

Carignano 02/10/2024



## TERRE LIGURI S.R.L. - GENOVA

Sede Operativa e Uffici

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### PRODUCT TECHNICAL SHEET

Denomination: **EXTRA VIRGIN OLIVE OIL RIVIERA LIGURE DEI FIORI PDO (500 ML./16.90 FL. OZ.)**

Label Information: Superior category olive oil obtained directly from olives and solely by mechanical means, extracted in Italy from olives grown in Italy.

Shelf Life: Best consumed within 16 months from the bottling date.

Production Information: Unfiltered oil, produced according to regulations. A slight natural sediment may appear at the bottom of the bottle, which does not affect the quality.

Usage: Recommended for raw use to season dishes.

Transportation and Storage: At room temperature (recommended between +15°C and +20°C), in a cool, dry place away from heat sources.

#### Organoleptic and Chemical-Physical Characteristics:

Color: From yellow to yellow-green.

Aroma: Fruity, with mild or medium intensity.

Taste: Fruity, with a distinct sweet sensation and possibly a light hint of spiciness or bitterness.

Panel Test Score:  $\geq 6,5$

Maximum acidity (oleic acid):  $< 0,5\text{g}/100\text{g}$

Peroxide value:  $\leq 17$  MEQ/KG

K232:  $\leq 2,30$

K270:  $\geq 0,16$ .

OGM: Free.

Allergens: None.

#### Nutritional Values per 100 ml:

Calories: 824 kcal.

Kj.: 3449

Fats: 91,6 g

Saturated: 13.3 g

Monounsaturated: 67.4 g

polyunsaturated: 6.9 g

Carbohydrates: 0 g

Sugars: 0 g

Proteins: 0 g

Salt: 0 g