



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 0,25 lt - 0,50 lt – tins 100 ml.- ceramic bottles 0,50 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 (par 100 g of product)	Energy Kcal / Kj 824/3389 Protein 0 g Carbohydrates 0 g of which sugar 0 g Fat 91,60 of which saturated fatty acids 12,9 g Salt 0 g	
LOGISTIC DATES		
PRODUCT PACKAGING	Glass bottle Tin Ceramic	lt.0,250 / lt.0,500 Lt.0,100 Lt.0,500
PACKAGING CHARACTERISTICS	Packaging type Pieces per box	box 24 / 12
PALETTE CHARACTERISTICS	Palette type Boxes per plan Plan per palette	Euro cm.80x120 (14x12bott.x0,50) (21x6x0,75) (12x24x0,25) 3