



GRAN GOURMET

100% Italian Extra Virgin Olive Oil

Prodotto a Freddo da olive coltivate in Italia

By processing in continuous 3-stage plant

Olio Lucano PGI extra virgin olive oil is obtained from the cold production of the best varieties of olives from southern Italy.

It is characterized by a yellow color tending to green. The aroma is presents medium fruity. The taste is of ripe fruit with a perception of fruitiness and slight bitterness at the end. Suitable for all uses in cooking, raw and cooked. Excellent in desserts as a substitute for the butter.

Certifications

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

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

Chemical/physical characteristics

Acidity: 0.22% (Average % oleic ac. value per 100 g of oil)

Peroxide index: 4.5(Average meq O2 content/kg. oil)

K232: 1,70 (average value)

K268: 0,119 (average value)

DeltaK: -0,001 (average value)

Waxes: 19 mg/kg (average value)

Vitamin E (Tocopherols): 260 mg/kg

“Vitamin E contributes to the protection of cells from oxidative stress.”

Average Nutritional Values per 100 ml (7 tablespoons)

Energy value 3389 Kj/824 Kcal;

Total Fats 91,6 g of which

Saturated Fatty Acids 12,8g, **Monounsaturated** 70 g, **Polyunsaturated** 8,8 g;

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

Proteins 0 g;

Salt (sodium x 2,5) 0 g.

Available packages

0.25l bottle; 0.50l 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