

BIO CORNICABRA

Organic extra virgin olive oil with intense fruitiness. A powerful bouquet with toasted notes and vanilla seeds.

Concentrated in the mouth. It offers great stability.

Delicious with simmered dishes, grilled vegetables and to baste potatoes. Surprising with a chocolate dessert.





PRODUCT INFORMATION SHEET

BIO CORNICABRA

DEFINITION	Superior category olive oil obtained directly from organic
	olives and solely by mechanical means.
INGREDIENTS	CORNICABRA variety.
OLEIC ACIDITY	Max 1%
ALLERGENS	Without OGM.
	Respect of 1169/2011 regulation
NUTRITIONFACTS (100gr) DESCRIPTION PROCESS	Energy3464,00kjKcal.828,00gTotal fat91,00gSaturaded fat12,80gMono-saturaded73,60gPoli.unsatu.4,60gSugar0gProtein0gSalt0gHarvesting, reception in oil mil, pressing, beating and
	centrifugation processes. Labeling and packing.
TREATMENT	NO
EXTRACTION	Cold pressing always takes place within 12 hours of harvesting.
PACKAGING	Glass bottle.
LABEL	Respect of (UE) N 0 1169/2011 regulation.
TEMPERATURE TRANSP.	20 C approx
GENCOD 250 ml	8436530680122
GENCOD 500 ml	8436530680115