

LE FERRE
 — OLIO —
 EXTRAVERGINE
 — D'OLIVA —



PESTO DRESSING

Classification

Pesto flavoured
 extra virgin olive oil

Ingredients

98% Extra Virgin Olive Oil
 2% aroma

Cap

Screw top

Packaging

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

Tasting notes

FLAVOUR / Lingering, fresh taste

NOSE / Rich 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	bottle	8033344771178
0,25 L / 8,5 fl oz	bottle	8033344771154
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	/	/

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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
- polyunsaturated	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

A delicious fragrance for a very intense flavoured oil. Its intensity is typical of basil, the main ingredient of the traditional Italian "pesto". Rich of taste, it's good for pasta, fresh cheese, bread and tomatoes.

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.



PESTO DRESSING

Packing list / Box

	Bottle height	Units per box	Box height	Gross weight
0,10 L	15,00 cm	24	16,5 cm	6,25 kg
0,25 L	21,00 cm	12	23,00 cm	6,00 kg

Pallet – 80 x 120

	Units per pallet	Gross weight	Pallet height	Boxes per pallet	Lyers per pallet
0,10 L	5040	1313 kg	180 cm	210	10
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.