



Irreprensibile® Low Acidity Extra Virgin Olive Oil 100% Italian Cold Extracted 0,5 L

MANUFACTURER NAME:	Turri F.lli Srl	
PRODUCT NAME:	Irreprensibile® Low Acidity Extra Virgin Olive oil 100% italian Cold Extracted 0,5 L	
ITEM CODE:	2617	
DESCRIPTION AND USE CONDITIONS:	Olive oils are not all the same. It is well known that their organoleptic features depend on the climate, type of soil and variety, but other factors, including oil acidity, contribute to their quality, too. A low degree of acidity indicates that the oil derives from healthy olives, properly processed immediately after harvest. *Acidity: 0,4% - Peroxides: 15 - K232: 2,40 - K270 0,17 DK 0,008 - wax content 100mg/kg	
PANEL TEST/ORGANOLEPTIC PARAMETERS:	The initial sweetness is followed by a pleasantly bitter after-taste, with spicy tones	
INGREDIENTS AND ALLERGENS (in compliance with Reg UE n.1169/2011):	100% italian 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:	14 months	
SHELF LIFE:	12 months	
ITEM SIZE mm:	Ø68 x h276	
ITEM GROSS WEIGHT kg:	0,86	
ITEM EAN CODE:	8001243002600	
PACKAGE:	Carton box with 6 x 0,5 L bottles	
PARCEL SIZE mm:	195x135xh315	
PARCEL GROSS WEIGHT kg:	5,3	
PARCEL EAN CODE:	8001243002617	
PALLET SIZE cm:	120X80	120x100
PALLET TOTAL HEIGHT cm:	141	141
PARCELS PER PALLET:	124	156
PALLET LAYERS:	4	4
PARCELS PER LAYER:	31	39



NUTRITIONAL INFORMATION PER 100ml/g			
ENERGY	3404 Kj	POLYUNSATURATED FAT	9 g
	828 Kcal	TOTAL CARBOHYDRATE	0 g
TOTAL FAT	92 g	SUGARS	0 g
SATURATED FAT	14 g	PROTEINS	0 g
MONOUNSATURATED FAT	69 g	SODIUM	0 mg