



EXTRA VIRGIN OLIVE OIL
organic

Extra virgin olive oil extracted from organic farming olives, avoiding the use of fertilizers, pesticides or other chemical products, and obtained solely via mechanical or other physical means under particularly thermal conditions that do not generate any alterations in the oil and thus, has not undergone any treatment other than washing, decantation, centrifugation and filtration.

SENSORY ANALYSIS

Our organic extra virgin olive oils are characterized by its fruity and intense aroma, complex flavor, light bitterness and little spicy. These characteristics make them easy-to-drink and very interesting organoleptically talking. It is a special olive oil for people concern about environment and who enjoy healthy and tasty products.

USE IT FOR

It has hundreds of uses, especially for cosmetics and beauty uses and for cuisine. Focusing on culinary aspects, we can use it for everything: in raw, for salads, dressings and sauce, grilled bread. For coking: fish, meat and vegetables get a richer taste. For frying, as this is the healthiest oil, it holds high temperatures and food does not absorb the oil.

NUTRITION FACTS

Average values	Per 100 g	Portion 15ml
Energy	900kcal	120 kcal
Fats	100g	14 g
Saturates	13g	2 g
Monounsaturated	79g	11g
Polyunsaturated	8g	1 g
Carbohydrates	0g	0g
Sugars	0g	0g
Polyols	0g	0g
Starch	0g	0g
Fiber	0g	0g
Protein	0g	0g
Salt	0g	0g
Vitamin E	12 mg (200% CDR)	2.8 mg (28% CDR)
Vitamin A	200 µg (25% CDR)	30 µg (4% CDR)

CDR based on a 2.000 kcal diary diet



LOGISTICS SHEET

Format	Units/ Carton	Cartons /Layer	Layer/ Pallet	Cartons /Pallet	Carton Measure (cm) length x width x height	Carton Weight	Europallet Height	Europallet Weight
BORDOLIO 250ml	12	26	6	156	21 x 16.5 x 25 cm	6,14 kg	165 cm	977,8 kg
BORDOLIO 500ml	12	14	5	70	27 x 20,4 x 31,7 cm	11,78 kg	173,5 cm	844,6 kg