





Direzione e Stabilimento: Via Laurentina Km 23 00040 POMEZIA (Roma)
Unita' Locale (Stabilimento, Magazzino, Deposito, Ufficio):C.so Umberto I, s.n.c. - 86048 Sant'Elia a Pianisi (CB)
Cap. Soc. € 12.350.000,00 I.V. Cod. Fisc. / P. IVA 05650921009

Product Name	Premium Selection Extra Virgin Olive Oil			
Ingredients	Extra Virgin Olive Oil			
Country of Origin	Blend of Extra Virgin Olive Oils of European Origin			
Organoleptic Features	Taste: intense and varied with spicy notes typical of the Iberian Oils and the pleasant grass taste coming from the Ellenic ones, all very well mixed with the slightly bitter profile of Italia Oil. Color: Yellowish / greenish Appearance: liquid, clear.			
	Acidity:	≤ 0,4 %	K232:	≤ 2,3
Chemical-physical	Peroxide index:	≤ 15 mEq O ₂ /kg	K270:	≤ 0,15
	DeltaK:	≤ 0,005	KZ70.	30,13
Parameters	A Certified Quality Management System ensures that raw materials and finished products ar verified several times at different steps of the process, at internal chemical laboratory			
(at bottling)				
	perfectly equipped, employing two expert chemists, in order to verify the compliance of the			
	complete set of quality and purity criteria to their specific legal limits.			
	-		ith the appropriate sections	of the Reg. EC
H.A.C.C.P. management	Hygienic Practice 852/2004 and s.a	e managed in accordance wi a. tice managed in accordance	-	
H.A.C.C.P. management	Hygienic Practice 852/2004 and s.a Traceability Pract	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ	e with the appropriate sections Carbohydrates	ons of the Reg. EC
_	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ	th the appropriate sections with the appropriate section Carbohydrates of which Sugars	ons of the Reg. EC 0 g 0 g
Nutrition Facts	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g	c with the appropriate sections Carbohydrates of which Sugars Fibre	ons of the Reg. EC O g O g O g
Nutrition Facts	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g	c with the appropriate sections Carbohydrates of which Sugars Fibre Sodium	ons of the Reg. EC 0 g 0 g 0 g 0 g 0 g
Nutrition Facts	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturate	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g d 70 g	Carbohydrates of which Sugars Fibre Sodium Potassium	ons of the Reg. EC O g O g O g O g O g O g O g
Nutrition Facts	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturate Polyunsaturated	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g d 70 g 7 g	c with the appropriate sections Carbohydrates of which Sugars Fibre Sodium	ons of the Reg. EC O g O g O g O g O g
Nutrition Facts (per 100 ml)	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturate Polyunsaturated Cholesterol	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g d 70 g 7 g 0 mg	Carbohydrates of which Sugars Fibre Sodium Potassium	ons of the Reg. EC O g O g O g O g O g O g O g
Nutrition Facts (per 100 ml) Shelf-life	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturate Polyunsaturated Cholesterol Protein 24 months	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g d 70 g 7 g 0 mg	Carbohydrates of which Sugars Fibre Sodium Potassium Salt	ons of the Reg. EC O g O g O g O g O g O g O g
Nutrition Facts (per 100 ml) Shelf-life Storage Conditions	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturate Polyunsaturated Cholesterol Protein 24 months At room tempera	e managed in accordance wi a. tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g d 70 g 7 g 0 mg 0 g	Carbohydrates of which Sugars Fibre Sodium Potassium Salt	ons of the Reg. EC O g O g O g O g O g O g O g O
Nutrition Facts (per 100 ml) Shelf-life Storage Conditions Allergens	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturate Polyunsaturated Cholesterol Protein 24 months At room tempera	e managed in accordance with a.tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g d 70 g 7 g 0 mg 0 g ature (15-25°C) far from dires a not contains allergens. It o	Carbohydrates of which Sugars Fibre Sodium Potassium Salt	ons of the Reg. EC O g O g O g O g O g O g O g
Nutrition Facts (per 100 ml) Shelf-life Storage Conditions Allergens	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturate Polyunsaturated Cholesterol Protein 24 months At room tempera This product doe Product of conve	e managed in accordance with a.tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g d 70 g 7 g 0 mg 0 g ature (15-25°C) far from dires a not contains allergens. It o	Carbohydrates of which Sugars Fibre Sodium Potassium Salt ect light and heat sources complies with Reg. EU 1169, ent, G.M.O. olive tree variet	Ons of the Reg. EC O g O g O g O g O g O g O g O
H.A.C.C.P. management Nutrition Facts (per 100 ml) Shelf-life Storage Conditions Allergens G.M.O. Statement Available Packaging	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturate Polyunsaturated Cholesterol Protein 24 months At room tempera This product doe Product of conve	e managed in accordance with a.tice managed in accordance a	Carbohydrates of which Sugars Fibre Sodium Potassium Salt ect light and heat sources complies with Reg. EU 1169, ent, G.M.O. olive tree variet	Ons of the Reg. EC O g O g O g O g O g O g O g O
Nutrition Facts (per 100 ml) Shelf-life Storage Conditions Allergens G.M.O. Statement	Hygienic Practice 852/2004 and s.a Traceability Pract 178/2012 and s.a Energy Fats Saturates Monounsaturated Polyunsaturated Cholesterol Protein 24 months At room tempera This product doe Product of conve	e managed in accordance with a. tice managed in accordance a. 822 kcal – 3378 kJ 91 g of which 14 g d 70 g 7 g 0 mg 0 g ature (15-25°C) far from direct of the secondance of the second	Carbohydrates of which Sugars Fibre Sodium Potassium Salt ect light and heat sources complies with Reg. EU 1169, ent, G.M.O. olive tree variet	ons of the Reg. EC O g O g O g O g O g O g O g

16.03.17/CJ - Mail:
Article Description
18017 Olive oil premium selection-EU EVOO 0.5L Timeless bottle
18018 Olive oil premium selection-EU EVOO 1L Timeless bottle
18019 Olive oil premium selection-EU EVOO 5L Tin
18024 Olive oil EU Bag in Box 10L

Poids brut 865 g 1531 g Poids net 455 g 915 g 5020 g 9510 g 4580 g 9160 g



