



## Extra virgin olive oil, 500ml Kalamata P.D.O

**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.:** 13106

**Label description** MANI organic Greek Olive Oil, extra virgin – Kalamata P.D.O

**Net weight** 500ml **Drained weight**

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

**TU packaging material(s)** cardboard

**EAN code CU** 5202423600392 **EAN code TU** 5202423601597

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

**Layers per pallet** 3

**Shelf life** 14 months **Origin:** GR

**Ingredients:** extra virgin olive oil\*<sup>o</sup>

\*Product of certified organic farming.

## Average nutritional values per 100g:

Energy 3404 kJ / 828 kcal  
 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   | v |
| Soil Association | v |
| Vegetarian       | v |
| Vegan            | v |
| Raw food         | v |
| Glutenfree       | v |
| Eggfree          | 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