

## BUSINESS

# PROFILE

WHOLESALE CUSTOMERS.

**WE MAKE VINEGAR.**

### THE VINEGAR FACTORY

ABN 73 625 654 979

#### THE VINEGAR FACTORY

Farm 1367a Carver Road YENDA NSW 2681

PO Box 646 YENDA NSW 2681

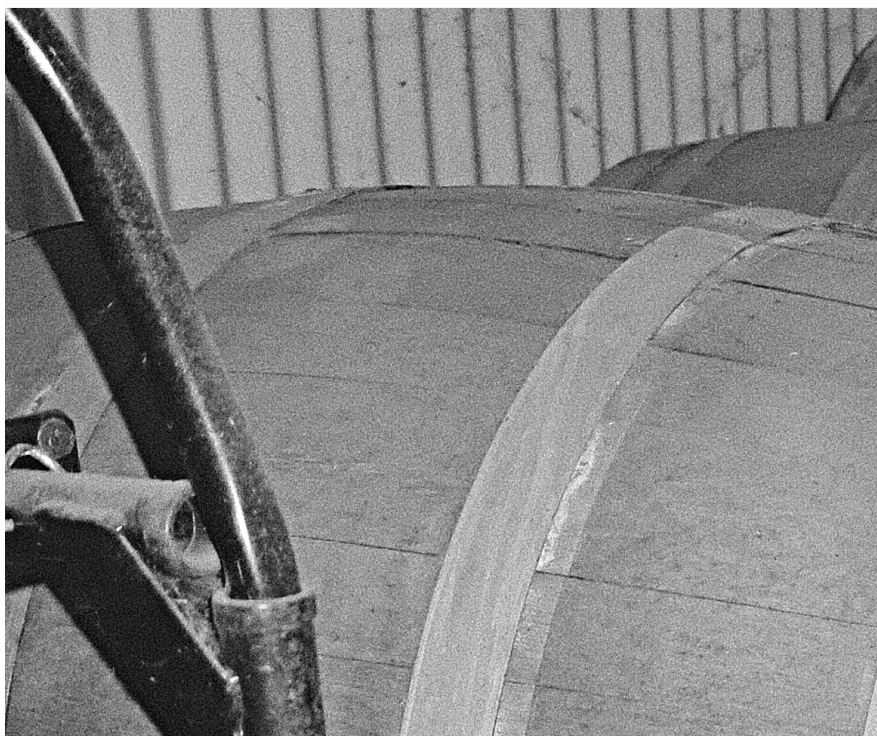
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## ABOUT THE VINEGAR FACTORY

Originating from a wooden barrel of wine that our great great grandfather made in the late 1800's in the South of Italy that turned out to be vinegar - many generations later The Vinegar Factory was officially established in Australia in June 2012.

The conversion of our small vineyard into a Vinegar Factory and after many years of product development we are now able to produce and supply a high quality, consistent tasting and ever expanding product range.

The Vinegar Factory products are to be enjoyed and used to create delicious, memorable and zesty meals for your family and friends.

- Quality products, value for money price-points and growing monthly sales.
- Factory infrastructure can relatively quickly and at limited cost, increase it's processing capacity and production.
- Local and efficient access to Australia's largest grape growing and wine region.

**8+**  
MASTER MINDS

**1000+**  
LOCAL SUPPLIERS

**50+**  
RETAIL OUTLETS





## FACTORY PRODUCTION



*In-Store custom made displays available.  
Great value for additional shelving and  
value-add placements.*

All of our products are made from 100% Quality Australian Produce. From the fresh grapes to make our vinegars, the ripe olives used to produce our olive oils to the herbs used to infuse and enhance our olive oils.

We source and select only the finest quality products, grown locally in Yenda - located in the heart of New South Wales Riverina Region. Our grapes are sourced from both our own vineyards and local growers. With over 80% of NSW's grapes grown in the Riverina, we are fortunate to have a wide choice of produce to select from..

Crushing of the grapes is sub-contracted to Casella Family Brands at its local Yenda Winery (The largest such facility in Australia). Upon receiving our crushed grapes at the factory we begin the vinegar making and maturation process.

Bottling and packaging is now in our just completed purpose built bottling room.

Our location is in easy access to a variety of local, national and international freight channels.

We like to give our customers an experience. In-Store taste testing and events currently in-progress across many of our retail stores..

## AUSTRALIAN MADE | ITALIAN CRAFTSMANSHIP

MADE IN AUSTRALIA FROM PREMIUM LOCAL PRODUCE AND  
PRODUCED USING ITALIAN CRAFTSMANSHIP PASSED ON  
FOR GENERATIONS.



## EXCEPTIONAL OLIVE OILS

*It was not only Vinegar making that was handed down. Our surprisingly popular Olive Oils are now ready for increased release.*

**01**

### **ROCCO'S EXTRA VIRGIN OLIVE OIL ORIGINAL**

A distinctive, delicate olive oil with low levels of bitterness and pungency. This deliciously well balanced and complex oil has a delicate, fruity style.

Enjoy in a delicious salad or pair with one of our vinegars and a freshly backed loaf of crusty bread.

**02**

### **ROCCO'S EXTRA VIRGIN OLIVE OIL INFUSED WITH ROSEMARY**

Using Rocco's Original Extra Virgin Olive Oil and infused over time with Italian Rosemary grown locally.

The distinctive, delicate olive oil is now infused with Rosemary's delicious floral bouquet. Ideal with Lamb and Seafood.

**03**

### **ROCCO'S EXTRA VIRGIN OLIVE OIL INFUSED WITH OREGANO**

Southern Italy, land of the midday sun and Oregano.. Once again using Rocco's Original Extra Virgin Olive Oil but infused over an extended period of time. Made using locally grown blends of dried Oregano.

Ideal with Tomatoes, BBQ, Seafood and Vegetables.

## NOW AVAILABLE VINEGARS

Our vinegars are made using the best quality Australian produce and are handcrafted using techniques passed on from previous generations.

Low in Salt. High in Taste.



### CARAMELISED BALSAMIC VINEGAR

New

This intensely rich and moorish balsamic vinegar is perfect drizzled over fresh Seafood. Try it as a dressing over warm Vegetables or in salads.

Drizzle over Grilled Hot Meat's and BBQ. Add flavour and depth to your favorite dish.

### BALSAMIC VINEGAR

Award Winning

This deliciously rich balsamic vinegar is perfect as a dressing over salads and enhances all types of Mediterranean cuisine.

Also, enjoy paired with our extra virgin olive oil and crusty bread.





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FACTORY

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