



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

MONOCULTIVAR “OGLIAROLA” 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:

Ogliarola.

GEOGRAPHICAL PRODUCTION AREA:

Puglia, north of Bari, namely Terlizzi and Bitonto.

EXTRACTION TIME:

Within 24 hours of harvesting, to ensure maximum freshness of the product at all times.

EXTRACTION METHOD:

Amenduni extraction line with cold centrifugal extraction (constant temperature below 27° C).

WAREHOUSING:

Stainless steel silos.

FEATURES:

Slightly fruity, soft and delicate taste.

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.