



DENOCCIOLATO

100% Italian Extra Virgin Olive Oil

Cold-pressed from olives grown in Italy

Processing in continuous plant after stoning the drupes.

Denocciolato extra virgin olive oil is obtained by cold pressing Coratina variety olives.

It is characterized by a green color. The scent is intended of green olive and cut grass. The taste is intensely herbaceous fruitiness, hint of bitterness, spiciness, slight astringency and grass magically balanced.

The intense notes make it possible to enhance all the flavors of the finest dishes, even on fish and meat eaten raw.

Certifications

SGS certified product: certificate no. IT 17/1048. Certified characteristics: acidity, peroxides, cold production method and production from pitted olives.

Product with Vegan OK recognition . Company ID No. 0780.

Read more about the certifications at oliopace.it/le-nostre-certificazioni

Chemical/physical characteristics

Acidity: 0.13% (Average % oleic ac. value per 100 g of oil)

Peroxide index: 4.8 (Average meq O2 content/kg. oil)

K232: 1,52 (average value)

K268: 0,134 (average value)

DeltaK: -0,004 (average value)

Waxes 15mg/kg (average value)

Nutritional ValuesMedials per 100 ml (7 tablespoons)

Energy value 3389 Kj/824 Kcal;

Total Fats 91,6 g of which

Saturated Fatty Acids 12,9g, **Monounsaturated** 71,7g, **Polinsaturi** 7,0g;

Carbohydrates 0g of which **Zuccheri** 0g;

Proteins 0g;

Salt (sodium x 2,5) 0g.

Available packages

0.25 l bottle; 0.50 l bottle; 1 l bottle;

1 l can; 3 l can; 5 l can

Disposal (unless otherwise specified by the relevant municipality)

Bottle: BOTTLE -> GLASS - CAP -> METALS - DRIP SAVER ->

PLASTIC **Can:** CAN -> METALS - CAP -> PLASTIC

Detailed information on materials and disposal on:

www.oliopace.it/raccoltadifferenziata