



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

TECNICAL DATA SHEET		
PRODUCT IDENTIFICATION	EXTRA VIRGIN OLIVE OIL ORGANIC	
PRODUCTION ZONE	Imperia Liguria.	
PRODUCTION PERIOD	October - November	
SHELF LIFE	18 month after bottling	
PACKING STORAGE	Dark bottles 500/750 ml – Tins 0,100 ml.- 250 ml.-3/5 Liters In stainless steel tank with controlled atmosphere (azoto)	
INFO ALLERGENS: No allergens		NO GMO
PRODUCT CHARACTERISTICS		
DENOMINATION	Extra virgin olive oil produced from olives around Imperia, which are cultivated without using any chemical products, following the terms of the assigned authority (Bioagricert)	
CHARACTERISTICS	An excellent olive oil extra virgin, light fruity sweet and yellow coloured, produced from olives gathered in one day	
NUTRITIONAL VALUES (g x 100 g of product)	Kcal / Kj 824/3389 Protein 0 g Carbohydrates 0 g of which sugar 0 g Fat 91,6 of which saturated fatty acids 12,9 Salt 0 g	
LOGISTIC DATES		
PRODUCT PACKAGING	Glass bottle- Tins	lt.0,500 / lt.0,750 0.100 ml.3/5 Lt.
PACKAGING CHARACTERISTICS	Packaging type Pieces per box	box 12 / 6
PALETTE CHARACTERISTICS	Palette type Boxes per plan Plan per palette	Euro cm.80x120 (14x12bott.x0,50) (21x6bott.x0,75) 3