



## PERANZANA OLIVES IN SEA WATER

### How is Peranzana olive in sea water born?

One day, I asked myself how were born the olives in Brine (Greek method), while I was doing research, I came across a legend telling of a Greek fisherman, who while launching the nets in the water near the coast saw that there were some olives floating in the sea water, he intrigued picked one up and after observing it for a moment, took it to his mouth to taste it.

With great amazement the fisherman after tasting the olives, he realized that they had lost their bitter taste.

At this point I began to make my deductions and asked myself: The salt in antiquity was a valuable food and was used for this as a currency. Is it possible that ancient Greeks have used salt to make brine and not sea that is a natural brine?

I believe that they have utulizzato the sea water to remove the bitterness from olives and for this reason I also started to produce them so too. The sea water I use is purified with mechanical and ionic filters and are currently I'm the unique in the world to produce them with this method.

### Features

The common kitchen salt is 100% sodium chloride, while mineral salts dissolved in sea water have the most complete content of mineral salts. This characteristic gives my olives a different scent and a greater nutritional value (- Sodium, + Potassium, + Calcium).



## PRODUCT DATA SHEET

Producer	Agricola Piano S.r.l.s.
Company type	Farm
Production area	Apricena (FG) - ITALY
Altitude	100 meters above sea level
Cultivar	Peranzana
Harvesting period	Late november
Olive harvesting system	Harvested manually
Processing method	Olive Peranzana left in Sea Water for a period of 7/12 months.
Ingredients	Peranzana Olives, sea water. Acidity regulator: lactic acid.

### Nutrition information per 100 g/0lb 3.527396oz product drained

Energy value	419 kj
Energy value	102 kcal
Fat	9.5 g
Of which saturates	1.3 g
Carbohydrates	2.4 g
Of which sugar	0 g
Protein	0.6 g
Salt	3.8 g

### Information on allergens

The product does not contain	Cereals or cereal-based products containing gluten Eggs or products made with eggs Milk and products made with milk Fish and products made with fish Crustaceans and derived products Soybeans and derived products Peanuts and derived products Walnuts, hazelnuts, almonds etc and derived products Celery and derived products Mustard and derived products Sesame and derived products
The product may contain traces of	Olive pit



agricola  
**PIANO**

Produced in an  
establishment that uses

Lupines  
Celery  
Fish

### Sensory evaluation card

Color	Medium size and ovoid shape (homogeneous) Purple color tending to black (variable - homogeneous)
Smell	Unmistakable fragrance of olive and herbaceous.
Taste	Fresh herbaceous, juicy, with crisp and averagely compact pulp, tasty, almost acidulous and with a slight hint of artichoke, green tomatoes and spice. Detachment of the olive pit from the pulp: clear and complete.
Food pairing	Great as an appetizer and to add a touch to the salad flavor, they lend themselves to the most varied uses in the kitchen and are the main ingredient of aperitifs and happy hours of the best bars.

### Packaging information

Container	Jar <b>314 ml</b> 11.05126uk fl oz	Jar <b>1062 ml</b> 37.37717uk fl oz
Drained weight	<b>200 gr</b> 0lb 9.876710oz	<b>650 gr</b> 1lb 6.928077oz
Pieces per carton	12	6
Pallet size	80X120	80X120
Pieces for pallets	960	480
Boxes for pallet	80	80
Layers for pallet	8	8
Boxes for layer	10	10
Weight pallet	KG 576	KG 696
Weight layer	KG 72	KG 87

### Storage

Storage	Humidity and temperature conditions / max 20° C/ 68° F ideal.
Closed package	36 months for packaging stored in a cool place and protected from sunlight
Open package	7 days in the fridge.