



Extra virgin olive oil 3/5L

Huile d'olive extra vierge.

PRODUCT OF SPAIN.

14004



► DRY SAVORY

► SPECIALTY OILS

► ABRIL OILS

Product Description

Extra virgin olive oil made with oils from the Arbequina, Picual and Hojiblanca varieties.

Maximum acidity: 0.4°.

Pack and Case Specifications

Pack Net Weight

5L

Packs per Case

1

Units per Pack

3

Case Size (LxWxH)

19.45" x 6.62" x 13.59"

Case Cube

1.01ft³

Case Gross Weight

32.71lb

Cases per Pallet

56 (14/4)

Ingredients

THE FINEST EXTRA VIRGIN OLIVE OIL, MADE FROM OLIVES HARVESTED AT THEIR OPTIMUM RIPENESS.

Allergens

NO ALLERGENS.

Cooking Directions

Ideal for using straight from the bottle, for frying, stews and making hearty sauces.

Physical

Organoleptic

A well-balanced oil with a dense, fluid texture that leaves a pleasant sensation. The three varieties complement one another to provide a delicious, authentic final flavor.

Certificates and Claims

Halal, BRC, ISO 9001, ISO 14001, GMO FREE.

Storage and Shelf Life

Keep in a cool, dry place away from direct light at room temperature. Best before 12 months.

Nutrition

Nutrition Facts

Serving Size 1 tbsp 15 ml (14g)
Servings Per Container About 334

Amount Per Serving

Calories 120 Calories from Fat 120

% Daily Value*

Total Fat 14g 22%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

UPC code



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11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094
TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886

WWW.WHITETOQUE.COM

