



Product name: EXTRA VIRGIN OLIVE OIL

SELEZIONE ORO 100% ITALIAN - 0.50 litres

Code: EC EXB500/6-SO Market: ITALY

PRODUCT DESCRIPTION



PRODUCT

sales classification SELEZIONE ORO Extra-Virgin Olive Oil 100% Italian

Cold-pressed

Product Code 80 0340300 036 5

brand PANTALEO

ingredients Extra Virgin Olive Oil

description

Gold Selection Extra-Virgin Olive Oil is made Gold Selection Extra-Virgin Olive Oil is made from a selection of very exclusive, special batches of oil that the Pantaleo family chooses for their own personal use, and it brings the family great pleasure to offer them to connoisseurs and lovers of vibrant, clear-cut flavours. This oil presents an olive-green fruitiness, with hints of raw artichoke, green tomato and spring meadows. Its pungency and bitterness are perfectly balanced and of medium intensity. medium intensity.
Ideal as a dressing on vegetables, pulses,

meats, fish or crustaceans, or for simple salads.

Contents 0.50 litres

ORGANOLEPTIC CHARACTERISTICS

Appearance

Oily substance of a more or less intense vellow-areen colour

Consistency liquid at 20°C

Flavour/Aroma

Characteristic, medium green fruitiness, with no unpleasant extraneous flavours and odours or defects of any kind.

PHYSICAL AND CHEMICAL PROPERTIES

Compliant with EC regulation No 2568/91 as amended.

TRANSPORT AND STORAGE

Temperature between 18 and 22 °C Store in a cool dry place, away from sources of light and heat.

CONSUMER ITEM

500 ml UVAG Pantaleo glass bottle with Alutop non-refillable cap.

Gross weight: approx. 0.92 kg Dimensions (cm): h 24 x 7.48 **EAN Code:** 80 0340300 036 5

SALES UNIT (BOX) Cardboard box

Gross weight: approx. 5.7 kg

Pcs per pack:

Dimensions (cm): h 24.5 x 23.5 x 16 EAN Code: 80 0340300 104 1

LOGISTICAL UNIT (PALLET)

80 x 120 Pallet size (cm): Totale litres: 300 Gross weight (kg): 585 Total N° boxes: 100 (4 lavers) Heiaht (cm): 120 N° boxes per layer: 14

pallet stabilizer: stretch film wrap

NUTRITION FACTS

Average values per: 100 ml

of product

Energy 3404 Kj/828 Kcal Fats of which 92 q 13 q

Saturated Monounsaturated 71 g Polyunsaturated 8 a Salt 0 g

Carbohydrates 0 g total Sugars 0 g Proteins 0 g

DECLARATIONS

Pesticide residues: the product complies with the provisions of EC Reg. No. 396/2005 and subsequent amendments and integrations.

Other contaminants: The product complies with EC Regulation 1881/2006 and trade standard COI/T.15/NC No 3

Plasticizers: The product complies with EU Reg. No. 10/2011 and subsequent amendments and integrations

Allergens: the product does not contain any of the allergens listed in EU Reg. No 1169/2011 and subsequent amendments and integrations.

GMOs: Based on information and statements from our suppliers and the knowledge accouired thus far. we hereby state that the product and the ingredients it

edge acquired thus far, we hereby state that the product and the ingredients it contains do not derive from GMOs (EC Regs Nos 1829/2003 and 1830/2003)

Best-before date

FORMAT DD/MM/YY

POSITION BACK LABEL

Best-before date 18 MONTHS FROM THE BOTTLING DATE **BATCH**

FORMAT SEQUENTIAL DAY YEAR / BLEND CODE

POSITION BACK LABEL

DATE

15 September 2017

NOTES

Identify wholesale item (shrink pack) and pallet in accordance with in-house specifications: "Traceability of food products -INDICOD-ECR Platform"