

Organic Extra Virgin Olive oil Tin 1L ? Crate of 6 units

Submitted by aaptic on Dom, 07/26/2015 - 16:54

Tipo de producto:

Aceite de Oliva Virgen Extra Ecológico. Lata

€45,60

Características del producto:

Organoleptic characteristics

| | |
|-----------------|--|
| Aspect | Clean, maintained in $20.0 \pm 2^{\circ}\text{C}$ during 24 hours |
| Taste and smell | Normal, soft bitterness and pungency, with aroma of figs, almond and ripe fruit. |
| Colour | Yellow ? Gold without limits of BTB (Bromothymol Blue). |

Nutrition facts (100 gr)

| | | |
|-----------------------------|----------|-----------|
| Energy value | 3760 Kj. | 900 Kcal. |
| Saturated acids | 13 gr. | |
| Monounsaturated fatty acids | 79 gr. | |
| Polyunsaturated | 8 gr. | |
| Fats | 100g | |
| Proteins | 0g | |
| Carbohydrates | 0g | |

Food intolerance

Food intolerance Any olive oil food intolerance.

Process

It is only obtained from the olive fruit by means of mechanical processes or others physical processes, in thermal conditions that do not alter the oil. These oils have only suffered these treatments: washing, decantation, centrifugation and filtration.

Container

Location of the label: pasted on the side of the bottle (visibly placed, clearly legible and indelible).

Information:

- Naming of the product
- Description of the product
- Registered trademark (optional)
- Net amount in litter, cl, or ml.
- Date of the minimum durability or expiration date
- Naming of manufacturer or packer
- Batch indication
- N.R.S. (optional)

Transport

When oil is bottled, you should avoid ventilation, exposure to sunlight and sudden changes in temperature.

Storage conditions

In containers (deposits) of lifeless material, avoiding the accumulation of impurities (humidity and muddy sediment) by means of decanting or draining.

It should avoid ventilation of oil, it is necessary to protect it from the sunlight and to keep it in a constant temperature (aprox. 22-24 °C).

Lifetime

Expiration date, 18 months after the date of the bottling.

Chemical characteristics

Annual physical and chemical analysis comply the European standards.

Waste analyses made by a control body to meet the current standard of organic agriculture.

Varieties of olives

85% Nevadillo Blanco (Picual)

15% Others varieties: Lechín, Picudo, Nevadillo Negro...

Others standards

The product complies with the national legislation (APPCC).

Standard Management of Quality. ISO 9001:2008.

Community regulation of the Organic agriculture 834/2007.

Japanese standard in organic agriculture (JAS).

Standard NOP of organic marketing for USA.

Characteristics

| | |
|-----------------|---------------------|
| Container | Tin |
| Capacity | 1 L |
| Dimensions | 9,5 x 7,0 x 18,5 cm |
| Units per crate | 6 |

Units per Pallet

510

Crates dimensions 29,5 x 16,0 x 20,0 cm

Weight per crate 6.5 kg

Lines 5

Crates per line 17

Crates per Pallet 85

Litters per Pallet 510

Kg per Pallet 576

Height per Pallet 130 cm



[1]

SKU: OlivalleLATA1

Capacidad:

1l

Idioma

Inglés

Otras capacidades:

3l [2]

5l [3]

List price: €0,00



Imagen del tipo:



Price: €45,60

Imagen categoria:



Peso: 6.5 kg

 [Aceite Ecológico. Socio de Olipe 640. Andres Rubio Moreno](#)^[4]

Cantidad *

Taxonomy upgrade extras:

[Aceite ecológico](#) ^[5]

Catálogo:

[Aceite ecológico](#) ^[6]

[Aceite de Oliva Vigen Extra Ecológico - Olivarera Los Pedroches - No solo producimos Aceite de Oliva Vigen Extra Ecológico](#)

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URL del envío: <https://olipe.com/node/584>

Enlaces:

[1] <http://www.olipe.com/sites/default/files/Ficha%20T%C3%A9cnica%20Olivalle.pdf>

[2] https://olipe.com/..en/buy_Organic_Extra_Virgin_Olive_oil_Tin_3l_OLIVALLE

[3] https://olipe.com/..en/buy_Organic_Extra_Virgin_Olive_oil_Tin_5l_OLIVALLE

[4] http://www.youtube.com/watch?v=_FhDI4OrDJc

[5] <https://olipe.com/catalog/31>

[6] <https://olipe.com/taxonomy/term/13>