



Il sapore di una
goccia divina...

TECHNICAL-INFORMATION SHEET EXTRA VIRGIN OLIVE OIL



NAME Extra Virgin Olive Oil - Lacryma Verde

CULTIVARS USED TO OBTAIN OIL:

"Smeraldo": Leccino 50%, Carolea + Roggianese 45%, Nocellara Messinese 5%.

JUDGMENT RESULTING FROM THE PANEL-TEST, IN THE SPECIFIC DESCRIPTION OF TASTE:

"Smeraldo" has an emerald green color with golden reflections and gives off a fruity scent reminiscent of olive ripe freshly picked. It boasts a strong flavor, with notes of artichoke, wild thistle and unripe tomato. When tasted, it leaves a pleasantly spicy and bitter aftertaste with almond nuances. It is rich in Vitamin E, polyphenols and other antioxidants. It is the ideal condiment for all dishes.

HARVESTING PERIODS:

From the first ten days of October to the second ten days of November.

STORAGE

To be kept away from light and heat.

SHELF LIFE

Minimum storage time 12 months.

PRIMARY PACKAGING

GUY	bottle
MATERIAL	glass
DIMENSIONS	19.5 cm h; diam. 83
WEIGHT	approx. 400 g
COLOR	ancient green guala
TOP-UP CAP	guala black plastic

SECONDARY PACKAGING

GUY	american box
BOX SIZE	260 * 170 * 205
BOTTLES FOR BOX WITH HIVE	pcs. 6
COLOR BOX	White
1 SIDE BOX PRINT	2 colors

PALLET COMPOSITION

FOOTBOARD SIZE	80 x 120 cm
H TOTAL FOOTBOARD	1.60 m
TOTAL BOXES FOR FOOTBOARD	112 ct
BOX BY ROW	16 ct
FOOTBOARD BOTTLES	pcs. 672
GROSS WEIGHT SINGLE BOTTLE	0.872 kg
SINGLE WEIGHT PER GROSS CARTON	5.30 kg
SINGLE WEIGHT PER NET BOX	2.80 kg
TOTAL WEIGHT PER FOOTBOARD	600 kg

NUTRITIONAL VALUES

AVERAGE DAILY RATION	15 ml
CALORIES	118 cal
DAILY VALUE	0,06
TOTAL FATS	15 gr
SATURATED	2 gr
POLYUNSATURATED	1,5 gr
MONOUNSATURATED	11,5 gr
CHOLESTEROL	0 gr
SODIUM	0 gr
TOTAL CARBOHYDRATES	0 gr
PROTEIN	0 gr

MILLING PERIODS:

The olives are placed in well-ventilated crates, in order to avoid the onset of mold, and sent to the oil mill. Within 8 hours after the harvest the pressing is completed, ensuring the preservation of the best organoleptic properties oil.

PLACE OF STORAGE:

The raw material (olives) is stored, for no more than 18 hours from collection, in well-ventilated containers and in an area suitably identified located within the production plant; the finished product (oil) is stored in tanks of various capacities in stainless steel AISI. 304 (food type) equipped with nitrogen system.

DECANTATION PERIOD:

The oil obtained is not filtered but only undergoes a slow process of natural settling (about 2 months), and a possible the veiling of the oil testifies precisely the authenticity of the product, preserving the flavors and sensations typical of the fruit absolutely unmistakable.

EXTRA VIRGIN OLIVE OIL

Extra virgin olive oil is the result of a careful selection of cold-pressed olives within 18 hours of collection and is characterized by an acidity (max 0.4%), a green color with golden reflections and a sweet and fragrant taste, slightly fruity; it is ideal for all types of dishes where delicate flavors are enhanced by the goodness of the product.