



CORATINA

Classification

Extra Virgin Olive Oil

Cultivar / Variety

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 under food nitrogen in dark green "Marasca" bottle

Taste

FLAVOUR / Intense, with spicy notes and balanced bitter tone

NOSE / Intense fruity, vegetable notes

SIGHT / Brilliant yellow, golden shades

Cultivar Coratina. Properties

Origin / Italy.

Diffusion area / Apulia.

Plant / strong, adapt to cold weather conditions.

Fruit / heavy, elliptical, slightly asymmetric structure.

Repining / late.

Productivity / high.

Yield / high yield (18-20 kg per 100 gr of olives).

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	8033344771680
0,25 L / 8,5 fl oz	/	/
0,50 L / 17 fl oz	bottle	8033344770119
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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Nutrition facts

	Average Values per 100 ml of product	Average Values* per 15 ml of product
Calories	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
- sugars	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

Coratina is a typical Apulian cultivar. Coratina extra virgin olive oil has an intense fruity flavor evoking artichoke smell. Bitter notes, spicy balanced, harmonious ending. It's excellent with seafood, grilled red meats, baked fish. It's also ideal on pizza and legumes soups.

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.



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Packing list / Box

	Container height	Units per box	Box height	Gross weight
0,10 L	15,00 cm	24	16,5 cm	6,25 kg
0,25 L	/	/	/	/
0,50 L	27,00 cm	12	28,00 cm	10,80 kg
0,75 L	/	/	/	/
1 L	/	/	/	/
3 L	/	/	/	/
5 L	/	/	/	/

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	/	/	/	/	/
0,75 L	/	/	/	/	/
1 L	/	/	/	/	/
3 L	/	/	/	/	/
5 L	/	/	/	/	/
			+ Platform: 20 kg abt.	+ Platform: 15 cm	

Pallet-100 x 120

	Units per pallet	Gross weight	Pallet height	Boxes per pallet	File per pallet
0,25 L	/	/	/	/	/
0,50 L	1440	1296 kg	135 cm	120	5
0,75 L	/	/	/	/	/
1 L	/	/	/	/	/
3 L	/	/	/	/	/
5 L	/	/	/	/	/
			+ 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.