

	PRODUCT DATA SHEET	Pag. 1
	EXTRA VIRGIN OLIVE OIL UE CLASSICO NYLON 4X5 L TIN SQUARE DIVINA FOOD	Rev 1 Data 25/10/24

PRODUCT DESCRIPTION

	Identification data	
	Internal Code	OECL00019
	HS Code	15092000
	EAN Code	7611203200017
	GTIN14	17611203200014
	Brand	DIVINA FOOD
	Raw material description	
	Ingredients	100% Extra Virgin Olive Oil
	Product description	Oil obtained from the olive fruit (Olea Europaea), produced by the use of solely mechanical or other physical conditions which do not involve alterations in the oil and it has undergone no processing other than decantation centrifugation or filtration. The high amount of polyphenols and vitamin E (important antioxidants) and the monounsaturated oleic acid make the extra virgin olive oil a product of great benefit to the health.
	Recommendations for use	Try the wonderful flavour of extra virgin olive oil on salads, pasta, fish, meat, and all dishes of the Mediterranean tradition.
	Production Process	Cold extraction
	Origin	UE
	Organoleptic properties	
	Color	Green
	Aroma	Fruity
	Taste	Typical taste
	Means of use and preservation	
	Shelf life time	18 months
	Preservation	Keep cool and dry away from direct sunlight.

FORMAT AND PACKAGING

Format data					
Format description	Quantity	Format net weight - Kg	Format gross weight - Kg	Format measure (L x P x H)	
Latta Rett.	5 L	4,580	4,800	14,8 x 11,8 x 31,3	
Packaging data					
Packaging description	Unit for case	Case net weight - Kg	Case gross weight - Kg	Case measure (L x P x H)	
Nylon	4	18,320	19,950	29,9 x 24,0 x 31,4	
Pallet data					
Pallet measure (L x P x H)	Case for layer N.	Layer N.	Total Case N.	Pallet net weight - Kg	Pallet gross weight - Kg
EPAL 120 x 80 x 141	12	4	48	879,36	979,60
US 120 x 100 x 141	16	4	64	1.172,48	1.299,80

NUTRITIONAL FACTS for 100 ml			
Energy	3404 kj - 828 kcal	Carbohydrate of wich	0 g
Fat of wich	92 g	- sugars	0 g
- saturates	14 g	Protein	0 g
- monounsaturates	69 g	Salt	0 g
- polyunsaturates	9 g	Vitamin E	15 mg

CERTIFICATIONS

BRC, IFS, ISO 9001, FSSC 22000, KOSHER
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Redacts: QUALITY DEPARTEMENT	Approves: DIRECTOR MANAGEMENT