

PICUAL SELECTION

Extra virgin olive oil with character. Its atypical aroma is due to its panel of herbaceous scents (olive leaf).

The flavour is fresh (note of lettuce) and characterizes a perfect harmony. The finish in the mouth is pleasant.

Delicious with fishes, stewed dishes, grilled vegetables and sauces.





PRODUCT INFORMATION SHEET PICUAL SELECTION

DEFINITION	Superior category olive oil obtained directly from olives from Murcia
	Spain and solely by mechanical means.
INGREDIENTS	PICUAL Variety.
OLEIC ACIDITY	Max 0,8%.
ALLERGENS	Without OGM.
	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 Og
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