



TECHNICAL SHEET

Olive Oil Farchioni Lt 5

Manufacturer data

Manufacturer's name: Farchioni Olii Spa

Manufacturer's address: Via Madonna del Puglia 1, 06035 Gualdo Cattaneo PG

Product specification

Sensory Evaluation

(Reg. EU 1348/2013 All. V-Reg. EU 1833/2015 All. V-Reg. EU 1227/2016 All. II)

This product derives from the blending of a refined olive oil with neutral taste and a fruity extra virgin olive oil.

This olive oil presents a mild taste and a slightly fruity aroma.

Colour: bright yellow

Aroma: very slight fruity

Recommended combinations: suitable for all cooking uses, for frying and for cooked dishes.

Ingredients list: olive oil

Term of sale:

(Reg. EU 1348/2013-Reg. 1830/2015-Reg. 2095/2016)

Key Test

		<i>Legal limit</i>
Free Acidity (% Ac. Oleico)	≤	1,00
Number of Peroxides (meq O ₂ /Kg)	≤	15,0
SPECTROPHOTOMETRIC EXAM U.V.		
K232	≤	-
K270	≤	1,15
delta K	≤	0,15

Packaging

Tin

Storage Condition Requirements

Store at room temperature away from heat and light supplies