



DATA SHEET
Olive Oil

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Light and delicate taste

"Oil exclusively composed of olive oils that have subjected refining and oils obtained directly from olives." (Ref. Reg. UE No. 29/2012)

Olive Oil BASSO is the result of a blend of refined olive oil and extra virgin olive oil purchased from qualified suppliers. The olive oil has a very delicate taste and a slight smell of oil that leave intact flavor and smell of the food. This feature makes it particularly suitable for dressing of original taste dishes. Olive oil also has the peculiarity of resist to very high temperatures as it has a high fume point (temperature at which oil begins to deteriorate producing toxic volatile substances such as *acrolein*). This characteristic makes it an excellent product for fry every type of food.

Thanks to its neutral taste is also an excellent ingredient in the preparation of sauces and vegetable preserves in oil

TYPE OF PRODUCT

Olive Oil

TYPE OF PACKAGING

glass bottle type "basso new" 1 L

TYPE OF RAW MATERIAL

olives multi-variety

RAW MATERIAL ORIGIN

Italy and Spain

TYPE PROCESSING

This oil is the result of a blend of refined olive oil and extra virgin olive oil. The refined olive oil is produced in the refinery from a virgin lampante oil through a refining process which consists in de-acidification treatment to reduce acidity, deodorization to remove volatile compounds responsible for unpleasant odors and discoloration to remove compounds brown products from oxidative phenomena. The refined olive oil obtained is delivered to BASSO and then it is mixed with extra virgin olive oil of Community origin, in order to reinstate a part of the beneficial substances that are lost and become olive oil.

ORGANOLEPTIC CHARACTERISTICS

This oil has a very light taste. In this way it leaves intact flavors and fragrance of all dishes.

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 sugar	0 g 0 g	0 g 0 g
Protein	0 g	0 g
Salt	0 g	0 g

TIPS FOR USE

This oil is particularly suitable for original taste of all dishes. It is an excellent product to fry all types of food. Thanks to its neutral taste, it is an excellent oil for dressing sauces and vegetable preserves in oil.