Selected Olive Oils (Origin SPAIN)

## **OLIVE OIL VARIETY ARBEQUINA**

• Oil selected from the finest olive groves in the Valdes family in the heart of Castilla La Mancha. The delicious fruits of the Product **Description:** Arbequina variety offers an oil of high quality and exquisite taste. It goes well in salads and raw dishes to savor its aroma . • The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE General **Characteristics:** 852/2004 It contains no additives. Organoleptic Taste / Smell: Mild, sweet flavor and mild itching. Characteristics: Characteristic of the variety Arbequina... • Aroma: Fruity, with hints of fresh apple and acid tones. Clean aroma • Color: Bright green and opalescent with gold trim. • Additional: Shades of sweet almonds. Presentation: BORDELESA TENTACION 500 ML Product Images: **MOD 7654** Weigth: 495 gr Closure: Thread Capacity Util: 500 ml Mouthpiece 18 mm 510 ml Total Capacity Max. Diameter 69,3 mm 2,0% Total Height: 288,6 mm **Empty Space** Packaging · Have been described in sheet format specified for each container within the manufacturing process. Features: • Under controlled manufacturing protocols and CE regulations. **Defective Units:** Product Be printed on each bottle based on the code of the factory. Identification: • All packages contain batch information, date and time of manufacture A O Labeled with a Spanish brand. 11> • Ability to include data required by the client. 0 010 Analytical • Product: EXTRA VIRGEN OLIVE OIL ARBEQUINA Information: • Quantity: 0,5 I / bot D S U 0,1 % Oleic Acid Acidity 1871/13 4 meq O<sub>2</sub> / Kg Peroxide Value Moisture and Volatile Matter 0,17% TRIAL INE 1: 11/11/2013 FAME's - FAEE's 20 mg/Kg Waxes 61 mg / Kg REPORT K232 (ABSORBENCY IN ULTRAVIOLET) 1.59 0,11 K270 (ABSORBENCY IN ULTRAVIOLET) Our Offer Microbiologycal Information: Viables: each lot **PRICE LIST** each lot PRICE FOB - 4 PORTS (ES) International sensaciones Distributor: Pemares Export Business ™

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