



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

TECHNICAL DATA SHEET		
PRODUCT IDENTIFICATION		EXTRA VIRGIN OLIVE OIL MOSTO
PRODUCTION ZONE		Dolcedo Imperia Liguria Italy
PRODUCTION PERIOD		From November till January/ February
SHELF LIFE		18 month after bottling
PACKING STORAGE		Bottles 1 Lt.- 0,500 Lt -, 750 Lt.-0,100 Lt – Can 0,100-0,500 Lt.- 1/ 3 /5 Liters. In stainless steel tank with controlled atmosphere (azote)
INFO ALLERGENS: No allergens		NO OGM
PRODUCT CHARACTERISTICS		
DENOMINATION	Superior category oil obtained directly from olives and solely by mechanical means. Cold pressed and unfiltered.	
CHARACTERISTICS	Light fruity oil, viscous and yellow coloured with green shades. Cold pressed and unfiltered	
NUTRITIONAL VALUES (average values for 100 g of product)	Energy Kcal / Kj 824/3389 Fats 91,6 of which Saturated fatty acids 12,9 Carbohydrates 0,0 of which sugar 0,0 Protein 0,0 Salt 0,0	
LOGISTIC DATES		
PRODUCT PACKAGING	Glass bottle / Can	Bottles 1 Lt.-0,500 ml - 0,100 ml – Can 0,100 – 0,500 ml. /1 litre 3 liters – 5 Liters.
PACKAGING CHARACTERISTICS	Packaging type Pieces per box	Box 6/12
PALETTE CHARACTERISTICS	Palette type	Euro cm.80x120