



**DATA SHEET**

Mediterranean Flavored Extra Virgin Olive Oil  
oregano

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# 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 - oregano

*"Flavored seasoning made with extra virgin olive oil and oregano "*

Oregano oil BASSO is the union between the extra virgin olive oil and oregano (Origanum). Oregano is present in this dressing as essence or dried, in fact in this form it expresses maximum aromatic intensity. Oregano is widespread in the Mediterranean, particularly in the mountainous areas of southern Italy. Its intense and stimulating fragrance, reminiscent summer herbs scent, it is the aromatic seasoning most distinctive and traditional Mediterranean cuisine.

Oregano oil BASSO can also be appreciated for its strong antiseptic properties and for its antispasmodic and digestive effects. Oregano dressing BASSO is always added preferably raw dishes or with tomato and summer vegetables (zucchini, peppers, eggplant) but also in dishes made with cheese, boiled potatoes, meat and fish. Particularly suitable for the pizza final seasoning.

### TYPE OF PRODUCT

Mediterranean flavored Extra Virgin olive oil with oregano

### TYPE OF PACKAGING

glass bottle 250 ml

### TYPE OF RAW MATERIAL

Extra virgin olive oil.

Oregano essence , Oregano dried

### RAW MATERIAL ORIGIN

extra virgin olive oil: European Union

### TYPE PROCESSING

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

### ORGANOLEPTIC CHARACTERISTICS

Oregano dressing BASSO is the most characteristic and traditional aromatic Mediterranean dishes seasoning and also in small amounts gives the intense and stimulating scent that reminds the summer herbs and mountain areas of Southern Italy scents.

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

Oregano dressing BASSO is always added preferably raw dishes or with tomato and summer vegetables (zucchini, peppers, eggplant) but also in dishes made with cheese, boiled potatoes, meat and fish. Particularly suitable for the pizza final seasoning.