



Olive Pomace Oils

(A) GUSTOSO
(B) GENTILE
(C) GRAN GOURMET

These oils are made from 3 different blends containing high percentage of extra virgin olive oil ranging from a minimum of 14% up to about 50%. The remainder is composed of oils from olive pomace.

GUSTOSO: satisfies the palate of those who prefer a proper balance between the flavor of the dishes and that of the seasoning, thanks to its particular amiable taste.

GENTILE: is presented with a gentle and delicate flavor, it is indicated for those who prefer only mild seasonings.

GRAN GOURMET: with a very delicate taste is ideal for all uses in the kitchen.

Certifications
Read more about the certifications at oliopace.it/le-nostre-certificazioni
Chemical/physical characteristics
Sourness: 0.20% (Average % oleic ac. value per 100 g of oil)
Peroxide index: 3.9 (Average meq O2 content/kg. oil)
K268: 1.08 (average value)
DeltaK: 0.097 (average value)
Waxes: 2500 mg/kg (average value)
Average Nutritional Values per 100 ml (7 tablespoons)
Energy value 3389 Kj/824 Kcal;
Total Fats 91,6 g of which
Saturated Fatty Acids 13,8 g, Monounsaturated 68,6 g, Polyunsaturated 9,2 g;
Carbohydrates 0 g of which Sugars 0 g;
Proteins 0 g;
Salt (sodium x 2,5) 0 g.
Available packages
3 l can; 5 l can (Gustoso)
5 l can (Gentile); 5 l can (Gran Gourmet)
Disposal (unless otherwise specified by the relevant municipality)
Can: CAN-> METALS - CAP-> PLASTIC Detailed information on materials and disposal on: www.oliopace.it/raccoltadifferenziata