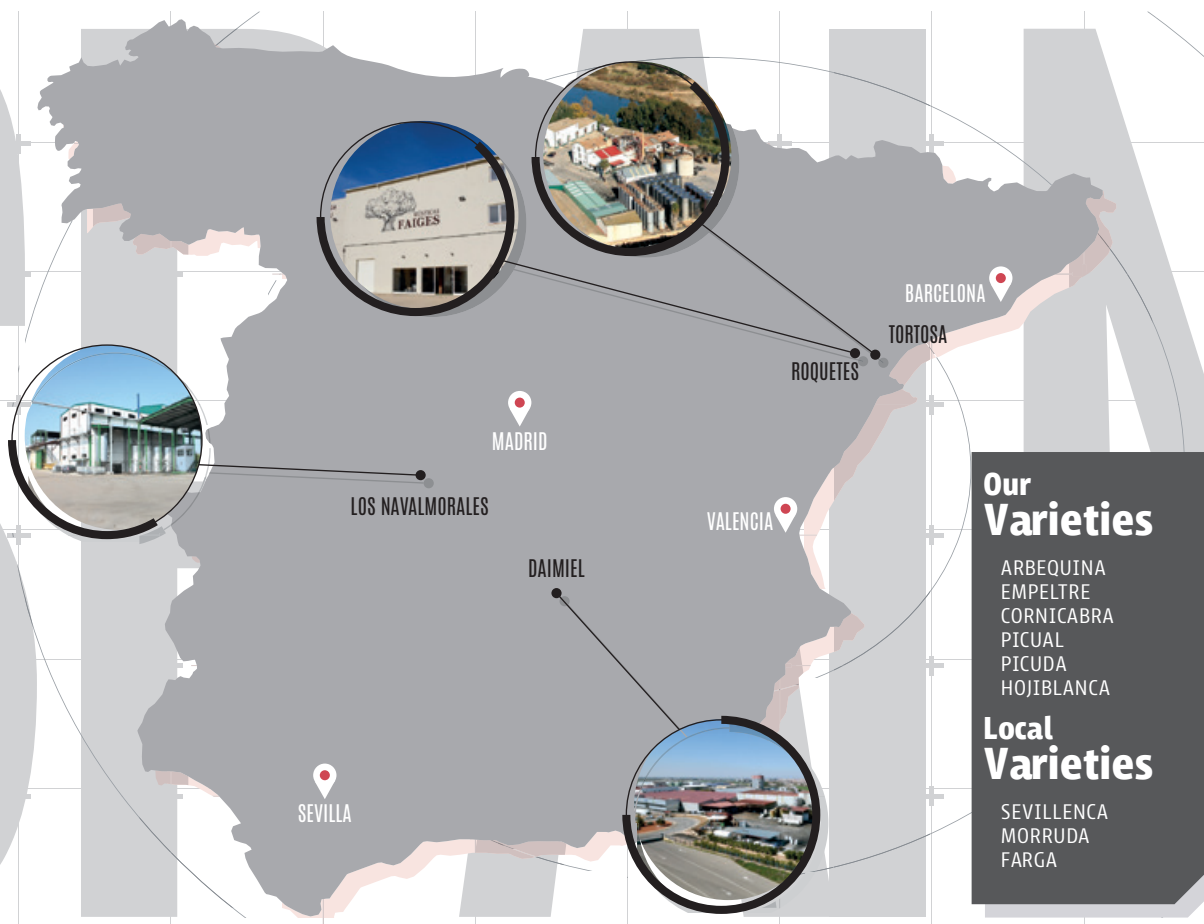
*Abaco was the first company in the Spanish sector to package branded oil.
Photo: The first bottle of olive oil packed in Spain.*



Our LOCATIONS

Tortosa, Daimiel and Los Navalmorales form the perfect geographical triangle for the company's success as a whole.

This strategic location is key. Our geographical situation is perfectly placed close to the main production points of the different varieties of olives and natural sites of high ecological value. This allows us to make the coupages (blends) to the tastes our final consumers and match the requirements of each country of sale. On top of that, it places us close to the best international transport hubs.



Our Varieties

ARBEQUINA
EMPELTRE
CORNICABRA
PICUAL
PICUDA
HOJIBLANCA

Local Varieties

SEVILLenca
MORRUDA
FARGA





TORTOSA

The head office is located in Tortosa where Ffaiges was founded. The activity of this plant is focused on bulk production, destined mainly to export markets in Europe. It was one of the first olive oil refineries that today works at 100% to satisfy the demands of the international market.

TECHNICAL INFORMATION:

Headquarters.
Bulk division.
Olive/sunflower oil refinery.
Laboratory.
Tasting room.
Oil filtering.
Raw material storage:
5.000.000 Kg.
Finished product storage:
6.000.000 Kg.
Olive/sunflower oil
refinery capacity:
250 tonnes per day.





DAIMIEL

As a result of the experience accumulated over many years as well as its capacity for innovation, the Daimel plant was established in 2007. This production centre incorporated the latest technology and reduced costs by having the fields of Jaén, Córdoba and Granada close to the plant.

The packaging lines, which are completely independent and automated, are capable of supplying all market types. Its optimum capacity is around 100,000 litres per hour which represents a high level of punctuality in terms of customer deliveries.

The increase in production in recent years has led to high levels of usage capacity and Ffaiges has already invested in a future expansion; the company has acquired land of 25,000 m² to increase manufacturing levels.

At the moment, the plant's 50,000 m² including everything from the refineries to packaging, is enough to demonstrate what made us become one of the leading companies in the oil market.



TECHNICAL INFORMATION:

Packaging plant.
Olive oil Refinery.
Sunflower oil refinery.
Oil filtering.
Laboratory accredited by:
International Oleic Council.
Tasting room.
Raw material storage:
20.000.000 Kg.
Finished product storage:
15.000.000 Kg.
Olive refinery capacity: 350 t. per day
Sunflower refinery capacity:
350 tonnes per day.





LOS NAVALMORALES

Surrounded by olive trees, the facilities include an oil mill, an extraction plant (pomace and sunflower), a pomace refinery and a by-product treatment plant. This last facility is very important as this treatment plant allows us to recycle waste from all of the group's refineries.



TECHNICAL INFORMATION:

Oil press.
Pomace refinery.
Pomace and sunflower oil
extraction plant.
Raw material storage:
100.000 Mt (Alperujo).
5.000.000 Kg (Raw pomace).
Finished product storage:
5.000.000 Kg.
Pomace refinery capacity:
200 tons per day
Olive refinery capacity: 200 t. per day.



ROQUETES

The passion for the land and the olive trees has led us to bet on the creation of a unique oil mill in Terres de l'Ebre, fully computerized and oriented to give our olives a treatment of maximum care in order to obtain an oil of exquisite olive of premium quality.

Inaugurated on November 23, 2018 in Roquetes (Baix Ebre), the new Rústicas Faiges oil mill has state-of-the-art facilities to receive the olives collected directly from the tree from our farms in Roquetes, Tortosa and Mas de Barberans.

TECHNICAL INFORMATION:

Oil mill
Oleoteca
Olive oil refinery
Laboratory.
Tasting panel.
Oil filtering.
Finished product storage:
500.000 L.
Olive oil grinding
capacity:
150.000 kg/day.



Production PROCESS

Currently, Ffaiges carries out the entire oil production process, from the harvesting of our own olives, to extraction, refining, packaging and proper waste processing.

With this whole process, we've been able to close the production cycle thus guaranteeing the highest quality products as we follow meticulous and organoleptic controls at each olive transformation stage, to make sure that every customer gets the best taste and colour of each product.

In addition, the company treats all by-products with great care and respect for the environment.

Ffaiges has also been involved in the creation of different products resulting from the pressing and refinement of different seeds.

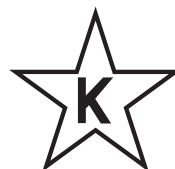




QUALITY

Technology in order to serve quality. This phrase sums up a large part of our philosophy.

Located at each of our plants, our laboratories constantly carry out exhaustive physical, chemical and organoleptic analyses of both raw material and finished product, strictly complying with Spanish and international regulations and according to our customers' requirements.



Our work in quality and control is of extreme importance in a large consumer industry such as oil. That's why Ffaiges endorses its quality standards using the BRC and IFS certificates that are always available on request. Thanks to these results, the company has gained the total trust of its customers.



Our own BRANDS

Our brands best known to the end customer are Abaco, Bau and Autran.

Ffaiges' evolution in the market throughout many decades has gone from bulk production and packaging to the consolidation of its own brands. These three rungs of the ladder are not exclusive, on the contrary, their combination has allowed the company to modulate its growth and calibrate the production capacities of the four factories.



Among our brands we have assets of over a hundred years old, logos that have been present in the history of our country for a long time. We believe that our brands have the capacity to establish lasting relationships with our customer base because after all, they are the expression of our commitment and hard work.





Our OLIVE OILS

Extra Virgin Olive Oil

Our extra virgin olive oil is made from varieties of olives, from the most important productive areas of Spain, always under strict quality control.

Olive Oil

Oil comprising exclusively olive oils that have undergone refining and oils obtained directly from olives.



Virgin Olive Oil

Olive oil obtained directly from olives and only through mechanical procedures.

Olive Pomace Oil

It is a mixture of refined pomace oil and virgin or extra virgin olive oil.

Organic Extra Virgin Olive Oil

Organic extra virgin olive oil is a product designed for people who are looking for a natural and complete diet, an oil that is free of persistent harmful residues that could come from pesticides or synthetic fertilizers.



Our SEED OILS

Refined Sunflower Oil

Sunflower oil is obtained from the press of the seeds of the sunflower plant. It is light in taste and appearance, provides more vitamin E than any other vegetable oil.

High Yield Sunflower Refined Oil

Refined High Oleic Sunflower Oil 60%

Refined High Oleic Sunflower Oil 80%

Refined Seed Oil

Refined Corn Oil

Refined Soybean Oil

Refined Grape Seed Oil

Refined Canola Oil

Refined Rapeseed Oil



Distributor Brands

Ffaiges makes quality products and a variety of oils available to the customer, adapting them to their individual requirements.

To help each private label achieve its maximum aesthetic characteristics, the company has an extensive range of

formats of different sizes, shapes and materials so that the final product is the desired one.

Currently, the company serves more than 150 private brands and this number is increasing year after year.





PET: 630ml, 1L, 1.5L, 2L, 3L, 5L, 10L, 25L



MARASCA GLASS: 1L, 750ml, 500ml, 250ml

TINS: 1L, 3L, 4L, 5L, 10L, 18L

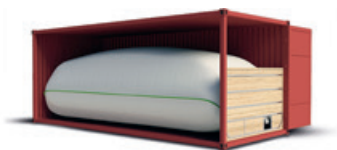


HARD PET: 1L, 500ml, 250ml

SINGLE DOSE: 10ml

SPRAY: 200ml

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Consult with our sales representati-
ves to obtain more information on
all available formats.
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FLEXITANK: 21 / 22 MT



TANKER TRUCK



DRUM: 200 KG



IBC: 1000 L

FAIGES

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