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	Bottles 500/750 ml – Tins 0,100 ml.- 250-500 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 arround 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 (x 100 g of product)	Energy 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 0.100-0,250 – 0,500 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