



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

TECHNICAL DATA SHEET		
PRODUCT IDENTIFICATION	EXTRA VIRGIN OLIVE OIL	
EAN CODE		
PRODUCTION ZONE	Dolcedo Imperia Liguria Italy	
PRODUCTION PERIOD	From November till January/ February	
SHELF LIFE	18 month after bottling	
PACKING STORAGE	Dark bottles 1 Lt.- 0,100 ml – 3 liters – 5 Liters In stainless steel tank with controlled atmosphere (azote)	
INFO ALLERGENS: No allergens		NO OGM
PRODUCT CHARACTERISTICS		
DENOMINATION	Extra virgin olive oil produced exclusively with mechanical procedures.	
CHARACTERISTICS	Light fruity oil, viscous and yellow coloured with green shades. Cold pressed and unfiltered	
NUTRITIONAL VALUES (g x 100 g of product)	Kcal / Kj 824/3389 Fat 91,6 of which Saturated fatty acids 12,9 Carbohydrates 0,0 of which sugar 0,0 Protein 0,0 Salt 0,0	
LOGISTIC DATES		
PRODUCT PACKAGING	Glass bottle / Can	lt.1/ ml.100 – 3-5 liters Can
PACKAGING CHARACTERISTICS	Packaging type Pieces per box	Box 6/12
PALETTE CHARACTERISTICS	Palette type	Euro cm.80x120