



BERGAMOT DRESSING

Classification

Bergamot
 extra virgin olive oil dressing

Ingredients

98% Extra Virgin Olive Oil
 2% natural extract of bergamot

Cap

Screw top

Packaging

Bottling under food nitrogen in dark green bottle "Marasca", with drop saver inside

Tasting notes

FLAVOUR / Sweet, slight bitter note

NOSE / Fresh fragrance

SIGHT / Brilliant yellow, golden shades

Flowchart

EXTRA VIRGIN OLIVE OIL

1. Olives are picked directly from trees, placed in perforated boxes to allow ventilation, washed and processed within 24h after harvesting.
2. Cold extraction (temperatures are less than 27°C).
3. Oil is filtered through cellulose filter layers.
4. Storage: in stainless steel silos in a room under controlled temperature.
5. Bottled in dark green bottles.

Chemical and Organoleptic values:
 in compliance with limits of law.

FLAVOURING

A specific dose of natural extract or aroma is put in the bottle according to the olive oil content inside. Le Ferre high-technology machinery allow this process. The quantity of the dose has been checked and fixed professionally to preserve fragrance over time. The evoo for the infusion preserves with more success all the sensory properties of the elements. The extracts and aromas have been made for Le Ferre by a certified Italian company (BRC, IFS, Kosher, NOP). They are compatible with diets for Vegetarians and Vegans; they are allergen and G.M.O free; they are suitable for use in food product and are exempted from the REACH Regulation (EC) 1907/2006.

| SIZE | CONTAINER | BAR CODE EAN 13 |
|---------------------|-----------|-----------------|
| 0,10 L / 3,4 fl oz | / | / |
| 0,25 L / 8,5 fl oz | bottle | 8033344771413 |
| 0,50 L / 17 fl oz | / | / |
| 0,75 L / 25,3 fl oz | / | / |
| 1 L / 33,8 fl oz | / | / |
| 3 L / 101,44 fl oz | / | / |
| 5 L / 169,07 fl oz | / | / |

LE FERRE
 — OLIO —
 EXTRAVERGINE
 — D'OLIVA —



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Nutritional facts

| | Average Values per 100 ml of product |
|----------------------|-----------------------------------------|
| Calories | 824 kcal / 3389 kJ |
| Fat | 92 g |
| - saturated | 14 g |
| - unsaturated | 69 g |
| - polinsaturated | 9 g |
| Carbohydrates | 0 g |
| - sugars | 0 g |
| Protein | 0 g |
| Salt | 0 g |

Use

To appreciate the quality of this product we suggest to use it raw (because at high temperatures, the fragrance could disperse).
 Shake before using.

Tasting notes

Elegant notes, pleasantly fruity, slightly bitter shades and sweet taste. It's ideal for madelines, tartellette, muffin. This oil is excellent with swordfish, trout, salmon tartare.

Useful notes

The quality remain high even if there are possible bottom sediments, which are natural olive oil elements. The best temperature range for storing it is between 14 and 18°C. At low temperatures it could get crystallize, but it returns to solid-state above 18°.

Suitable for **vegetarians** and **vegans**.

No allergens.
 Never reported case of allergy.

NO G.M.O.

No added sugar.

The pure content of saturated fatty acids and big content of monounsaturated fatty acids are ideal for a correct and healthy nutrition.

Best before/ Shelf life

24 months from packaging date. The expiry date on the container refers to the product properly stored and sealed.

The extra virgin olive oil is a natural product without any type of additives. The expiry date refers to the product properly stored and sealed. It's just a best before date, to taste its fullest sensory characteristics. So, after this date, extra virgin olive oil will not become harmful to health, but only the flavour and intensity could be reduced.

Storage conditions

Close after use; keep in a cool (14°/18), dark place away from direct light and heat to preserve its authenticity.

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Packing list / Box

| | Bottle height | Units per box | Box height | Gross weight |
|---------------|---------------|---------------|------------|--------------|
| 0,10 L | / | / | / | / |
| 0,25 L | 21,00 cm | 12 | 23,00 cm | 6,20 kg |

Pallet – 80 x 120

| | Units per pallet | Gross weight | Pallet height | Boxes per pallet | Lyers per pallet |
|---------------|------------------|-----------------------|-------------------|------------------|------------------|
| 0,10 L | / | / | / | / | / |
| 0,25 L | 2088 | 1088 kg | 155 cm | 174 | 6 |
| | | + Platform: 20 kg abt | + Platform: 15 cm | | |

Pallet – 100 x 120

| | Units per pallet | Gross weight | Pallet height | Boxes per pallet | Lyers per pallet |
|---------------|------------------|-----------------------|-------------------|------------------|------------------|
| 0,25 L | 2448 | 1230 kg | 155 cm | 170 | 6 |
| | | + Platform: 25 kg abt | + Platform: 15 cm | | |

The present technical file is not a sale contract. The informations inside must be considered indicative and not binding.

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