

## Introducing the 3 Liter Bag in a Box

Hi and welcome to Hannah at Centra Foods. As you may know, at Centra Foods we are a bulk olive oil supplier. We work with food manufacturing companies, food service companies, wholesale distributors as well as retailers across the country for some of their olive oil needs. I wanted to speak with you all today because we've recently developed some new packaging for food service, retail and wholesale olive oil. I'd like to introduce you to it: it's really innovative, something very new on the market that we developed and we really love it so we want to share it with you.

We have introduced a 3 Liter Bag in a Box container. This actually replaces what most folks use, which is a 3 Liter Tin. These tins, we believe, have a few downfalls, but they are a great food service format. So, we tried to work to create something better and to build upon the benefits of the tins as well.

As you can see, at the top you actually just push down this top, you can pull out this cardboard piece and inside is a spout. I'm just going to pull it up and lock it into place here in the front. You can actually reach in and lock that, and you can see, it actually pours just like a 3 liter tin would. Chefs can use this; it's a great pack size for restaurants, food service, even if you're using a large retail size, it's great for that.

Now, for some of the really good benefits. The outside of the box is a cardboard container; it's very strong and it is recyclable. The inside, the bag that you see here that holds your oil inside, that is actually a BPA free bag and it is approved for edible oils. One of the great things about that bag is that it actually collapses around the oil as you're using it. As many of you know, air is an enemy to olive oil. It does help to deteriorate the oil faster and so keeping any air out will actually help to preserve the shelf life of the olive oil.

Video By: Hannah Broaddus Centra Foods



Many of you may know and be familiar with the tins. These tins, as you can see, are very similar. They have a hole at the top and they are still 3 Liters. One of the things that I think is really good to keep in mind is that when you use these three liter tins, and you pour, you can actually see how the oil would drain around the sides here and down the tin. The other thing is, once you've used half of this oil, it's exposed to the remaining amount of the container's air, so that will help deteriorate the shelf life.

We really believe that this Bag in a Box container is a great improvement for food service, for chefs and for folks at home that are wanting use a larger size for their olive oil. If you have any questions about purchasing this packaging in bulk, you're welcome to contact us. We can help walk you through a bulk shipment. If you're interested in purchasing just a single container or a single case, we also do sell them online at our Amazon storefront. We can tell you more about that as well. Thanks for joining us today with Hannah at Centra Foods. Have a great day.