



# MONTEBLANCO

## EXTRA VIRGIN OLIVE OIL

TECHNICAL DATA  
**ARBEQUINA**  
500 ml.

<b>PRODUCT: Denomination and characteristics</b>		<b>Picture</b>
Denomination:	<b>Extra Virgin Olive Oil ARBEQUINA</b>	
	<b>MONTEBLANCO</b>	
Capacity	<b>500 ml</b>	
Acidity	<0,8	
Characteristics:	Obtained only by mechanical means and pressed at low temperature.	
Ingredients:	100% Extra Virgin Olive Oil	
Special clasification	none	
Storage conditions:	Keep out of heat and direct sun light	
Best before date:	2 years from the date of bottling	
Lot	Indicated by 9 digits. It refer to the tank stored and date of bottling	
<b>Nutritional values per 100 g</b>		
Energetic Value	900 Kcal - 3700 Kj	
Proteins	0 g	
Carbohidrates	0 g	
Saturated fats	11 g	
Monounsaturated fats	70 g	
Poliunsaturated fats	8 g	
Cholesterol	0 g	
Vitamin E	20 mg (200% CDR*)	
Vitamin A	300 mg (37% CDR*)	
<b>Logistic</b>		
	<b>500 ml</b>	
Units per case	6 bottles	
Bottle bar code	8437008061719	
Case bar code	68437008061711	
Case Gross weight	5,4 kg	
Palletization 1x1,20	156 cases (39x4)	
Palletization 0,80x1,20	120 (30x4)	
Gross weight 1x1,20	862 kg	
Gross weight 0,80x1,20	668 kg	
<b>Organoleptics Characteristics</b>		
Color	Bright greenish	
taste	Very fruity	
Frangrance	soft with herbal touches	
Production notes	It is a very soft Organic Extra Virgin Olive Oil, with herbaceous flavors reminiscent of freshly cutted grass or the taste of green almonds. smooth and gentle to the taste.	
Use recomendations	Salads and toasts, superb with raw tomatoes.	



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Quality Control

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