



DEVOTION<sup>®</sup>

*made in portugal*



Founded in 2013, Directdialogue is a Portuguese company dedicated to the production and commercialization of Premium olive oil and products, all exclusively "made in Portugal", operating in the export market, honorably and proudly representing our heritage, using quality as it's passport to international markets.

The creation of our own brand DEVOTION® (zeal, affection, veneration, dedication, commitment) expresses what we are and what we want to be recognized for. In our products you will identify the heritage of our roots, the result of a millennial cultural legacy, which distinguishes them from their competition.

We are devoted to our journey of bringing the world a taste of what our ancestors have lovingly passed down to us.

Our Premium Extra Virgin Olive Oil, superior category, is obtained directly from olives solely by mechanical means, by cold extraction, in a mill equipped with the most advanced technologies. The time between harvesting the olives and extraction of the olive oil is very short, allowing us to bring it to the consumer unchanged, keeping all of its original properties, such as low acidity.

To produce 1 liter of olive oil, we need to harvest about 5 to 6 kg of olives, leading us to have an utmost level of respect towards nature and to having sustainability and environmental concern as two fundamental pillars in our company, reducing the environmental impact by partnering with Sociedade Ponto Verde (management, collection and treatment of waste and recycling), and integrating into the Gsl and EDI System, with which we reduce the amount of paper used, reducing the carbon footprint.

We also value Social Sustainability. By helping the promotion of Regional and National companies, always using as a foundation the rich and consolidated know how of our small and medium producers, who impart us with their excellency and quality, we simultaneously work towards adding value to the image of Portugal beyond borders by associating to it Premium products that meet the high standards and demands of the international audience.

Our target is Distributors or Agents, granting them access to consistent quality assured, high value products, fabricated by means of a process that grants them unique characteristics and proprieties, assisting them on the search for international success and the promotion of "made in Portugal"..



## AZEITE PREMIUM

PREMIUM OLIVE OIL







# PREMIUM OLIVE OIL

## EXTRA VIRGIN

**Designation:** Extra Virgin Olive Oil

**Packaging/Presentation**

Glass Bottle of 250ml, 500ml and 750ml, pet square bottle of 2L and 5L.  
Other packaging can be provide. Own brand creation available

**Shelf life:** 18 months after packaging

**Characteristics**

Obtained directly from olives, solely by mechanical processes, cold extracted.  
Free from additives and chemical preservatives, with less than 0,3% acidity.  
Fresh aroma, intense flavour and slight pungent. Its chemical characteristics are in agreement with Regulation (EC) n° 2568/91 and amendements.

**Olives Varieties:** Galega, Cordovil and Verdeal

**Production**

The olives are processed in a ecological mill, at 27°C, with no added water or preservatives. This olive oil is subsequently subject to a natural decanting process in stainless steel tanks, kept at a constant storage temperature and hermetically sealed, to ensure all of its characteristics.

**Conditions of use:**

Raw served, as a salad dressing for instance, or starter, it can also be consumed warm, as ingredient, in cooked food, and used in frying, as well as conservation agent of olives, smoked meat and cheese.

**Labelling information**

Store in a cool dark place.

Being a natural product it can present haze and some residue or solidify at low temperature.

Capacity	Bottles per Box	Box Weight	Lenght x Width x Height	Boxes per pallet
250 ml	18	9,180 gr	307x151x246 mm	85
500 ml	12	10,520 gr	255x191x282 mm	90
750 ml	12	14,850 gr	279x209x315 mm	70
2 l PET	9	17,550 gr	302x302x314 mm	40
5 l PET	4	19,100 gr	564x169x336 mm	45



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## FLAVORED OLIVE OIL

### EXTRA VIRGIN OLIVE OIL FLAVORED



DEVOTION® flavored extra virgin olive oil is available with Chilli, Oregano and Rosemary varieties, all in 500ml glass bottles. The olive oil we use is the same Premium Extra Virgin, obtained directly from olives, solely by mechanical processes, cold extracted, without additives or preservatives, with an acidity of less than 0.3%.

Predominantly the same fresh aroma, , intense flavour and slight pungent, the validity period is 18 months after the packaging. Its chemical characteristics are in agreement with Regulation (EC) n° 2568/91 and amendments.

The varieties of olives used are Galega, Cordovil and Verdeal, processed in a Ecological Mill, at a temperature of 27°C, with no added water or preservatives. This olive oil is subsequently subject to a natural decanting process in stainless steel tanks, kept at a constant storage temperature and hermetically sealed, to ensure all of its characteristics.

It can be used raw as starters, to dressing pastas, meat or fish as well as for cooking. It should be stored away from light and heat, and being a natural product it can present haze and some residue or solidify at low temperature.

Capacity	Cans per Box	Box Weight	Lenght x Width x Height	Boxes per Pallet
500 ml	8	8,400 gr	307x151x246 mm	85



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PT-10980



## ORGANIC EXTRA VIRGIN OLIVE OIL

*The Organic olive oil BIO DEVOTION® from Premium category, obtained by mechanical processes, and cold extraction, directly from olives, grown in a organic agriculture.*

*It is controlled origin through cultivation techniques and natural fertilization, duly certified.*

Capacidade Capacity	Latas por Caixa Cans per Box	Peso Caixa Box Weight	Comp. x Larg x Alt Lenght x Width x Height	Caixas porPaquete Boxes perPallet
500 ml	20	11,000 gr	390x325x193 mm	108
500 ml	12	6,600 gr	240x290x155 mm	154



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## PASTA DE AZEITONA

OLIVE PASTE





## GREEN OLIVE PASTE

Our Green Olive Paste is obtained through a strict selection of green olives to which, after being crushed, we add the best ingredients, such as herbs, garlic and spices, in order to bring to you a product with a highly exquisite, unique taste, 100% natural, free of additives, preservatives or food coloring.

It can be used as appetizer, spread on a slice of bread or on crackers.  
Add it to salads, pastas and other dishes, according to your imagination!  
After opening keep refrigerated.

Goes with: bread, crackers, appetizers, salads, pastas



## BLACK OLIVE PASTE

Our Black Olive Paste is obtained through a strict selection of black olives to which, after being crushed, we add the best ingredients, such as herbs, garlic and spices, in order to bring to you a product with a highly exquisite, unique taste, 100% natural, free of additives, preservatives or food coloring.

It can be used as appetizer, spread on a slice of bread or on crackers.  
Add it to salads, pastas and other dishes, according to your imagination!  
After opening keep refrigerated.

Goes with: bread, crackers, appetizers, salads, pastas

Embalagem Packaging	Peso Weight	Unidades por Caixa Units per Box	Caixas por Paleta Boxes per Pallet
Vidro Glass	90 gr.	12	301





**AZEITONAS**

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OLIVES





## BLACK OLIVES

*Our Black Olives are carefully selected and harvested upon reaching the ideal size, thus ensuring a superior quality.*

*Its controlled preservation process creates a unique and fruity flavor, with a firm and smooth texture.*

*Goes along beautifully with stronger, intense flavored dishes, salads, or simply as an appetizer.*



## GREEN OLIVES

*Our Green Olives are carefully selected and harvested upon reaching the ideal size, thus ensuring a superior quality.*

*Its controlled preservation process creates a unique and fruity flavor, with a firm and smooth texture.*

*Goes along beautifully with stronger, intense flavored dishes, salads, or simply as an appetizer.*

Embalagem Packaging	Peso Weight	Unidades por Caixa Units per Box	Caixas por Palete Boxes per Pallet
Vidro Glass	210 gr.	21	50

*premium*



**VINAGRE**

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VINEGAR







## CEREAL VINEGAR

*DEVOTION® Cereal is mild and results from the fermentation of different grains that arrive at the end of each summer.*

*This type of vinegar usually contains in its composition phosphorus, calcium, potassium, iron, zinc, copper and other minerals beneficial for your health.*

*Its acidity is 6%.*

*All products and processes used in the manufacture and preparation of this vinegar are in accordance with the rules established in the European Code of Good Manufacturing Practices for Vinegar, published by the International Standing Committee on Vinegar, and the existing community legislation.*



## RED WINE VINEGAR

*DEVOTION® Red Wine Vinegar results from a natural process of the wine's acetic fermentation, making it aromatic and velvety, with an acidity of 6%.*

*All products and processes used in the manufacture and preparation of this vinegar are in accordance with the rules established in the European Code of Good Manufacturing Practices for Vinegar, published by the International Standing Committee on Vinegar, and the existing community legislation.*

Capacidade	Unidades por caixa	Peso por caixa	Comp x Larg x Alt	Caixas por palete
250 ml	18	9,180 gr	307x151x246 mm	85



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**PICANTES**

HOT SAUCES





## JALAPENO

A mild heat level, simultaneously fiery and fruity, smooth and tangy flavor, definitely a sauce that anyone can enjoy!

A sprightly blend of green jalapeños, with a blend of onion, garlic and lemon taste.



## HABANERO

A very hot spicy sauce, a perfect blend of orange habaneros, red cayenne cut with a tangy sweet.

So amazing, it peaks the interest of every palate, through every plate onto which it's poured.



## NAGA

Extremely hot sauce, Naga peppers with a mix of onion, garlic, tomato and spices make this a very bearable hot sauce.

Not for chili amateurs, this is a powerful hot sauce!

Embalagem Packaging	Tamanho Bottle Size	Unidades por Caixa Units per Box	Caixas por Paleta Boxes per Pallet
Vidro Glass	50 ml	24	261





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Cofinanciado por:

