

# MILLEULIVI

OLIO EXTRAVERGINE D'OLIVA  
INTENSELY FRUITY

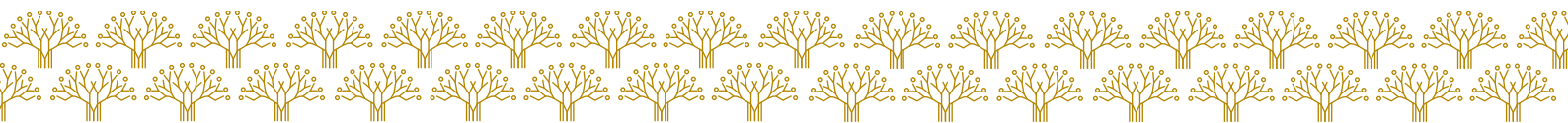
**DENOMINATION** "Intensely Fruity" extra virgin olive oil

**ORGANOLEPTIC  
APPEARANCE AND PROFILE**

**COLOUR** Yellow with slight greenish reflections  
**AROMA** Net fruity green olive with hints of grass and artichoke  
**FLAVOUR** Slightly bitter and medium spicy taste.  
Fruity olive aftertaste with herbaceous and artichoke notes

**NUTRITIONAL VALUES**

	<b>100 (ml)</b>
<b>Energy</b>	3389 KJ 824 Kcal
<b>Fat saturated</b>	91.6 g 13.7 g
<b>Carbohydrates sugar</b>	0 g 0 g
<b>Protein</b>	0 g
<b>Salt</b>	0 g



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## CHEMICAL CHARACTERISTICS AT PRODUCTION

<b>ACIDITY</b>	< 0.5 % in oleic acid
<b>PEROXIDES</b>	max 12
<b>UV SPECTROPHOTOMETRY</b>	$K_{232} < 2.0$ $K_{270} < 0.18$ $\Delta K < 0.01$   Reg. CE 796/02 and subs. mod.
<b>PESTICIDE RESIDUES</b>	Within the limits of the law (Reg. CE 396/05 and subsequent mod.)
<b>PHTHALATES</b>	< 1 ppm (particular attention is paid to DEHP)
<b>PHEOPHYTINS</b>	from max 1% (February) to max 10% (October - November)
<b>1,2 - DIGLYCERIDES</b>	from minimum 80% (February) to max 65% (December)
<b>SOLVENTS</b>	Absent

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

**ORIGIN** Obtained from olives of exclusively Italian origin, harvested at the right level of ripeness. The extraction takes place with cold mechanical procedures.

**SUGGESTIONS FOR CONSUMPTION** In general, it can be used to enhance all dishes with strong flavour, giving them a high degree of digestibility. The tingling and slightly bitter taste is synonymous with high percentages of polyphenols, natural oil antioxidants.

**USED RAW IN COOKING** It is ideal for enriching and flavouring any dish with a strong taste. It is suitable for the preparation of sauces, legumes and baked goods.

**CERTIFICATIONS** Certification of supply chain and standard product ISO 22005  
Certification of Quality Hygiene and BRC and IFS Safety Standards - Higher Level  
100% Italian Reg. CE 182/2009

