

EXTRA VIRGIN OLIVE OIL MONOCULTIVAR "OGLIAROLA"

TECHNICAL SHEET

CLASSIFICATION: High grade extra virgin olive oil obtained directly from the olives and only by mechanical means.
Cold extracted from olives grown, harvested and processed in Italy.

CULTIVAR: Ogliarola

GEOGRAPHICAL AREA OF PRODUCTION: Apulia, north of Bari. Exactly Terlizzi and Bitonto.

EXTRACTION TIMES: Within 24 hours of the harvest, to always guarantee maximum freshness of the product.

METHOD OF EXTRACTION: Amenduni continuous line with cold centrifugal extraction (constant temperature below 27°C).

STORAGE: Silos in stainless steel.

FEATURES: Slightly fruity, soft and delicate taste.

**Acidity
(content of acids
free fats in the oil):** <0.7% (0.70 grams per 100 grams)

**Peroxides
(expressed in MEQ
of O₂/kg oil):** < 9 (reg. cee 2568/91)

**ALKYL ESTERS
(espressi in mg/kg):** < 15 (reg. cee 2568/91)

**Polyphenols
(espressi in mg/kg):** > 300. A high number of polyphenols prevents oxidation of the oil.

PERILLI ANDREA E FIGLI S.R.L.
Via Spineto, Z.I. - 70038 TERLIZZI (BA)

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SPECTROPHOTOMETRY: K232: < 1.90

DELTA K: < 0,15

K270: < 0.003

CERE: < 100

CONSERVATION: Store in a cool place (12-19°C), away from moisture, light and heat sources. Avoid sudden changes in temperature.

DURABILITY: 18 months from the date of packaging.

QUALITY GUARANTEES: Short supply chain. Traceability from producer to final product.

PACKAGING: Cylindrical can of 50 CL - Cylindrical can of 100 CL - Can of 5 LT – BULK IN TANK

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NUTRITION VALUE PER 100 ML OF PRODUCT	kCal 820	kJ 3370	
	Fats 91 g	Saturated fats	13 g
		Monoinsaturated Fats	71 g
		Polysaturated Fats	7 g
	Carboidrate 0 g	sugar	0 g
Fiber 0 g	Preteins 0 g	Salt 0 g	

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ANNUAL PRODUCTION CAPACITY

CYLINDRICAL CAN 50 CL: 50,000 pieces

CYLINDRICAL CAN 100 CL: 50,000 pieces

CAN 5 LT: 150,000 pieces

ALLEERGENIC COMPOSITION		
	INTENTIONAL	Trace

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Gluten		No		No
Seafruit		No		No
EGGS		No		No
Fish		No		No
SOIA		No		No
Milk		No		No
Nuts fruit		No		No
Celery		No		No
SINAPIS		No		No
SESAME		No		No
Sulfur Dioxide E SULFITES (SO ₂ > 10 mg/kg)		No		No
LUPINS		No		No
MOLLUSCS		No		No

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OGM	The product doesn't derive from GMO Reg. CE 1829/2003 and 1830/2003
ABSENSE OF CONATMINANTS	The product does not contain contaminants according to Reg. 915/2023
PHYTOSANITARY PARAMET.	Reference is made to EC Reg. 396/2005 and subsequent and EU Regulations 2429/2023 and 2018/488 for Organic Products.

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