



FRANTOIO GHIGLIONE & C. SAS
Via Ciancergo,25 18020 Dolcedo -Imperia-

TECNICAL DATA SHEET		
PRODUCT IDENTIFICATION		EXTRA VIRGIN OLIVE OIL ORGANIC - D.O.P. Riviera Ligure Riviera dei fiori
PRODUCTION ZONE		Dolcedo Valprino Imperia Liguria.
PRODUCTION PERIOD		October till January
SHELF LIFE		18 month after bottling
PACKING STORAGE		Dark bottles in a single box 0,250lt – 0,500 lt. In stainless steel tank with controlled atmosphere (azoto)
INFO ALLERGENS: No allergens		NO GMO
PRODUCT CHARACTERISTICS		
DENOMINATION	Extra virgin olive oil produced exclusively from “Taggiasca”olives D.O.P. Riviera Ligure Riviera dei fiori, which are cultivated without using any chemical products, following the terms of the assigned authority (Bioagricert).	
CHARACTERISTICS	An excellent olive oil extra virgin, fruity sweet and yellow coloured with green shades.	
NUTRITIONAL VALUES (average values for 100 g of product)	Energy 3389 Kj/824 Kcal Protein 0 g Carbohydrates 0 g of which sugar 0 g Fat 91,6 of which saturated fatty acids 12,90 Salt 0 g	
LOGISTIC DATES		
PRODUCT PACKAGING	Glass bottle	lt.0,250 – lt.0,500
PACKAGING CHARACTERISTICS	Packaging type Pieces per box	box 12
PALETTE CHARACTERISTICS	Palette type Boxes per plan Plan per palette	Euro cm.80x120 14 3