

Almaoliva

EVOO CULINARY SPECIAL

- **Exquisite choice for healthy frying.**
- **Perfect for use in different temperature ranges.**
- **Ideal for catering and professionally prepared dishes.**
- **It brings a touch of health and quality to your dishes.**

Almaoliva Culinary Special is designed to provide an exquisite extra virgin olive oil for healthy fried food. Create 100% natural and healthy foods to complement the nutritional requirements demanded by health, achieved by using the beneficial components of the best oils from Almazaras de la Subbética.

The perfect combination of *Picual*, *Hojiblanca* and *Picuda* olives make Almaoliva extra virgin olive oil perfect for use over different temperature ranges, from salad oil to use for frying in professional catering. Almazaras de la Subbética has designed a unique oil so that our partners can create and make available truly unique products to the world:

- **SAN NICASIO.** A new concept in crisps.
- **ORGANIKO.** Chocolates, sweets and cocoa creams made of dreams.
- **LA TORTILLA DE SENEN.** Potato tortillas and "Spanish Burgers."
- **CODESA.** From the Sea to a well-laid table.
- **THE SALMORETECA.** The Cathedral of Salmorejo.

ORGANOLEPTIC CHARACTERISTICS:

AROMA:

Medium fruitiness with green and ripe nuances.

TASTE:

Sweet entry on the palate which is followed by a slight bitterness and spiciness.

PAIRINGS:

The perfect combination of *Picual*, *Hojiblanca* and *Picuda* olives make Almaoliva olive oil perfect for use over different temperature ranges, from salad oil to use for frying in professional catering. Use on salads and for accompanying meals. Special sautéed and gourmet fried dishes.



ALMAOLIVA TECHNICAL INFORMATION:

Product trade name:	Almaoliva extra virgin olive oil.
Qualitative composition:	100% olive juice.
Description of processing:	Loading of olives, cleaning, washing and weighing for subsequent mashing in less than 24 hours after harvesting. Stirring of the mass obtained and two-phase separation of the olive juice from the other ingredients. Finally proceeding to filtering the resulting virgin olive oil and storing it in inert tanks for subsequent packaging, distribution and sale.
Physical-chemical controls:	Regulation (EC) No. 2568/91 and amendments. Technical and health regulations for vegetable oils RD 308/83 and amendments.
Packaging:	Dark PET bottles/Dark glass Marasca bottle/PET miniature.
Labelling:	See picture.
Storage conditions:	Store protected from light, in a cool, dry environment.
Transport:	Transport in appropriate container to ensure maintenance of optimum conditions of the product and compliance with the conditions specified for storage.
Lot number characteristics:	The lot number corresponds to a packaging reference number indicated on the label.
Best Before Date:	The best-to-consume-before date indicated on the label in (mm/yy) format.

NUTRITION FACTS (average per 100g):

3700 KJ	888 Kcal	Fiber	0 g
Fat of which:	100mg	Proteins	0 g
Saturated	15g	Salt	0 mg (0% C.D.R.)
Monounsaturated	77 g	Vitamin E	19mg (190% V.R.N*)
Polyunsaturated	8 g		
Carbohydrate of which:	0g	*Nutrient reference value. To be protected from light and heat, in a dry and vented environment	
Sugars	0 g		

FORMATS TECHNICAL DATA:

Contents	5 L	2 L	500 ml	250 ml	30 ml
Format	PET	PET	Glass bottle	Glass bottle	PET miniature
Units/Box	3	6	12	12	168
Boxes/Pallet	52	60	95	140	144
Units/Pallet	156	360	1.140	1.680	24.192
Pallet Height	4	5	5	5	18
Unit size (length-width-height).	16-12,7-35,5	10,3-10,3-28	5,8-5,8-27,5	4,7-4,7-22	2,25-2,25-9,15
Box size (length-width-height).	39,5-16,4-35,8	31-21,3-29,2	24,4-18,5-28	20,3-15,3-23	33,5-28-10,5
Pallet size (length-width-height).	120-80-157	120-80-161	120-80-151	120-80-160	120-80-130
Gross weight of unit (Kg)	4,673	1,892	0,858	0,496	0,0355
Gross weight of box (Kg)	14,293	11,539	10,556	6,117	6,129
Gross weight of pallet (Kg)	763,24	712,34	1.022,820	876,380	902,576
Article Code	10100018	10100017	10100023	10100021	10100013
EAN Code 13	8423397141255	8423397141248	8423397141347	8423397141354	0
DUN Code 14	18423397141252	28423397141242	38423397141348	38423397141355	0