

MILLEULIVI

EXTRA VIRGIN OLIVE OIL
DOP TERRA DI BARI - CASTEL DEL MONTE

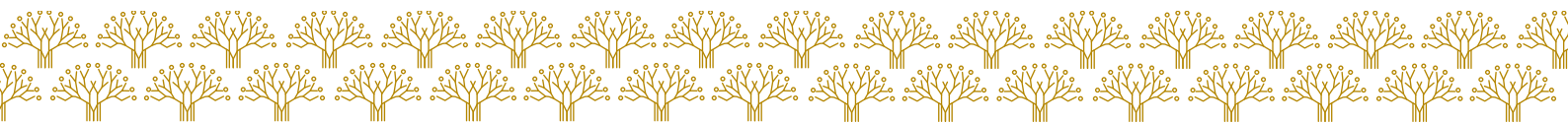
DENOMINATION "DOP Terra di Bari" Castel del Monte extra virgin olive oil

**ORGANOLEPTIC
APPEARANCE AND PROFILE**

COLOUR Green with slight yellowish reflections
AROMA Intense fruity green olive with hints of grass and artichoke
FLAVOUR Slightly bitter and medium spicy taste.
Fruity aftertaste with herbaceous and artichoke notes

NUTRITIONAL VALUES

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



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CHEMICAL CHARACTERISTICS AT PRODUCTION

ACIDITY	< 0.5 % in oleic acid
PEROXIDES	max 12 meq O ₂ /kg
UV SPECTROPHOTOMETRY	K ₂₃₂ < 2.20 K ₂₇₀ < 0.18 ΔK < 0.01 Reg. CE 796/02 (ex 2568/91)
PESTICIDE RESIDUE	Analyzed as per law (Reg. CE 396/05 and subsequent mod.)
PHTHALATES	<1 ppm (particular attention is paid to DEHP)
PHEOPHYTINS	from max 1% (February) to max 10% (October - November)
1,2 - DIGLYCERIDES	from minimum 80% (February) to max 65% (December)
SOLVENTS	Absent

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

ORIGIN Obtained from olives harvested and milled exclusively in the province of Bari. The geographical mention "Castel del Monte" includes the municipalities of Andria, Canosa di Puglia, Minervino Murge, Barletta, Corato, Trani, Bisceglie, Altamura, Poggiorsini, Gravina di Puglia and Spinazzola. The extraction takes place with cold mechanical processes, or rather, at a temperature below 27 ° C.

SUGGESTIONS FOR CONSUMPTION In general it can be used to enhance all dishes with a marked flavour without altering their taste.

USED RAW It enriches the taste of white and red meats, salads, radicchio, cooked vegetables, carpaccio, legumes, braised meats and raw vegetables.

IN COOKING Indicated in the preparation of sauces, as well as to give sweets and baked goods, such as biscuits and taralli, a unique taste and a high degree of digestibility

CERTIFICATIONS Certification of supply chain and product ISO 22005
Certification of Quality Hygiene and BRC and IFS Safety Standards - Higher Level
DOP Terra di Bari certification issued by C.C.I.A.A of Bari - cod. op. BA TB 0023

