



Extra virgin olive oil, 1L

Description: organic superior category olive oil obtained directly from Koroneiki olives and cold extracted through the exclusive use of mechanical means. Fresh, mild fruity aroma of almond, artichoke and wild herbs.

Article no.: 13103

Label description MANI organic Greek Olive Oil, extra virgin

Net weight 1000ml **Drained weight** _____

CU packaging material(s) glass + metal cap + PE pourer

TU packaging material(s) cardboard

EAN code CU 5202423200172 **EAN code TU** 5202423601412

Units per carton 6 **Cartons per layer** 19

Layers per pallet 3

Shelf life 14 months **Origin:** GR

Ingredients: extra virgin olive oil*

*Product of certified organic farming.

Average nutritional values per 100g:

Energy kJ / kcal 3404/828

Total Fat 91,6 g

of which

saturated fat 13,7 g

monounsaturated fat 69,2 g

polyunsaturated fat 8,7 g

Carbohydrate 0 g

of which sugars 0 g

Fibre 0 g

Protein 0 g

Salt 0 g

Vitamin E 24 mg*

*200% of daily value

Organic	v
Naturland FAIR	
Soil Association	v
Vegetarian	v
Vegan	v
Raw food	v
Glutenfree	v
Eggfree	v
Yeastfree	v
Dairyfree	v

Raw material specifications: Extra virgin olive oil, filtered, without additives, Koroneiki olive variety. Superior category olive oil obtained directly from olives only by mechanical means, through cold centrifugation. In accordance with regulation 834/07 on organic produce.

Processing: storage in steel tanks during which time natural sedimentation of the impurities occurs and, if necessary, filtering before bottling through natural cellulose filter sheets.

Pasteurisation conditions: There is no heat treatment.

Storage: At room temperature, in a cool, dark place.

Further information for consumers:**Finished product specifications:**

- Organoleptic characteristics: balanced harmonious olive oil. Aromas of dry herbs including oregano. Spicy with bitter greens on the palate with medium bitterness and pepper. A nutty finish.
- Physical-chemical requirements: In general the reference is the regulation E.E. 2568/91 about extra virgin olive oil. The following stricter standards are applied as regards the bottling date:
Acidity%: <0.6
K270: <0.16
K232: <2.3
Peroxides <14

Nutrition claims/Health claims:

- HIGH UNSATURATED FAT - Replacing saturated fats with unsaturated fats in the diet contributes to the maintenance of normal blood cholesterol levels
- HIGH VITAMIN E - Vitamin E contributes to the protection of cells from oxidative stress