

# Mark Oliverio of Oliverio Italian Style Peppers to be Featured on Close Up Radio

CLARKSBURG, WEST VIRGINIA, UNITED STATES, April 4, 2024

[/EINPresswire.com/](https://EINPresswire.com/) -- Since ancient times, peppers have been used in a wide variety of culinary dishes throughout the world. Beautiful and deliciously flavorful, peppers come in red, yellow, orange, and green variations with different flavors ranging from mild to super spicy, so there's something mouth-watering for everyone. Used in many different ways, like pasta sauces, to season and liven up any dish, they are delicious to eat raw, stuffed, roasted, stewed, or pickled. Not to mention how wonderfully they add a kick of color and sweetness to any recipe. But if you wish to experience a unique flavor like no other, Oliverio Italian style peppers offers the best in quality with exceptionally delicious sauces and peppers unlike anything you have ever tasted that are totally unmatched and truly extraordinary.



Mark Oliverio is the CEO of Oliverio Italian Style Peppers a highly reputable manufacturer and online retailer located in Clarksburg, WV, that offers Italian sauce products using the freshest most natural ingredients available.

A family-owned business, Oliverio Italian Style Peppers was founded by Mark's father in 1972 and began operating from the basement of their home. At a young age still in his early teens, Mark started working for his father learning the ins and outs of the food business until over the years not only did the company begin to grow in leaps and bounds, Mark realized how much he enjoyed the food business and how remarkably good and in demand their products were. When his father retired and Mark stepped in as CEO, under his exemplary leadership the company flourished and thrived, as they created more tasty products and flavorings, expanding in

popularity, while continuing to be extremely lucrative and profitable.

Oliverio sells to restaurants, grocery stores, and food chains and while their main market is in Pittsburgh fortunately their mouthwatering products can also be purchased online. They sell everything from hot peppers in sauce, sliced jalapenos in vinegar, pizza sauce, spaghetti sauce, hot pepperoncini, hot rings in vinegar, and vodka sauce, just to name a few.

Mark proudly and wholeheartedly credits his father for being a true innovator and building an amazing family legacy with a stellar reputation.

So what's next for Mark? Well recently, he partnered with a well-known company in Canada where they will be selling farm fresh vegetables to other businesses. Meanwhile, he continues to proactively deliver high quality products meeting and exceed customer expectations.

With a clear vision that adapts to the changing needs of his clients as markets shift and technologies evolve, Mark will always stick by the company's old-fashioned core values, carrying on his father's legacy that will last for generations to come.

Close Up Radio will feature Mark Oliverio in an interview with Jim Masters on Thursday April 4th at 11am EST

Listen to the show on [BlogTalkRadio](#)

If you have any questions for our guest, please call (347) 996-3389

For more information, visit <https://www.oliveriopeppers.us/>

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The logo for Oliverio, featuring the name "Oliverio" in a red, serif font. A small green leaf is positioned above the letter 'i'.

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