

EXTRA VIRGIN OLIVE OIL FROM ORGANIC FARMING

DENOMINATION	Extra Virgin Olive Oil from Organic Agriculture.		
APPEARANCE AND ORGANOLEPTIC PROFILE			
COLOR	Yellow-greenish.		
SMELL	Pleasant, balanced, and intense with a strong aroma of artichoke and fresh green		
FLAVOR	Fruttato verde, complessivamente armonico e corposo con lieve amaro e piccante mediamente percettibile.		
FILTRATION	A fossil flour with the possibility of polishing on filter boards.		
CHEMICAL CHARACTERISTICS AT PRODUCTION			
ACIDITY	$\leq 0.4\%$ in oleic acid		
PEROXIDES	max 12 meq O ₂ /kg		
UV SPECTROPHOTOMETRY	$k_{232} \leq 2,0$	$K_{268} < 0,18$	$\Delta K < 0,01$
PESTICIDE RESIDUES	Analyzed according to the regulations (UNI EN 15662:2018)		
PHTHALATES	< 2 ppm		
FEOFITINS	From a maximum of 1% (February) to a maximum of 10% (October - November)		
1,2 - DIGLYCERIDES	From a minimum of 80% (February) to a minimum of 50% (December)		
SOLVENTS	Absent		
	Physicochemical and organoleptic parameters approved by the CCIAA of Bari (Certification Body for the DOP Terra di Bari).		
MINIMUM SHELF LIFE TERM	Best consumed within a maximum of 18 months from the packaging date.		
PACKAGING	In cardboard boxes of 12/24 bottles with honeycomb Format: Bottles of 1000ml, 750ml, 500ml, 250ml.		
ORIGIN	Made from olives exclusively sourced from Italy, grown according to organic farming principles and harvested at the optimal stage of ripeness. The extraction process is carried out using cold mechanical methods, at a temperature of less than 27°C.		



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CONSUMPTION SUGGESTIONS

In general, it can be used to enhance the flavor of almost any dish.

RAW USE

Enhances the flavor of red meats, roasted dishes, and legume soups. It can also be used to elevate the taste of bruschetta.

COOKING USE

It is suitable for preparing ragù and braised dishes.

Note: Particularly suitable for children's diets as it is made without the use of pesticides or protection products not covered by EU Regulation 848/2018.

TRADEMARK PROTECTION

In order to guarantee quality and/or protect the brand, Oliveti d'Italia sources its materials primarily from an olive oil supply chain controlled by Assoproli Bari, a Producer Organization based in the Puglia region.

CERTIFICATIONS

Supply Chain and Product Certification ISO 22005:08
Quality, Hygiene, and Safety Certification IFS Standard
100% Italian Reg. CE 182/2009
Product Certification from Organic Farming Reg. UE 848/2018.



OLIVETI D'ITALIA
Coltiviamo qualità