



## TECHNICAL SHEET

### Cold extraction and unfiltered Extra Virgin Olive Oil Il Casolare L1

#### Manufacturer data

Manufacturer's name: Farchioni Olii S.p.A.

Manufacturer's address: Via Madonna del Puglia 1, 06035 Gualdo Cattaneo (PG)

#### Product specification

##### Sensory Evaluation

(Reg. EU 1348/2013 All. V-Reg. EU 1833/2015 All. V-Reg. EU 1227/2016 All. II)

This product was born from Farchioni family's experience, which for over seven generations it takes personal care in selecting the best areas of production.

Colour: intense olive green

Aroma: medium fruity

Flavour: medium fruity, slightly spicy with hints of green and bitter

Recommended combinations: suitable for all raw cooking uses (salad, sauce for vegetables, etc.), where you have the opportunity to appreciate the organoleptic characteristic of fruity.

	<i>Legal limit</i>
Fruity Median	> 0
Defect Median	= 0

**Ingredients list:** extra virgin olive oils

**Origin:** European Union

#### Term of sale:

(Reg. EU 1348/2013-Reg. 1830/2015-Reg. 2095/2016)

#### Key Test

		<i>Legal limit</i>
Free Acidity (% Ac. Oleico)	≤	0,8
Number of Peroxides (meq O <sub>2</sub> /Kg)	≤	20
SPECTROPHOTOMETRIC EXAM U.V.		
K232	≤	2,50
K270	≤	0,22
delta K	≤	0,01

**Packaging:** clear glass bottle

**Storage Condition Requirements:** store away from light and heat sources