

lidaria

EXTRA VIRGIN OLIVE OIL TECHNICAL DATA SHEET COUPAGE. SOFT FLAVOUR



- Product description:

Extra Virgin Olive Oil obtained from the combination of olives of Picual, Hojiblanca and Cornicabra varieties. Through this combination we get an EVOO in which the bitterness and slight spicy characteristic of the Picual variety are softened. In addition, this fusion of olive trees brings a fruity touch, giving our oil a very special flavour.

- Technical information:

- Extra Virgin Olive Oil.
- Varieties: Picual, Arbequina y Hojiblanca.
- Expiration: 2 years.
- Maximum acidity: 0,2
- Peroxide Index/ (mEq O2/kg): <20
- Absorption / K232: < 2.5
- K270: <0.22
- Delta K: <0.01
- Waxes: <250

- Nutritional characteristics per 100g:

• Calories: 900Kcal/ 3775 kJ
• Protein: 0 g.
• Total fat: (g) 100 gr
• Saturated fats: 15 gr
• Monounsaturated Fats: 71 gr
• Polyunsaturated fats: 15 gr
• Cholesterol: 0g
• Total Carbohydrates: 0 g
• Sodium: 0 g
• Dietary Fiber: 0gr

- Health Register: 16.00512/M