



Extra Virgin Olive Oil of superior quality from fresh olives by mechanical processes only

Olive Oil Category

Extra Virgin Olive Oil

Region - Country

Alentejo Interior - Portugal

Olives - Variety

- Galega
- Cordovil and Cobrançosa
- Other Varieties

Consumption

The harmonious balance of its attributes confers elegance for seasoning salads, “açordas”, “gazpachos” and other delicacies.

Colour

Golden Yellow with a touch of green

Sensorial Analysis

Of exceptional quality, with a fruity sweet flavour, the Extra Virgin Olive Oil results from the harmonious combination of olives of different varieties. Presents a good complexity of aromas and a good balance of sour, spicy and sweet flavours, giving it an excellent harmony.

Characteristics of the Product

Acidity (%)	≤ 0,5
Peroxide Index (meqO ₂ /kg)	≤ 20
Waxes (mg/Kg)	≤ 250
K232	≤ 2,50
K270	≤ 0,22
ΔK	≤ 0,01

Bottling

- Gift Can: 200ml
- Glass Bottles: 25 ml; 250 ml; 500ml; 750 ml
- Flagon PET: 3l; 5l.



Conservation

Store away from light and heat

Life of Product

Maximum 18 mouths

Nutrition Compositions

NUTRITION FACTS	
Serving Size: 1 Tbsp (15 ml) . Serving Per Container: 33 g	
Amount Per Serving	Fat Calories 120
Calories 120	% Daily Value*
TOTAL FAT 14 g	21%
Saturated Fat 2 g	9%
Polyunsaturated Fat 1.5 g	
Monounsaturated Fat 10 g	
Trans Fat 0 g	
CHOLESTROL 0 mg	0%
SODIUM 0 mg	0%
TOTAL CARBOHYDRATE 0 g	0%
PROTEINS 0 g	

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.
* Percent daily values are based on a 2.000 calorie diet.