

## PRODUCT INFORMATION SHEET

## **OCAL SELECTION**

Very aromatic extra virgin olive oil that gives the sensation of crunching an olive.

Very powerful nose of artichoke, wild asparagus and olive. The mouth is greedy with artichoke heart notes.

Ideal to accompany vegetables and salads.







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## **OCAL SELECTION**

DEFINITION	Superior category olive oil obtained directly from olives from Murcia
	Spain and solely by mechanical means.
INGREDIENTS	OCAL Variety.
OLEIC ACIDITY	Max 0,8%.
ALLERGENS	Without OGM.
	Respect of 1169/2011 regulation.
NUTRITION FACTS (100ml)  DESCRIPTION PROCESS	Energy 3758kJ 889kcal  Total fat 99,90g Saturated fat 14,50g Carbohydrates 0g Zugar 0g Dietary fiber 0g Protein 0g Sal 0g Harvesting, reception in oil mil, pressing, beating and
TREATMENT	centrifugation processes, labeling and packing.  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