



TECHNICAL SHEET

Extra virgin olive oil Farchioni Lt 0.25

Manufacturer data

Manufacturer's name: Farchioni Olii Spa

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: olive green with yellow reflexes

Aroma: slightly fruity

Flavour: slightly fruity with mild taste

Recommended combinations: it is a genuine oil with a constant quality; suitable for all raw cooking uses (both raw and for gravies, sauces, side dishes, roasts, grills and desserts), respecting the balance of your dishes.

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

Ingredients list: extra virgin olive oil

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 ₂ /Kg)	≤	20
SPECTROPHOTOMETRIC EXAM U.V.		
K232	≤	2,50
K270	≤	0,22
delta K	≤	0,01



Packaging

Dark glass bottle

Storage Condition Requirements

Store at room temperature away from heat and light supplies