



FRUTTATO E DOLCE

100% Italian Extra Virgin Olive Oil

Cold-pressed from olives grown in Italy

by processing in a continuous 3-phase plant

Fruttato e dolce extra virgin olive oil is obtained from the cold-pressed production using stone mills and produced by processing at low temperatures. It is characterized by a color yellow tending to green. The aroma is medium fruity of ripe olive and grass. The taste is intense with notes of bitterness, slight spiciness, green olive and almond.

Excellent with delicate foods such as salads and steamed or baked fish. Also good in desserts instead of butter.

Certifications

SGS certified product: certificate no. IT 17/1048. Certified characteristics: acidity, Peroxides and cold production method.

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

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

Chemical/physical characteristics

Acidity: 0.21% (Average % oleic ac. value per 100 g of oil)

Peroxide index: 8.6 (Average meq O2 content/kg. oil)

K232: 1,90 (average value)

K268: 0,145 (average value)

DeltaK: 0,003 (average value)

Waxes 37mg/kg(averagevalue)

Nutritional ValuesMedials per 100 ml (7 tablespoons)

Energy value 3389 Kj/824 Kcal;

Total Fats 91,6 g of which

Saturated Fatty Acids 13,6g, **Monounsaturated** 70,3g, **Polyunsaturated** 7,7g;

Carbohydrates 0g of which **Sugars** 0g;

Proteins 0g;

Salt (sodium x 2,5) 0g.

Available packages

0.25 l bottle; 0.50 l bottle; 0, is 75 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