

## **ARBEQUINA SELECTION**

It is the sweetest extra virgin olive oil.

Delicious fragrance with notes of fresh bread and citrus fruit. Soft and supple on the palate with apple and almond flavours.

Perfect for all gourmet marriages, fishes, ansd tomato-based dishes.







## PRODUCT INFORMATION SHEET ARBEQUINA SELECTION

DEFINITION	Superior category olive oil obtained directly from olives from Murcia
	Spain and solely by mechanical means.
INGREDIENTS	ARBEQUINA Variety.
OLEIC ACIDITY	Max 0,8%.
ALLERGENS	Without OGM.
ALLERGENS	
	Respect of 1169/2011 regulation.
	Energy 3758kJ
	889kcal
	Total fat 99,90g
	Saturated fat 14,50g
NUTRITION FACTS (100ml)	Carbohydrates 0g
	Zugar 0g
	Dietary fiber 0g
	Protein 0g
	Sal 0g
DESCRIPTION PROCESS	Harvesting, reception in oil mil, pressing, beating and
	centrifugation processes, labeling and packing.
TREATMENT	NO.
EXTRACTION	Cold pressing always takes place within 24 hours of harvesting .
PACKAGING	Glass bottle.
LABEL	Respect of (UE) N 0 1169/2011 regulation.
TEMPERATURE TRANSP.	20 C approx.
GENCOD 250 ml	84 370 03 80 0399
GENCOD 500 ml	84 370 03 80 0405