

# Extra virgin olive oil 6/500ml

# Huile d'olive extra vierge.

#### PRODUCT OF SPAIN.

14009



**DRY SAVORY** 



**SPECIALTY OILS** 



**ABRIL OILS** 

### **Product Description**

Blend of premium extra virgin olive oil using the Arbequina, Hojiblanca and

Maximum acidity: 0.2°, serving the finest cuisine.

#### **Pack and Case Specifications**

Pack Net Weight 500ml

Packs per Case 1

**Units per Pack** 

6

Case Size (LxWxH) 18.6"x 3.34"x 4" Case Cube 0.14ft3

Case Gross Weight 14.83lb

Cases per Pallet

100 (20/5)

Total Fat 14g Saturated Fat 2g

Trans Fat 0g

Cholesterol 0mg

Total Carbohydrate 0g

depending on your calorie needs

Dietary Fiber 0g

Sugars 0g

Protein 0g Vitamin A 0%

Calcium 0%

**Nutrition** 

Nutrition Facts

Calories 120 Calories from Fat 120

10%

0%

0%

0%

0%

Vitamin C 0%

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

## **Ingredients**

**Allergens** 

**Cooking Directions** 

NO ALLERGENS.

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

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

#### Physical

Acidity: <0.8%

Peroxide index: <20mEq O2 / Kg Spectrophotometric Absorbance:

K270 < 0.22K232 < 250 $\Delta K < 0.01$ 

### **Organoleptic**

Very fruity and highly fragrant. Characteristically sweet notes of green grass with a bitter, spicy aftertaste.

Ideal for using straight from the bottle, for frying,

stews and making hearty sauces.

#### **Certificates and Claims**

Halal, BRC, ISO 9001, ISO 14001, KOSHER, NON GMO.

# Storage and Shelf Life

Keep in a cool, dry place away from direct light at room temperature.

# UPC code

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



revised 13-Jun-16

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

WWW.WHITETOQUE.COM

