abor de Pemares

## **SABOR DE PEMARES 1L PET**

Olive Oils (Origin SPAIN)

## EXTRA VIRGEN OLIVE OIL

Product Description:	• Oil selected the best cooperatives in Spain. Made using the traditional method as the first extraction of olives in its right time of ripeness. Recommended for preparing all kinds of food in both taste dishes such as fried or raw. It goes well in salads and raw dishes to savor its aroma.									
General Characteristics:	<ul> <li>The processing of oil and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control. CE 852/2004.</li> <li>It contains no additives.</li> </ul>									
Organoleptic Characteristics:	<ul> <li>Taste / Smell: Mild flavor with intense taste of fresh olives and ripe fruit. Characteristic of the Extra Virgen Olive Oil.</li> <li>Aroma: Fruity, with hints of fresh olives. Clean aroma</li> <li>Color: Bright green and opalescent with gold trim.</li> <li>Additional: Olives juice retains all its properties.</li> </ul>									
Presentation:	PET 1L				Product Images:					
	MOD 9854									
	Weigth:	968,66	Closure:	Pressure						
	Capacity Util:	998 ml	Mouthpiece:	18 mm						
	Total Capacity:	1005 ml	Max. Diameter:	70,5 mm						
Packaging	Empty Space:	2,0%	Total Height:	286 mm						
Packaging Features:	• Have been desi container within the		et format specified uring process.							

	Capacity Util: 998 ml	Mouthpiece: 18 r	nm						
	Total Capacity: 1005 ml	Max. Diameter: 70,5	mm						
	Empty Space: 2,0%	Total Height: 286	mm						
Packaging Features:	Have been described in shee container within the manufacture		ach						
Defective Units:	Under controlled manufacturing protocols and CE regulations.								
Product Identification:	<ul> <li>Be printed on each bottle based on the code of the factory.</li> <li>All packages contain batch information, date and time of manufacture.</li> <li>Labeled with a Spanish brand.</li> <li>Ability to include data required by the client.</li> </ul>								
Analytical Information:	Product: EXTRA VIRGEN     Quantity: 1 L / bot	OLIVE OIL			Sabor <sup>de</sup> Pemares				
	Acidity: Peroxide Value: Moisture and Volatile Matter: FAME's - FAEE's: Waxes: K <sub>232</sub> (ABSORBENCY IN ULTRAVIOLET): K <sub>270</sub> (ABSORBENCY IN ULTRAVIOLET):	0,22 % Oleic Acid 12 meq O <sub>2</sub> / Kg 0,17% 28 mg / Kg 66 mg / Kg 1,71 0,13	REPORT TRIALINE 84454/13 16/10/2014		ACEITE DE OLIVA VIRGEN EXTRA Origen España				
Microbiologycal Information:	Viables: each lot each lot	PRIC	r <i>Offer</i> CE LIST						
		PRICE FOE	3 - 4 PORTS (ES)						
International Distributor:	Sabo	r		Pemares Exp Avda. Filipinas, 4 ; 28003 MADRID	oort Business ™ 1º Drcha.				



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