



N.B. Images are for illustrative purposes only

## FRANTOIA AROMATIZZATI

### CHARACTERISTICS

<b>Type of Olive Oil</b>	100% Naturally Flavoured Extra Virgin Olive Oil Condiment
<b>Variety of olives (cultivar)</b>	Various local varieties
<b>Olive grove altitude</b>	Mid hillside
<b>Period of harvest</b>	October- January
<b>Method of harvest</b>	Harvested by hand
<b>Extraction system</b>	Continuous extraction; the oil is left to settle and then decant naturally
<b>Filtering method</b>	Natural fibre filters
<b>Flavouring method</b>	With extracts and natural aromas
<b>Assortment</b>	Orange, tangerine, lemon, basil, sage, oregano, rosemary, garlic and chili pepper
<b>Use</b>	Best used raw as a finishing touch
<b>Shelf life</b>	18 months

### DESCRIPTION

*The Flavoured “Frantoia” collection is born from the marriage between the fine Frantoia extra virgin olive oil and the natural extracts of nine herbs/citrus fruits (orange, tangerine, lemon, basil, sage, oregano, rosemary, garlic and chily pepper). Ready to cheer the most discerning palates with delicious recipes.*

# TECHNICAL DATA

Product code	CF022AG.	EAN Code	8002591004063	ITF code	28002591004067
	CF022AR.		8002591056024		28002591056028
	CF022BA.		8002591056031		28002591056035
	CF022LI.		8002591056055		28002591056059
	CF022MA.		8002591056017		28002591056011
	CF022OR.		8002591014062		28002591014066
	CF022PE.		8002591054068		28002591054062
	CF022RO.		8002591034060		28002591034064
	CF022SA.		8002591024061		28002591024065

Primary packaging	Glass bottle	Packaging	Cardboard	Pallet	EU (80x120)	US (100x120)
Net content	250 ml	Unit for packaging	6	Layer packages	36	45
Lot	L. AA GGG Lettera	Cm size (B*H*P)	18,9 x 19,7 x 12,7	Pallet layers	5	5
Cm size (B*H*P)	5,7 x 18,5 x 5,7	Weight kg	3,04	Packaging for pallet	180	225
Net weight kg	0,23			Units for pallet	1080	1350
Gross weight kg	0,486			Pallet height cm	116,5	116,5
				Pallet weight kg	571,1	698,5