

ORGANIC CERTIFIED EXTRA – VIRGIN OLIVE OIL

Description

The product resulting from the processing of fresh organic ripe olives. The raw material is clean, organic, freshly harvested, ripe and whole.

The product does not contain added thickeners, sugars, salt, colours, flavours, preservatives or other additives of any kind. The product is free of foreign material.

The finished product has a typical flavour, taste and smell. Foreign taste and smell are absent. The max temperature reached during processing is 40°C.

The filtering is done with material not containing amianth, stain, zinc and bronze. No filtering agents are used.

Enzymes are not used during processing and storage.

No other oils are added to the product.

The product is only obtained by the first cold pression of the fruits.

Aspect and colour: clear green, green;

Smell, taste: Sweet, fruity;

Organoleptic note (panel test): min. 6,5

Botanical species

Olea europaea

Certificate, origin, allergens

The product is certified by Aiab. NOP and Bio Suisse on demand.

The product is GMO free.

100% Italian origin.

No allergens

Physic-chemical information

- Energy :	3700 Kj (900 kccal);
- Proteines:	trace;
- Carbohydrates:	trace;
- Fibers:	trace;
- Fat matter:	99,9 g of which: 15,5 g of acid fats sature; 77 g c18: 1 oleic acid; 6,5 g c 18: 2 linoleic acid; ≤0,6 g c 18: linoleic acid
- E vitamin:	>9 mg/100 g;
- Density:	0,910 – 0,916;
- Relative density:	75 – 79;
- Oleic acid:	0,5% max ;
- Peroxid (meq of O2 act./kg):	<15

Shelf life

18 months

Packaging and logistics

- 22 tons tank load
- 1000 kg jumbo drum
- 200 kg drum
- 22 kg can
- 5 kg can

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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