



TECHNICAL SHEET

Extra virgin olive oil Farchioni Lt 0.5

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 was born from Farchioni family's experience, which for over seven generations it takes personal care in selecting the best areas of production.

Colour: olive green with yellow reflexes

Aroma: slightly fruity

Flavour: slightly fruity with mild taste

Recommended combinations: it is a genuine oil with a constant quality; suitable for all raw cooking uses (both raw and for gravies, sauces, side dishes, roasts, grills and desserts), respecting the balance of your dishes.

| | <i>Legal limit</i> |
|---------------|--------------------|
| Fruity Median | > 0 |
| Defect Median | = 0 |

Ingredients list: extra virgin olive oil

Origin: European Union

Term of sale:

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

Key Test

| | | <i>Legal limit</i> |
|--|---|--------------------|
| Free Acidity (% Ac. Oleico) | ≤ | 0,8 |
| Number of Peroxides (meq O ₂ /Kg) | ≤ | 20 |
| SPECTROPHOTOMETRIC EXAM U.V. | | |
| K232 | ≤ | 2,50 |
| K270 | ≤ | 0,22 |
| delta K | ≤ | 0,01 |



Packaging

Dark glass bottle

Storage Condition Requirements

Store at room temperature away from heat and light supplies