



## **PUGLO - BIO/PGI**

### **EXTRA VIRGIN OLIVE OIL - TECHNICAL SHEET**

<b>CLASSIFICATION:</b>	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.
<b>CULTIVAR:</b>	60% Coratina/ 40% Ogliarola
<b>GEOGRAPHICAL PRODUCTION AREA:</b>	Puglia.
<b>EXTRACTION TIMES:</b>	Within 12 hours of harvest, to always ensure maximum freshness of the product.
<b>METHOD OF EXTRACTION:</b>	Amenduni continuous line with cold centrifugal extraction (constant temperature below 24°C).
<b>STORAGE:</b>	Silos in stainless steel.
<b>FEATURES:</b>	Intense fruity, slightly spicy. Very high concentration of polyphenols and very low peroxides. A unique oil, for the palate and body.
<b>Acidity (content of acids free fats in the oil):</b>	<0.3% (0.30 grams per 100 grams)
<b>Peroxides (expressed in MEQ of O<sub>2</sub>/kg oil):</b>	< 9 (reg. cee 2568/91)
<b>ALKYL ESTERS (espressi in mg/kg):</b>	< 15 (reg. cee 2568/91)
<b>Polyphenols (espressi in mg/kg):</b>	> 450. A high number of polyphenols prevents oxidation of the oil.

**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:** 24 months from the date of packaging.

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

**PACKAGING:** Bottle 500 ml – BULK IN TANK

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

ALLEERGENIC COMPOSITION				
	INTENTIONAL		Trace	
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 (SO2 > 10 mg/kg)		No		No
LUPINS		No		No
MOLLUSCS		No		No
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.			