



DATA SHEET

Mediterranean Flavored Extra Virgin Olive Oil
chili pepper

Mediterranean Flavored Extra Virgin Olive Oil

The union of the best extra virgin olive oils with herbs and typical Mediterranean spices

Flavored Mediterranean Extra Virgin Olive Oil – chili pepper

"Flavored seasoning made with extra virgin olive oil and chili pepper"

The chili pepper oil BASSO derives from a high-quality extra virgin olive oil with chili pepper (Capsicum) to create one of the most popular Mediterranean cuisine seasonings. The chili pepper is in the liquid essence form and in dehydrated solid pieces, and it gives oil of a very red color and distinctive flavor intense and persistent spicy. For this reason it is a condiment highly sought to enrich dishes with a lively and exciting taste. This product is constantly used in the kitchen and it allows to take full advantage of the beneficial properties of red pepper, thanks to the capsaicin presence, which gives the spiciness, stimulates digestion and improves circulation. In addition, it is particularly rich of Vitamin C that exerts a remarkable antioxidant effect on the organism. The chili pepper oil is the ideal condiment for all types of dishes and is particularly suitable for soup of beans and legumes in general, grilled vegetables, pasta, grilled meats, fish soups and pizza.

TYPE OF PRODUCT

Mediterranean flavored Extra Virgin olive oil with chili pepper

TYPE OF PACKAGING

glass bottle 250 ml

TYPE OF RAW MATERIAL

Extra virgin olive oil.

Natural chili pepper essence.

Dehydrated Chili Pepper in pieces.

RAW MATERIAL ORIGIN

extra virgin olive oil: European Union

TYPE PROCESSING

Initially the chili pepper flavored oil is automatically prepared by dosing dehydrate chili pepper pieces in the bottles, then the liquid essence and finally filtered extra virgin olive oil. The bottle prepared, is capped and labeled.

ORGANOLEPTIC CHARACTERISTICS

The chili pepper oil BASSO has a bright red color, a pungent scent and the typical spicy flavor intense and persistent highly sought after by those who like to enrich their dishes with a vibrant and exciting taste

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

The chili pepper oil BASSO chili has a bright red color, a pungent scent and the typical spicy intense and persistent. It is a season highly sought to enrich dishes with a lively and exciting taste.