



Olive Oil Mill
Via Spineto Z.I. snc
70038 Terlizzi (BA), Italy
VAT number: 07243220725

MONOCULTIVAR “CORATINA” EXTRA VIRGIN OLIVE OIL

TECHNICAL SHEET

CLASSIFICATION:	Top-grade extra virgin olive oil obtained directly from olives and solely by mechanical processes. Cold pressed from olives grown, harvested and processed in Italy.
CULTIVAR:	Coratina.
GEOGRAPHICAL PRODUCTION AREA:	Puglia, north of Bari.
EXTRACTION TIME:	Within 24 hours of harvesting, to ensure maximum freshness of the product at all times.
EXTRACTION METHOD:	Amenduni continuous line with cold centrifugal extraction (constant temperature below 27° C).
WAREHOUSING:	Stainless steel silos.

FEATURES: Intensely fruity, slightly spicy. Very high concentration of polyphenols and very low amount of peroxide. A unique oil for the palate and body.

ACIDITY
(free fatty acids content in the oil): <0.5% (0.50 grams per 100 grams).

PEROXIDES
(expressed in MEQ O₂/kg oil): < 9 (EEC Reg. 2568/91).

ALKYL ESTERS
(expressed in mg/kg): < 15 (EEC Reg. 2568/91).

POLYPHENOLS
(expressed in mg/kg): > 350. High polyphenol content prevents oil oxidation.

SPECTROPHOTOMETRY:
K232: < 1,90
DELTA K: < 0,15
K270: < 0,003
WAXES: < 100

STORAGE: Store in a cool place (12-19°C), away from moisture, light and heat sources. Avoid sudden temperature changes.

PRODUCT LIFE: 18 months from packaging date.

QUALITY ASSURANCE: Short supply chain. Traceability from farm to fork.

PACKAGING: 50 cL Cylindrical Can – 100 cL Cylindrical Can – 5 L Cylindrical Can.

ANNUAL PRODUCTION CAPACITY:

50 CL CYLINDRICAL CAN: 50,000

100 CL CYLINDRICAL CAN: 50,000

5 LT CAN: 150,000

Delivery times vary depending on the quantity ordered.