

LE FERRE
 — OLIO —
 EXTRAVERGINE
 D'OLIVA



MULTIVARIETY

Classification

Extra Virgin Olive Oil

Cultivar / Variety

Leccino, Frantoio, Ogliarola, Coratina

Ingredients

100% Extra Virgin Olive Oil

Origin

Italy

Cap

Non refillable / Screw top

Harvesting and production

From October to December

Storage

Steel silos in a room under controlled temperature

Packaging

Bottling in dark green "Marasca" bottle

Taste

FLAVOUR / Intense, spicy balanced with bitterness notes

NOSE / Fruity and rich aroma

SIGHT / Brilliant yellow, with green shades

Production Area

Soil / Mixed and flat, texture without stone, neutral ph, optimal chemical-mineralogical composition.

ALTIMETRY / From 230 a 290 meters over sea level.

OLIVE GROOVES / Apulian in vase-rearing of 330 plants per hectare and good airing.

CLIMATE / Mild winter, dry and long spring and summer.

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.

SIZE	CONTAINER	BAR CODE EAN 13
0,10 L / 3,4 fl oz	bottle	8033344770317
0,25 L / 8,5 fl oz	bottle	8033344770102
0,50 L / 17 fl oz	bottle	8033344770201
0,75 L / 25,3 fl oz	bottle	8033344770300
1 L / 33,8 fl oz	bottle	8033344770621
3 L / 101,44 fl oz	tin	8033344770010
5 L / 169,07 fl oz	tin	8033344770133

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Nutrition facts

	Average Values per 100 ml of product	Average Values* per 15 ml of product
Energy	824 kcal / 3389 kJ	120 kcal / 498 kJ
Fat	92 g	14 g
- saturated	14 g	2 g
- unsaturated	69 g	10 g
- polinsaturated	9 g	2 g
Carbohydrates	0 g	0 g
- of wich sugar	0 g	0 g
Protein	0 g	0 g
Salt	0 g	0 g

*Serving size (1 Tbs). Daily values based on a 2000 kcal/8400 kJ diet.

Use

It's ideal to be used both for cooking and dressing, thanks to its organoleptic properties.

Tasting notes

A selected blend of several olive varieties: Leccino, Ogliarola, Frantoio, Coratina in a very balanced extra virgin olive oil, with an harmonious flavour. Multivarietale evokes almond aroma, it's lightly fruity with bitter and spicy notes in a pleasant aftertaste. Greatly versatile, it's ideal to be used both for cooking and dressing.

Useful notes

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

1 portion	15 ml
1 liter	67 portions

No added sugar.

NO G.M.O.

The content of Vitamin E in a serving size gives a contribution of about 20% of the daily recommend amount. The pure content of saturated fatty acids and big content of monounsaturated fatty acids are ideal for a correct and healthy nutrition.

Suitable for vegetarians and vegans.

No allergens.

Never reported case of allergy.

Best before/ Shelf life

18 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 its 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 integrity.



MULTIVARIETY

Packing list / Box

	Container height	Units per box	Box height	Gross weight
0,10 L	15,00 cm	24	16,00 cm	6,50 kg
0,25 L	21,00 cm	12	24,00 cm	6,00 kg
0,50 L	27,00 cm	12	29,00 cm	11,00 kg
0,75 L	28,40 cm	12	30,00 cm	14,00 kg
1 L	31,50 cm	12	33,00 cm	18,00 kg
3 L	21,00 cm	4	23,00 cm	12,00 kg
5 L	31,50 cm	4	33,00 cm	20,00 kg

Pallet-80 x 120

	Units per pallet	Gross weight	Pallet height	Boxes per pallet	Lyers per pallet
0,10 L	4536	1229 kg	160 cm	189	9
0,25 L	2436	1218 kg	185 cm	203	7
0,50 L	1368	1254 kg	190 cm	114	6
0,75 L	1008	1176 kg	195 cm	84	6
1 L	792	1188 kg	215 cm	66	6
3 L	352	1056 kg	200 cm	88	8
5 L	264	1320 kg	215 cm	66	6

Pallet-100 x 120

	Units per pallet	Gross weight	Pallet height	Boxes per pallet	File per pallet
0,10 L	4800	1300 kg	145 cm	200	8
0,25 L	2448	1224 kg	160 cm	204	6
0,50 L	1440	1320 kg	160 cm	120	5
0,75 L	1080	1260 kg	165 cm	90	5
1 L	900	1350 kg	180 cm	75	5
3 L	420	1260 kg	176 cm	105	7
5 L	300	1500 kg	180 cm	75	5

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