

# MILLEULIVI

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

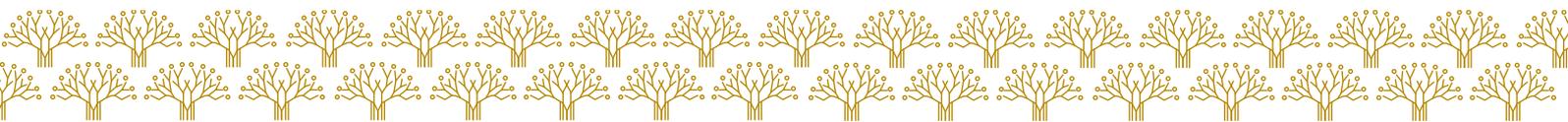
**DENOMINATION** "DOP Terra di Bari" Castel del Monte extra virgin olive oil

**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**

	<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



# MILLEULIVI

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

## CHEMICAL CHARACTERISTICS AT PRODUCTION

<b>ACIDITY</b>	< 0.5 % in oleic acid
<b>PEROXIDES</b>	max 12 meq O <sub>2</sub> /kg
<b>UV SPECTROPHOTOMETRY</b>	K <sub>232</sub> < 2.20   K <sub>270</sub> < 0.18   ΔK < 0.01   Reg. CE 796/02 (ex 2568/91)
<b>PESTICIDE RESIDUE</b>	Analyzed as per 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 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

