



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

TECHNICAL DATA SHEET		
PRODUCT IDENTIFICATION		EXTRA VIRGIN OLIVE OIL “Taggiasca”
PRODUCTION ZONE		Dolcedo Valprino Imperia Liguria.
PRODUCTION PERIOD		From November till January from olivetrees between 100 and 450 m above sea level
SHELF LIFE		18 month after bottling
PACKING STORAGE		Bottles 0,75 lt In stainless steel tank with controlled atmosphere (azoto)
INFO ALLERGENS: No allergens		NO OGM
PRODUCT CHARACTERISTICS		
DENOMINATION	Extra virgin olive oil produced exclusively from “Taggiasca”olives.	
CHARACTERISTICS	An excellent extra virgin olive oil with a delicate flavor, slightly fruity, suitable to accompany any type of dish. Obtained cold. Not filtered.	
NUTRITIONAL VALUES (for 100 g of product)	Energy 824 Kcal/ 3389 Kj Protein 0 g Carbohydrates 0 g of which sugar 0 g Fat 91,60 of which saturated fatty acids 13,00 Salt 0 g	
LOGISTIC DATES		
PRODUCT PACKAGING	Glass bottle	lt.0,750 25,36 fl oz
PACKAGING CHARACTERISTICS	Packaging type Pieces per box	box 6
PALETTE CHARACTERISTICS	Palette type Boxes per plan Plan per palette	Euro cm.80x120 (14x12bott.x0,50) (21x6x0,75) (12x24x0,25) 3