

MILLEULIVI

CONDIMENT MADE OF ITALIAN EXTRA VIRGIN OLIVE OIL
LEMON GARLIC CHILI GINGER

DENOMINATION Condiment made of Italian extra virgin olive oil and lemon / chilli / garlic / ginger.

ORGANOLEPTIC APPEARANCE AND PROFILE

COLOUR Strongly influenced by the type of vegetable or fruit used. In any case, these are natural pigments already present in the skins.

AROMA Pleasant, persistent, balanced and intense, unmistakably attributable to the ingredient used.

FLAVOUR Unmistakably attributable to the ingredient used.

VARIETY AND TYPOLOGY Coratina olives and lemon / chili / garlic / ginger

NUTRITIONAL VALUES

	100 (ml)	serving 10 (ml)	% RDA
Energy (kJ/Kcal) without decimal	3398 KJ 824 Kcal	340 KJ 83 Kcal	4
Fats (g) with decimal	91.6	9.2	13
Carbohydrates (g)	0	0	0
Of which saturated (g)	0	0	0
Cholesterol (g)	0	0	0
Fibre (g)	0	0	0
Salt (g)	0	0	0

CHEMICAL CHARACTERISTICS AT PRODUCTION

ACIDITY < 0,8 % in oleic acid

PEROXIDES max 22 meq

PESTICIDE RESIDUES Analyzed as per law (Reg. CE 396/05 and subsequent mod.)

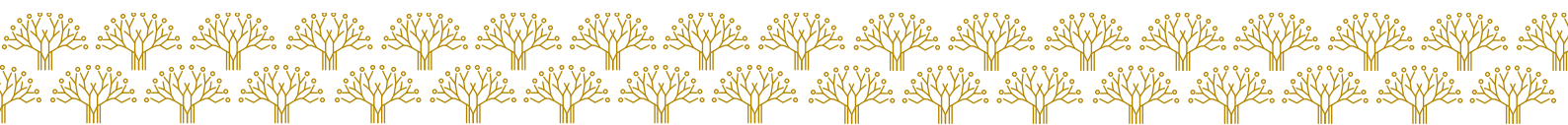
PHTHALATES < 3 ppm (particular attention is paid to DEHP)

MYCOTOXINS, COLIFORMS, as per law

SALMONELLA

SOLVENTS absent

**DATE OF MINIMUM
DURABILITY** To be consumed preferably within 18/24 months of the date of packaging.



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ORIGINS Obtained from Coratina olives, exclusively of Italian origin and harvested at the right time of ripeness. Vegetables and fresh fruit exclusively of Italian origin.

SUGGESTIONS FOR CONSUMPTION In general they can be used to flavour different dishes. Use raw on cooked and raw foods. Some flavours lend themselves particularly to the preparation of desserts and baked goods.

CERTIFICAZIONI Certification of Traceability Standard ISO 22005: 08
Certification of Quality of Hygiene and BRC / IFS Safety Standards - ISA
Certification Produced by Organic Agriculture Reg. CE 834/07 and 889/08
BIO China, BIO Brazil, Bio Japan

