



Garda Orientale PDO Extra Virgin Olive Oil 0,5 L

MANUFACTURER NAME:	Turri F.lli Srl	
PRODUCT NAME:	Garda Orientale PDO Extra Virgin Olive Oil 0,5 L	
ITEM CODE:	970282	
DESCRIPTION AND USE CONDITIONS:	This oil is produced with Casaliva olives, but other varieties are also present, such as Fort, Leccino, Moraiolo (locally known as Morcai) and Pendolino. Excellent for dressing salads, fish and meat carpaccio. It is also ideal for preparing desserts.	
SUPERVISORY BODY:	CSQA	
PANEL TEST/ORGANOLEPTIC PARAMETERS:	Soft to the palate, pleasantly fluid and harmonious, it has mild fruity tones, with clear artichoke traits, and an almond aftertaste.	
INGREDIENTS AND ALLERGENS (in compliance with Reg UE n.1169/2011):	Garda Orientale 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:	8001243770271	
PACKAGE:	Carton box with 6 x 0,5 L bottles	
PARCEL SIZE mm:	200x140xh315	
PARCEL GROSS WEIGHT kg:	5,65	
PARCEL EAN CODE:	8001243970282	
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	7,3 g
	828 Kcal	TOTAL CARBOHYDRATE	0 g
TOTAL FAT	92 g	SUGARS	0 g
SATURATED FAT	15 g	PROTEINS	0 g
MONOUNSATURATED FAT	70 g	SODIUM	0 mg