



VIRGIN OLIVE OIL TATANOSO

Caricato Factory
Via Armando Diaz, 11
San Pietro in Lama - Lecce

TECHNICAL PRODUCT SHEET

PRODUCT	Virgin olive oil
OLIVE CULTIVAR	Cellina di Nardò and Ogliarola di Lecce olives
GEOGRAPHICAL ORIGIN	Puglia (Italy)
HARVEST	In december till the end of the harvest, by hand with rods, combs and with the help of mechanical shakers. Large nets on the ground are used to contain and collect the olives that fall. The olives collected are brought to the company mill for milling which takes place on the same day of harvest.
CERTIFICATIONS	Organic Agriculture (by ICEA)
EXTRACTION	Cold
TEMPERATURE	Controlled
COLOUR	Yellow with golden highlights
SCENTS	Fruity of ripe olive with hints of almond
FLAVORS	Sweet with a hint of almond
PAIRINGS	Ideal for use in cooking both in cooking and raw on soups, pasta, vegetables, cheeses and all types of meat as well as to fry.

MICROBIOLOGICAL ASPECTS

The oil, being free of water, nitrogen substances and other growth factors, does not represent a substrate for the development of pathogenic or toxinogenic microorganisms for humans.

STORAGE

In a cool and dry place. Sheltered from light, heat sources and bad smells. Once opened, minimize exposure to air.

STORAGE TIMES

18 months from the packaging date

PACKAGING

Dark glass round bottle virgin oil Tatanoso with anti-topping cap and pourer

Carton box 6 bottles 0,75 liters each; carton box weight: kg 7; carton box size (lxwxh): cm 24x16x32

Bag in box 5 liters; bag in box weight: kg 5; bag in box size (lpxh): cm 23x10x25,5

Metal tank 0,10 liters

Carton box 48 metal tanks, 0,10 liters each; carton box weight: kg 7; carton box size (lxwxh): cm 24x16x32