



MONTEBLANCO

EXTRA VIRGIN OLIVE OIL

TECHNICAL DATA
coupage
 500 ml.

PRODUCT: Denomination and characteristics		Picture	
Denomination:	Extra Virgin Olive Oil COUPAGE		
	MONTEBLANCO		
Capacity	500 ml		
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		
Nutritional values per 100 g			
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*)		
Logistic			
	500 ml	2 liters	5 liters
Units per case	6 bottles	6 bottles	3 jugs
Bottle bar code	8437008061702	8437008061696	8437008061689
Case bar code	68437008061704	68437008061698	38437008061680
Case Gross weight	5,4 kg	11,34	14,16
Palletization 1x1,20	156 cases (39x4)	60 (12x5)	64 (16x4)
Palletization 0,80x1,20	120 (30x4)	45 (9x5)	52 (13x4)
Gross weight 1x1,20	862 kg	700	931
Gross weight 0,80x1,20	668 kg	530	752
Organoleptics Characteristics			
Color	Bright yellowish green		
taste	Fruity soft		
Frangrance	Medium with fruity touches		
Production notes	This organic Extra Virgin Olive Oil is a mixture of different variety of olives: Picual, Hojiblanca and Picuda. They are harvested by hands and cold pressed. It has a delicate flavour mainly due to the limestone where the olive tress are planted in the south of the province of Cordoba, Andalucia, Spain.		
Use recomendations	Salads, toasts and usual cooking uses.		



Maria Dolores Moreno López

Quality Control

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