



## DATA SHEET

Extra Virgin Olive Monocultivar Oil 100%  
product of Italy - Carolea

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# **Extra Virgin Olive Monocultivar Oil 100% product of Italy Carolea**

It is obtained from a single Italian olives variety

## **TYPE OF PRODUCT**

Extra Virgin Olive Oil monocultivar 100% product of Italy

## **TYPE OF PACKAGING**

bordolese glass bottle 100 ml

## **TYPE OF RAW MATERIAL**

varieties of olive Carolea

## **RAW MATERIAL ORIGIN**

Calabria, Cosenza e Catanzaro province

## **TYPE PROCESSING**

This extra virgin olive oil is obtained from the variety of olives CAROLEA coming from Calabria, mainly from provinces of Cosenza and Catanzaro. Annually, suppliers are chosen based on their product quality. The olives are picked when they are mature and then are promptly transported to the BASSO mill. Basso company controls the product quality and sequently processed olives Carolea within maximum 48 hours. The milling process begins with the defoliation that removes most of the leaves from the olives through a suction system. The olives are then subjected to washing by immersion and sprinkling and they are immediately crushed by a hammer. This process allows to produce the paste causing vacuoles rupture that contain oil drops. The obtained paste is subjected to kneading until the oil comes to the surface, when it is leaked from the vacuoles. Subsequently, a horizontal centrifugal extractor allows the separation of the pomace, composed of peel, pulp and seed residues, from the liquid phase, that consists of oil and vegetation water. Subsequently a vertical centrifugal separator divides the oil from vegetation water. The oil obtained is subjected to chemical and organoleptic analysis in the laboratory and if it has a positive results, the product is classified as extra virgin olive oil

## **ORGANOLEPTIC CHARACTERISTICS**

The oil produced with olives Carolea has yellow color with green hues. It is medium intensity to the olfactory sense, it is elegant and rich in vegetal notes of grasses, often it is enriched by white fruit. Sign. This oil is harmonious on the taste, with a bitter spicy and balanced flavors and with sweet almond tones.

NUTRITIONAL DECLARATION	for 100 ml	for 100 g
Energy	3389 kJ/824kcal	3700 kJ/900 kcal
Fats of which saturates monounsaturates polyunsaturates	91.6 g 13g 69.6 g 9 g	99.9 g 15.4 g 74.5 g 10 g
Carbohydrates of which sugar	0 g 0 g	0 g 0 g
Protein	0 g	0 g
Salt	0 g	0 g

#### TIPS FOR USE

This product is typically used to flavor all dishes types, especially those intended for children, pregnant women and the old people.