

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

TECHNICAL DATA SHEET	
PRODUCT IDENTIFICATION	***EXTRA VIRGIN OLIVE OIL "Taggiasca"***
EAN CODE	Bott. 0,250/8,45 fl oz 8033712702025 Bott. 0,750 / 25,36 fl oz 8033712702018 Bott.0,500 / 16,91 fl oz 8033712702001
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	Dark bottles 0,25 lt - 0,50 lt – 0,75 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 (g x 100 g of product)	Kcal / Kj 830/3396 Protein 0 g Carbohydrates 0 g of which sugar 0 g Fat 90,5 of which saturated fatty acids 12,5 Salt 0 g

LOGISTIC DATES		
PRODUCT PACKAGING	Glass bottle	lt.0,250 / lt.0,500 / lt.0,750 8,45 fl oz / 16,91 fl oz / 25,36 fl oz
PACKAGING CHARACTERISTICS	Packaging type Pieces per box	box 24 / 12 / 6
PALETTE CHARACTERISTICS	Palette type Boxes per plan Plan per palette	Euro cm.80x120 (14x12bott.x0,50) (21x6x0,75) (12x24x0,25) 3