



	PRODUCT NAME	EXTRA VIRGIN OLIVE OIL
	INGREDIENTS	Extra virgin olive oil produced mainly from olives of the Bella di Cerignola variety and to a lesser extent of the Coratina variety
	CHARACTERISTICS	<ul style="list-style-type: none"> Superior category olive oil, obtained directly from olives and solely by mechanical means Unfiltered oil Cold extracted extra virgin olive oil, at a temperature not exceeding 27°C, from olives grown in Cerignola and the surrounding areas, in the Apulia region Delicate, sweet taste with herbaceous scents Acidity: 0,07%
	PACKAGING	Glas bottles, in cartons - Tinplate cans, in cartons
	USE	As a condiment for delicate dishes with white meat and fish
	CONSERVAZIONE	Expiration date for intact packages: 18 months, stored in a cool and dry place, far from heat sources.
	PRODUCED and PACKED	By: Azienda Agricola Stefano Pavoncelli - Str. vic. San Leonardo 16 - 71042 Cerignola (Fg) For: La Bella di Cerignola S.C.A. - Str. vic. San Leonardo 16 - 71042 Cerignola (Fg)

NUTRITION FACTS	100 ml	Per serving / 1 spoon (15 ml)	% DR
Energy Value	3389 kcal / 824 kJ	508 kJ / 124 kcal	6%
Total Fat	92 g	14 g	20%
- saturated Fat	13 g	2 g	10%
- monounsaturated Fat	70 g	10 g	
- polyunsaturated Fat	9 g	1,4 g	
Carbohydrate / Total Sugar	0 g / 0 g	0 g / 0 g	0% / 0%
Protein	0 g	0 g	0 g
Salt	0 g	0 g	0 g
Vit. E	12 mg	1,8 mg	10 mg

PACKAGING	Items per carton	Carton				Pallet (80 cm x 60 cm)					
		Length (cm)	Width (cm)	Height (cm)	Weight (kg)	N. cartons x layer	N. layers	N. cartons x pallet	Pallet height (cm)	Pallet weight (Kg)	N. items / pallet
Glas bottle ml 100	16	17,50	17,50	16,50	4,30	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.
Glas bottle ml 250	12	20,00	16,00	23,50	5,85	11	7	77	180	470	924
Glas bottle ml 750	12	29,00	23,00	31,00	14,50	6	5	30	155	455	360
Tin can ml 150	12	22,00	19,50	9,00	2,30	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.
Tin can ml 250	12	22,00	19,50	12,00	3,60	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.
Tin can litri 1	8	37,00	19,00	20,00	9,15	6	7	42	155	405	336
Tin can litri 3	4	31,00	19,50	28,00	12,75	6	5	30	160	400	120
Tin can litri 5	4	31,00	25,00	33,00	20,15	5	4	20	150	425	80

The company "La Bella di Cerignola S.C.A." guarantees that the olives are not coming from O.G.M. (genetic modified organism) and declares that there are **no allergens** used in their Product Plant.

Further the company applies the strict self control system HACCP.

Signature QC