



DATA SHEET

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

Extra Virgin Olive Monocultivar Oil 100% product of Italy Ogliarola

It is obtained from a single Italian olives variety

The extra virgin olive oil from the variety olives OGLIAROLA is obtained with olives from Puglia, in Bari province. This variety is also known as *Cima di Bitonto*. Olives are purchased from selected historical suppliers, they are harvested at the right point of maturation and transported to the Basso mill in crates. BASSO company provides for the quality controls, since olives have to be processed within maximum 48 hours. The milling process first involves defoliation, where leaves are removed from the olives because they would give an overly bitter oil taste. The olives are then washed by immersion and by sprinkling and immediately they are crushed by a hammer that produces paste, because this process causes vacuoles rupture and allows the leakage of oil drops. Afterwards, the paste is sent to the kneaders which slowly knead with the propeller blades, and in this way all the oil can rise to the surface. Subsequently, a horizontal centrifugal extractor allows the separation of the solid phase, the pomace, from the liquid phase. The liquid phase consists of oil and vegetation water. Oil and vegetation water is separated by vertical centrifugal separator. The oil obtained is subjected to all the chemical and organoleptic analysis provided by the corporate standard and if the result is positive, it will be classified as extra virgin olive oil. The oil obtained from olives Ogliarola has a golden yellow color with light green hues. It has a slightly fruity with almond notes and floral sensations.

bitter and spicy taste, that are content and balanced, are embellished with pleasant sweet almond tones. This oil is perfect to flavor steamed vegetables, pasta dishes made with fresh vegetables, field salad and roasted fish.

TYPE OF PRODUCT

Extra Virgin Olive Oil monocultivar 100% product of Italy

TYPE OF PACKAGING

Glass bottle 100ml

TYPE OF RAW MATERIAL

varieties of olive Ogliarola

RAW MATERIAL ORIGIN

Puglia, Bari province

TYPE PROCESSING

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ORGANOLEPTIC CHARACTERISTICS

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

TIPS FOR USE

This oil is perfect to flavor steamed vegetables, pasta dishes made with fresh vegetables, field salad and roasted fish.