



Veneto Valpolicella PDO Extra Virgin Olive Oil 0,5 L

MANUFACTURER NAME:	Turri F.lli Srl	
PRODUCT NAME:	Veneto Valpolicella PDO Extra Virgin Olive Oil 0,5L	
ITEM CODE:	7988	
DESCRIPTION AND USE CONDITIONS:	Olive oil produced only with olives from Valpolicella, harvested between middle October and November, mostly with Grignano variety. Thanks to its mild fruity tones its perfect for dressing delicate dishes, such as fish, vegetables and desserts.	
SUPERVISORY BODY:	CSQA	
PANEL TEST/ORGANOLEPTIC PARAMETERS:	Yellow coloured olive oil with light green tones. Mild fruity, with a soft bitter sensation, it reminds the typical aromas of the venetian hills and Grignano and Favarol varieties.	
INGREDIENTS AND ALLERGENS (in compliance with Reg UE n.1169/2011):	Veneto Valpolicella PDO Extra Virgin Olive Oil. It does not contain allergens.	
STORAGE CONDITIONS:	Keep in a cool (15°- 18° C) and dry place, away from direct sunlight.	
TMC:	17 months	
SHELF LIFE:	12 months	
ITEM SIZE mm:	Ø63 x h300	
ITEM GROSS WEIGHT kg:	0,92	
ITEM EAN CODE:	8001243007971	
PACKAGE:	Carton box with 6 x 0,5 L bottles	
PARCEL SIZE mm:	200x140xh315	
PARCEL GROSS WEIGHT kg:	5,65	
PARCEL EAN CODE:	8001243007988	
PALLET SIZE cm:	120X80	120x100
PALLET TOTAL HEIGHT cm:	135	135
PARCELS PER PALLET:	124	156
PALLET LAYERS:	4	4
PARCELS PER LAYER:	31	39



NUTRITIONAL INFORMATION PER 100ml/g			
ENERGY	3404 KJ	POLYUNSATURATED FAT	6,71 g
	828 Kcal	TOTAL CARBOHYDRATE	0 g
TOTAL FAT	92 g	SUGARS	0 g
SATURATED FAT	14 g	PROTEINS	0 g
MONOUNSATURATED FAT	72 g	SODIUM	0 mg