



DATA SHEET

Mediterranean Flavored Extra Virgin Olive Oil
truffle

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 - truffle

"Flavored seasoning made with extra virgin olive oil and white truffle essence "

Truffle flavored extra virgin olive oil comes from the need to tie intense and unique white truffle taste (Tuber magnatum), one of the most precious fruits of the ground, to a delicate fruity extra virgin olive oil in order to give a refined evidence sought character in this dressing.

The truffle has several beneficial properties: it is rich in antioxidants, helps digestion and is a good magnesium and calcium source.

White truffle oil BASSO has a penetrating and persistent aroma and a unique flavor that gives a high value to different types of dishes. It is best if combined with light cuisine as white pastas and risottos, red meat dishes, fried eggs, cheese fondues, stewed potatoes and polenta. Its extraordinary aroma is also popular on white pizza, bruschetta.

TYPE OF PRODUCT

Mediterranean flavored Extra Virgin olive oil with truffle

TYPE OF PACKAGING

glass bottle 250 ml

TYPE OF RAW MATERIAL

Extra virgin olive oil.

White truffle essence

RAW MATERIAL ORIGIN

extra virgin olive oil: European Union

TYPE PROCESSING

Truffle flavored oil is automatically prepared by dosing liquid essence, and then filtered extra virgin olive oil. The bottle prepared, is capped and labeled.

ORGANOLEPTIC CHARACTERISTICS

White truffle flavored extra virgin olive oil combines the rich taste and unique truffle flavor to delicate fruity extra virgin olive oil. This seasoning has a penetrating and persistent aroma and an unmistakable flavor that recalls the scent of the earth and the Italian forests.

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

It is best combined with light cuisine as white pastas and risottos, red meat dishes, fried eggs, cheese fondues, stewed potatoes and polenta. Its extraordinary aroma is also popular on white pizza and bruschetta